

The Restaurant at THE SETAI

This menu represents many of our favorite and much-loved dishes, some classics and some modern interpretations. Our passion is to create a truly memorable experience.

Our travels and our experiences, relationships and traditions have become key ingredients in developing many of these dishes. During this process we have shared our love for good food and have derived tremendous satisfaction from creating this memorable experience.

In an effort to be true to our vision, we have invested a lot of time sourcing the finest seasonal ingredients, many of these are locally farmed or fished.

We have gathered together a team of chefs from Asia, all specializing in their native cuisine. Each possesses years of training, years of cultural experiences, and recipes that have been handed down from generation to generation.

Our aim is to create a culinary journey through India, Singapore, Thailand, China and Malaysia. Discover the myriad selection of dishes that make up this menu.

A series of Small Plates, Soups, Dim Sum, Peking Duck, Noodles and Curries. There is no beginning or end to the journey, all dishes are served share style, many in traditional serving pieces creating the authenticity of this menu.

Selamat Makan

"Enjoy Your Meal"

A handwritten signature in black ink, reading "Jonathan Wright". The signature is fluid and cursive, with a long horizontal flourish extending to the right.

Executive Chef

Jonathan Wright

Chef de Cuisine

Charlie Chang Chan Weng

Director of Restaurants Pierre Vilay

SMALL PLATES

MAGURO AKAMI	Blue Fin Tuna Skewers, Shiso Ponzu, Asian Pear and Kaffir Lime Salsa, Caviar	22
KUMAMOTO	½ Doz Kumamoto Oysters, Jalapeno, Cucumber Salsa	18
MAGURO TATAKI	Blue Fin Tuna, Ginger and Soy Jellied Eggplant, Sticky Rice and Lemon Verbena	26
UNI TEMPURA	Sea Urchin, Shiso, Wasabi and Ginger Tempura. Oscetra Caviar, Ginger Yogurt	20
TORO HAGASHI	Roasted Tuna Belly, Warm Salad of Capers, Mushrooms, Olives, Garlic Emulsion	26
HAMACHI SASHIMI	Yellowtail Sashimi with Blood Orange, Pea Shoots, Ginger Vinaigrette	22
HOTATE NO TARU	Tartar of Diver Scallops, Shiso, Soused Cucumber, Pacific Sea Urchin, Oscetra Caviar	28
PLA NEUA SOT	Warm Grilled Thai Beef Salad with Palm Sugar, Lime Juice, Fish Sauce, Chili, Mint and Cashew Nuts	20
BEI JING JA LAING BAN CHAI	Crispy Salad of Peking Duck, Candied Shallots, Pine Nuts and Lychees, Hoisin Vinaigrette	26
SI CHUAN MANG GUA	Hot and Cold Foie Gras with Mango, Szechuan Pepper, Spiced Bread Choya Ume Shu Plum Wine	28
YAN HUJIAO FEI	Salt and Pepper Calamari, Asian Greens, Sesame Ginger Vinaigrette	22
YAM MUU GAP KING ORN LAE PLA MEUK	Salad of Pork, Young Ginger, Calamari, Sweet and Sour Tamarind Dressing	26
SOM TAM THAI	Green Papaya Salad with Dried Shrimp, Long Beans, Palm Sugar, Lime Juice and Fish Sauce	18
KHA GOOB	Deep Fried Frogs Legs, Pickled Cucumber and Radish with Mint, Crispy Shallots	24
SOBA SHIITAKE	Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream	26
POT AU FEU	Slow Cooked Duck Egg, Peking Duck, Foie Gras, Sweet Braised Onions, Teriyaki Broth, Bonito	28

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SOUPS

HAI XAIN SUAN LA TANG	Shanghai Hot and Sour Soup with Chicken, Prawn, Bean Curd and Green Onions	12
TOM YAM GOONG	Spicy Prawn Soup with Lemon Grass, Ginger and Cilantro	15
TOM KHA GAI	Chicken, Galangal, Kaffir Lime Leaf and Oyster Mushrooms Simmered in Coconut Milk	12
DONG GUA TANG	Clear Ham Broth with Winter Melon, Iberico Ham, Chicken, Crab Meat, Ginger and Straw Mushrooms	18
HAW MOK THALAY	Lobster Coconut and Kaffir Lime Bisque, Crab Dumplings, Thai Basil	25

DIM SUM

Four Each

XAI JIAO	Shrimp Har Gau	16
SHAN BEI JUN XAI JIAO	Scallop and Black Truffle Har Gau, Truffle Emulsion	24
ZHURE MO GU SIEW MAI	Pork and Mushroom Siew Mai	16
JIN CAI XAI JAIO	Shrimp and Chive Dumpling	16
CHAR SIEW BO	Steamed Barbecue Pork Bun	16
YOU ZHA MA TUAN	Fried Crab, Ginger and Sesame Balls	20
MO GU LIZI SHUI JING JIAO	Steamed Mushroom and Water Chestnut Dumplings	16
BEI JING KAO YA SHUI JING JIAO	Steamed Peking Duck and Ginger Dumplings	20
DIAN XING	Dim Sum Selection One Each	32

FISH

PLAA THAWT PRIAW WAAN	Deep Fried Whole Snapper, Sweet and Sour Tamarind Sauce with Fried Chiles and Garlic	58
QIN ZHENG YU	Steamed Whole Yellow Tail Snapper, Ginger, Soy, Green Onions finished with Sesame Oil	58
BLACK COD	Miso Roasted Black Cod, Oriental Mushrooms, Pearl Barley, Black Truffle Broth	48
SAN WEN YU	Cinnamon Glazed Organic Washington State Salmon, Bok Choy, Cucumber and Lime Salad	35

SHELLFISH

LA CHAO PANG XIE	Singaporean Wok Fry Florida Stone Crab Claws, Chili Tomato ad Spices, Fried Buns	per pound 65
DA LONG XAI	Wok Fried 2lb Maine Lobster, Water Chestnuts, Ginger Root and White Asparagus	75
HEI CHAO PANG XIE	Wok Fry Whole Dungeness Crab, Black Pepper, Shao Hsing	52
HEI HU JIAO XIA	Black Pepper Shrimp with Dried Pineapple, Ginger, Pea Shoots and Chili Oil	45
LANGOUSTINE	Scottish Langoustines, Orange and Earl Grey Emulsion, Fennel Salad	45
SHAN BEI	Szechuan Scallops with Black Beans, Wild Mushrooms, Green Onions	38

MEAT AND POULTRY

PORK BELLY	Braised then Crisp Fried Pork Belly, Turnips, Kimchi and Roasted Peanuts	28
CHAR SUI	Barbeque Kurobuta Pork with Five Spice Confit Apples, Steamed Buns	34
CHUN TONG BEI JING	Peking Duck, Steamed Pancakes, Green Onions, Cucumber, Hoisin Sauce	Half 40 / Whole 80
RENDANG DAGING	Pot Roast Short Rib Cooked with Coconut, Lime Leaves, Lemon Grass, Cinnamon, Star Aniseed, Sambal Roasted Egg Plant	45
GRILLED WAGYU	Spiced Wagyu Strip Loin, Enoki Mushrooms, Braised Onions, Porcini Puree, Truffle Ponzu Sauce	85
KOBE SHABU SHABU	Raw Slices of Kobe Strip Loin, Hot Mushroom Broth, Bellota Iberico, Truffles and Cabbage	65

NOODLES AND RICE

LOBSTER LAKSA LAMAK	Maine Lobster Cooked in Coconut Milk, Malaysian Spices, Bean Curd, Rice Noodles, Kaffir Lime Leaves	55
MEE GORENG	Fried Noodles with Chicken, Prawns, Garlic, Ginger, Bean Sprouts Herbs, Fried Shallots and Lime Juice	30
KUAYTIAW PHAD THAI	Fried Noodles with Shrimp, Eggs, Fish Sauce, Chili, Preserved Turnips and Peanuts	28
BEEF HOR FUN	Cantonese Style Thick Rice Noodles, Black Mushrooms, Napa Cabbage, Skirt Steak, Garlic and Soya Sauce	29
LUO MI FAM	Lotus Leaves Stuffed with Sticky Rice, Braised Chicken, Mushroom, Water Chestnuts and Ginger	26
TOFU AND MUSHROOM CLAY POT	Rice, Tofu, Wild Mushrooms, Green Onions, Ginger and Black Soya Sauce Baked in Clay Pot	28

CURRIES

GOA KI GOAN CALDENE KARI	Black Grouper Cooked with Coconut Milk, Tamarind, Coriander Seeds, Turmeric, Okra and Tomatoes	34
MUGHLAI GHOST	Lamb Shoulder Slow Cooked with Cardamom, Cinnamon, Saffron, Raisins, Cashew Nuts and Pistachio Crisp Lamb Samosas	38
BAINGAN VADIYAN	Egg Plants, Potatoes, Okra and Lentils cooked with Tomatoes, Ginger, Cilantro and Masala Spices	26
KAENG KHAIW WAAN KAI	Chicken, Green Curry Paste, Thai Eggplants, Bamboo Shoots, Coconut Milk and Basil	28
KAENG MUU PHRIK THAI ORN	Roast Pork, Red Curry Paste, Green Peppercorns, Potatoes and Lime Leaves	31
MURGH MAKHANI	Chicken Cooked with Masala Spices, Tomatoes and Cilantro	28

TANDOOR

MURGH TIKKA	Corn-Fed Chicken Marinated with Masala Spices Baked in Tandoor Oven, Mint Sauce	28
JHIANJA TIKKA	Jumbo Tiger Shrimp with Masala Spices, Baked in Tandoor Oven, Cucumber Mint Yogurt	45
MACHI TIKKA	Chilean Sea Bass, Turmeric, Cumin and Fennel Seeds, Baked in Tandoor Oven, Palm Sugar and Tamarind Sauce	38

SIDE ORDERS

NAN	Plain Nan	8
LASUN NAN	Garlic Nan	8
PHAT PAK RUAM	Stir Fried Mixed Vegetables	12
KHAO PHAT	Vegetable Fried Rice	10
KHAO PHAT KUNG NAAM PHRIK PHAO	Fried Rice with Prawns and Chili Jam	20
NASI GORENG	Malaysian Fried Rice with Chicken, Egg, Garlic, Shrimp, Green Onions	15
CHOW CHOP KOO	Stir Fried Asparagus, Shiitake Mushrooms, Garlic, Oyster Sauce	18

MENU GOURMAND

Share Style

Blue Fin Tuna Skewers, Shiso Ponzu, Asian Pear and Kaffir Lime Salsa



Sea Urchin, Shiso, Wasabi and Ginger Tempura. Oscetra Caviar, Ginger Yogurt



Seared Tuna Belly, Warm Salad of Capers, Mushrooms, Olives, Garlic Emulsion



Hot and Cold Foie Gras with Mango, Szechuan Pepper, Spiced Bread



Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette, White Truffle Ice Cream



Slow Cooked Duck Egg, Peking Duck, Foie Gras, Sweet Braised Onions, Teriyaki Broth, Bonito



Clear Ham Broth with Winter Melon, Iberico Ham, Chicken, Crab Meat,
Ginger and Straw Mushrooms



Scallop and Black Truffle Har Gau, Truffle Emulsion



Scottish Langoustines, Orange and Earl Grey Emulsion, Fennel Salad



Braised then Crisp Fried Pork Belly, Turnips, Kimchi and Roasted Peanuts



Jivara Ginger and Caramel Crème with Jasmine



Passion Fruit Souffle
Bitter Chocolat Sorbet

120 pp