

WINTER MENU AT THE SETAI

BLACK TRUFFLE HAR GAU



MAGURO AKAMI

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

BEI JING JA LAING BAN CHAI

Crispy Salad of Peking Duck, Candied Shallots, Pine Nuts and Lychees, Hoisin Vinaigrette

HAW MOK THALAY

Lobster Coconut and Kaffir Lime Bisque, Crab Dumplings, Thai Basil

PORK BELLY

Slow Cooked then Crisp Fried, Bonito Braised Turnips
Kimchi and Roasted Peanuts



RENDANG DAGING

Pot Roast Short Rib Cooked with Coconut, Lime Leaves, Lemon Grass,
Cinnamon, Star Aniseed, Sambal Roasted Egg Plant

SAN WEN YU

Cinnamon Glazed Organic Washington State Salmon, Crisp Oyster Fritters
Bok Choy, Warm Cucumber and Lime Salad

LAKSA LAMAK

Florida Shrimp Cooked in Coconut Milk, Malaysian Spices, Bean Curd,
Rice Noodles, Kaffir Lime Leaves

MUGHLAI GHOST

Lamb Shoulder Slow Cooked with Cardamom, Cinnamon, Saffron,
Raisins, Cashew Nuts and Pistachio, Crisp Lamb Samosas



THAI STICKY RICE

Coconut Sticky Rice, Mango, Coconut Sorbet

MADAGASCAR

Vanilla Crème Brulee, Hibiscus Poached Rhubarb and Sorbet

JIVARA CRÈME

Jivara Ginger and Caramel Crème with Jasmine

\$58 PP