

## SETAI MIAMI SPICE 2009

### **MAGURO AKAMI**

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

### **YAN HUJIAO FEI**

Salt and Pepper Calamari, Asian Greens  
Sesame Ginger Vinaigrette

### **PLA NEUA SOT**

Warm Grilled Thai Beef Salad with Palm Sugar, Lime Juice  
Fish Sauce, Chili, Mint and Cashew Nuts

### **TOM YAM GOONG**

Spicy Prawns Soup with Lemongrass,  
Ginger and Cilantro



### **LIME AND CHILI CARAMELIZED PORK BELLY**

Miso Braised Turnips  
Kimchee and Roasted Peanuts

### **RENDANG DAGING**

Pot Roast Short Rib Cooked, Lime Leaves, Lemongrass  
Cinnamon, Star Aniseed, Sambal Roasted Eggplant

### **SAN WEN YU**

Cinnamon Glazed Organic Washington State Salmon  
Bok Choy, Cucumber and Lime Salad

### **KERELA TIPLAPIA FISH CURRY**

Coconut Milk, Tamarind, Fried Eggplant and Okra



### **KAFFIR LIME PARFAIT**

Coconut Sorbet

### **CHOCOLATE AND GINGER CRÈME**

Banana Salad and Sorbet

### **PASSION FRUIT SOUFFLE**

Passion Fruit Soufflé and Sorbet

### **THAI STICKY RICE**

Coconut Sticky Rice  
Mango and Coconut Sorbet

MIAMI SPICE MENU \$35

WINE SELECTION \$25