

BINYAMINA SHIRAZ RESERVE, 2010	82.00
SHILON CABERNET SAUVIGNON RESERVE SECRET, 2007	92.00
SHILON BARBERA, 2010	86.00
BARKAN CLASSIC PINOTAGE, 2011	60.00
SEGAL'S FUSION CABERNET MERLOT, 2012	65.00

AUSTRALIA

BECKETT'S FLAT SHIRAZ, 2008	65.00
BECKETT'S FLAT CABERNET SAUVIGNON- MERLOT, 2009	72.00

CALIFORNIA

HERZOG SPECIAL EDITION CABERNET SAUVIGNON CHALK HILL, 2010	226.00
HERZOG RESERVE "CABERNET" NAPA VALLEY, 2010	105.00
HAGAFEN PINOT NOIR NAPA VALLEY, 2011	98.00
HAGAFEN "ZINFANDEL" NAPA VALLEY, 2006	95.00
HAGAFEN MERLOT NAPA VALLEY, 2010	96.00
HERZOG RESERVE CABERNET SAUVIGNON-ZINFANDEL- SYRAH, 2010	96.00

WHITE

HERZOG, LATE HARVEST WHITE RIESLING MONTEREY, CALIFORNIA, 2012	65.00
HERZOG RESERVE CHARDONNAY RUSSIAN RIVER, 2011 CALIFORNIA	84.00
GOOSE BAY SAUVIGNON BLANC, NEW ZEALAND, 2012	64.00
DALTON CANAAN WHITE, 2012	58.00
HAGAFEN CHARDONNAY, NAPA VALLEY, CALIFORNIA, 2011	99.00
BARKAN CLASSIC CHARDONNAY, ISRAEL, 2012	64.00
CHABLIS PASCAL BOUCHARD FRANCE, 2011	134.00
GOOSE BAY VIOGNIER, MARLBOROUGH, NEW ZEALAND	95.00

SPARKLING

HERZOG SELECTION BLANC de BLANCS BRUT, FRANCE	60.00
DRAPPIER CARTE D'OR, FRANCE	172.00



SPECIALTY COCKTAILS

16

SLOW BURN

A RESERVE CUT VODKA MARTINI, MUDDLEDD WITH THAI CHILI FOR A SPICY KICK COMBINED WITH LEMONGRASS AND FRESH LIME JUICE

THAI ONE ON

THIS GIN BASED COCKTAIL WILL LEAVE YOU FEELING REFRESHED AND COOL WITH A SLICE OF CUCUMBER AND LEMON JUICE AND THAI BASIL LEAVES FOR AN ASIAN INFUSION

SETAI CLUB MARTINI

OUR OWN TAKE ON A LYCHEE MARTINI MIXED WITH CRANBERRY AND OF COURSE, A SPLASH OF LYCHEE AND PINEAPPLE

THE SWEET LIFE

THIS STRAWBERRY MOJITO WILL SATISFY YOUR SWEET TOOTH WITH FRESH LIME, MINT AND DARK RUM

RC DAIQUIRI

A RESERVE CUT DAIQUIRI FLAVORED WITH FRESH PINEAPPLE AND GINGER WITH A RUM BASE

TIGER'S EYE

THE TIGER'S EYE IS OUR OWN SPICY MARGARITA INFUSED NOT ONLY WITH JALAPENO, BUT ALSO WITH RED BELL PEPPER FOR AN EXTRA KICK AND FRESH LIME JUICE TO COOL IT DOWN

WHISKY

TOMINTOUL 14YR

BALVENIE CARIBBEAN CASK 14YR

OBAN 14YR

OBAN 18YR

LONGMORN 16YR

CRAGGANMORE 12YR

GLENLLVET 12YR

GLENLLVET 18YR

TALISKER 10YR

TALISKER 25YR

GLENMORANGIE 10YR

GLENMORANGIE 18YR

ARBEG 10YR

LAPHROAIG 10YR CASK STRENGTH

LAGAVULIN 16YR

YAMAZAKI 18YR

HIBIKI 12YR BLENDED

CHIVAS 25YR

LONGMORN 16YR



WINE BY THE GLASS

	GLS	BTL
RED		
BORGO REALE TOSCANO ROSSO ITALY, 2007	19.00	78.00
TEAL LAKE SHIRAZ AUSTRALIA, 2012	14.00	56.00
BARKAN CLASSIC PINOT NOIR ISRAEL, 2012	12.00	48.00
SEGAL'S SPECIAL RESERVE CABERNET SAUVIGNON, ISRAEL, 2010	17.00	68.00
BINYAMINA BIN MERLOT, ISRAEL, 2011	16.00	65.00
DALTON CANAAN RED, ISRAEL, 2011	65.00	18.00
HERZOG RESERVE CABERNET ALEXANDER VALLEY, 2010	23.00	92.00
GOOSE BAY PINOT NOIR NEW ZEALAND, 2011	18.00	72.00
WHITE		
BARON HERZOG, WHITE ZINFANDEL CALIFORNIA, 2012	14.00	55.00
KINNERET, CHARDONNAY ISRAEL, 2011	14.00	55.00
BINYAMINA SAUVIGNON BLANC RESERVE ISRAEL, 2011	16.00	64.00
BARTENURA PINOT GRIGIO BLUE BOTTLE ITALY, 2012	14.00	55.00
SPARKLING		
TEPERBERG SILVER SAUVIGNON BLANC CHARDONNAY ISRAEL, 2011	16.00	64.00
BARTENURA MOSCATO		

ITALY, 2012	14.00	55.00
HERZOG SELECTION ROSE BRUT, FRANCE	15.00	60.00
BARTENURA PROSECCO BRUT ITALY	14.00	56.00

WINE BY THE BOTTLE

RED	
FRANCE	
CHATEAU DE COR BUGEAUD BORDEAUX, 2010	65.00
BARONS DE ROTHSCHILD HAUT MEDOC, 2011	125.00
ST EMILION CHATEAU DE PARSAC, 2011	89.00
CHATEAU ROLLAN DE BY MEDOC, 2010	169.00
CHATEAU LA CLARE, 2010	114.00
SPAIN	
RAMON CARDOVA GARNACHA,2011	69.00
RAMON CARDOVA RIOJA ,2011	65.00
TOBIA RIOJA TEMPARANILLO GARNACHA,2011	48.00
ITALY	
BARTENURA BARBERA D'ALBA OVADIA ESTATES,2008	69.00
BORGO REALE BRUNELLO DI MONTALCINO,2005	165.00
BARTENURA BAROLO OVADIA ESTATES,2004	175.00
BARTENURA CHIANTI OVADIA ESTATES,2010	52.00
BORGO REALE CHIANTI RISERVA,2008	74.00
BORGO REALE PRIMITIVO,2008	65.00
BORGO REALE MATURO,2010	89.00
ISRAEL	
DALTON SAFSUFU SHIRAZ, 2011	76.00
DALTON SAFSUFU CABERNET SAUVIGNON,2011	78.00
TEPERBERG SILVER SHIRAZ,2012	65.00
TEPERBERG TERRA CABERNET SAUVIGNON-MERLOT,2011	98.00
TEPERBERG SILVER	

CABERNET SAUVIGNON,2010	65.00
TEPERBERG MERLOT- PETITE SIRAH,2011	49.00
KINNERET CABERNET SAUVIGNON, 2011	46.00
BINYAMINA CABERNET, MERLOT, PETITE VERDOT "CAVE", 2009	215.00
BINYAMINA CARIGNAN RESERVE, 2010	84.00



SUSHI & SASHIMI

TUNA 7/9

TORO 13/15

HAMACHI 6/8

KANPACHI 6/8

SHIMA AJI 6/8

NZ ORGANIC KING SALMON 7/9

FLUKE 5/7

ARTIC CHAR 5/7

IKURA 6/9

MOCK CRAB 5/9

MADAI 6/8

MASAGO 6/8

CLASSIC ROLL

13

TUNA AVOCADO

TUNA

YELLOW TAIL SCALLION

YELLOW TAIL JALAPENO

SALMON AVOCADO

MOCK CRAB AVOCADO & CUCUMBER

SPICY TUNA WITH ASIAN PEAR

SPICY TUNA

SPICY SALMON

SPICY SALMON WITH CRUNCH

SPICY YELLOW TAIL WITH JALAPENO

SPICY YELLOW TAIL

SPICY MOCK CRAB

APPETIZERS

RC CRISPY RICE

Crispy Rice With Spicy Tuna Chive. Crispy Scallion
With Micro Basil & Chipotle Aioli Scallion

18

KING SALMON SALAD

Miso Vinaigrette & Baby Arugula Salad

16

YELLOW TAIL CRUDO

Ponzu Jalapeno Sauce, Serrano & Micro Greens

16

TUNA TARTAR

Fancy Diced Tuna with Seasoning Over Avocado and
RC Truffle Gari Sauce

18

CRISPY TRIPLE

Salmon & Yellow Tail Oshinko Wrapped Tuna Fried Tempura with
white Truffle Ponzu Sauce and Truffles

18

NEW STYLE CRAB SALAD

Mock Crab Salad Sit on Crispy Wonton Skin Chips With Soy Powder
And Micro Cilantro

16



MADAI CEVICHE

Sliced Madai, Orange Segment, Julienne Cucumber. Red and Yellow
Bell Paper, Serrano

16

HIRAME TESTER

Sliced Hirame, Scallion Rolled with Daikon, Radish with Wasabi
Vinaigrette

16

BLACKENED TUNA SALAD

Sliced Blacked Tuna with Mixed Green and Miso Vinegrated

16

SIGNATURE RC ROLLS

YELLOW STONE

Spicy Crab Crunch with Avocado and Cucumber on top, Honey
Miso Salmon

22

RED PEARL

Tuna Asparagus Topped With Seared Pepper Tuna, Creamy Wasabi
Mayo and Micro Cilantro

18

SERANO

Yellow Tail with Cucumber Topped with Yellowtail, Spicy Chipotle
and Serrano.

18

SETAI VEGI

Avocado, Mango, Sautéed Mushroom Wrapped Cucumber with
Citrus Truffle Gari

18

VOLCANO

Spicy Tuna with Asian Pear Topped with Avocado & RC Special
Sauce and Crunch

20

CAPONE ROLL

Salmon Avocado, Yamagobo Top With Spicy Mock Crab Mango
Sauce and Wasabi Masago

22

CHILEAN ROLL

Grilled Chilean Sea Bass, Baby Arugula, Asian Pear on Top, Tuna
with Garlic Chip and Miso Vinaigrette

23

GOBO ROLL

White Fish, Yamagobo, Scallion Tempura with Almond, RC Sweet
& Spicy Sauce. Micro Cilantro

18

SUSHI & SASHIMI PLATTER

SASHIMI PLATTER

Assorted Sushi Chef Recommendations

40

SUSHI PLATTER

Spicy tuna roll

26

TRI COLOR SUSHI

Spicy Tuna Roll

26



APPETIZERS

WAGYU BEEF SLIDERS

Homemade Brioche, Sweet Gherkin, Roma Tomato Chutney,
Roasted Shishito Peppers
19

GRILLED WAGYU ANGUS RIBS

Asian Marinated, King Trumpet Mushrooms, Pickled Pearl Onion,
Port Wine Fig Glaze.
32

LAMB MERGUEZ

Stuffed Shishito Peppers with spicy lamb Sausage and Couscous,
Sesame Garlic Marinade Sauce
18

GLAZED VEAL SWEETBREADS

Edamame, Chestnuts & Turnips, Savory Porcini Black Truffles
Marsala Sauce
24

WAGYU BEEF CARPACCIO

Micro Watercress, Shitake Mushrooms Tempura, Toasted Sesame
Seed, Rosemary-Sherry Wine Vinaigrette
20

SOUPS

PORCINI MUSHROOM

Sunchoke Chips, White Truffle Essence
14

CHICKEN BOUILLON EN CROUTE

Vegetables a la Grecque
14

SALADS

SATUR FARMS MESCLUN GREENS

Rainbow Tomatoes, French Radish, Sherry Wine-Miso Dressing
14

FIELD MACHE & BELGIAN ENDIVE

Champagne Cantaloupe, Candied Walnuts, White Truffle Oil
Vinaigrette
18

ORGANIC BABY SPINACH

Artichokes, Grilled Portobello, Balsamic Vinaigrette
16

HEIRLOOM TOMATO & CANDY BEET SALAD

Avocado, Micro Arugula, Basil Puree, Honey Meyer lemon
Vinaigrette
20

ENTREES

SALT BAKED MEDITERRANEAN BRANZINO

Broccolini & Oyster Mushrooms, Meyer Lemon, Capers & Nicoise
Olives, Micro Basil, E.V.O.O.
38

PAN ROASTED CHILEAN SEA BASS

Tarragon Infused En Barigoule of Artichokes, Baby Roots
Vegetables & Tomato Confit
46

FARM RAISED ORGANIC SALMON

Garden Squash, Plum Tomato Jam, Champagne Fine Herbs Sauce
39

FREE RANGE FRENCH HEN

Crispy Shitakes & Potato Hash Roll, Fricassee of Heirloom
Vegetables, Natural Jus



DELICATE AROMATIC DUCK BREAST

Carrot Puree, Baby Bok Choy & Corn, Citrus- Honey Ginger Plum
Wine Glazed
42

COTE DE VEAU

Veal Chop with crispy sweetbread, French Green Lentils, Dried Fruit
Chutney, Sage Cognac Sauce
46

COLORADO RACK OF LAMB

Wasabi Peas Crusted, Butternut Squash, Saffron-Sundried Tomato
Risotto Croquette, Ichimi Garlic Sauce
58

WAGYU BEEF SHORT RIBS

Sake - Miso & Maple Braised, Edamame Potato Hash, Glazed Baby
Carrots with Pickled Ginger
48

STEAKS

All Steaks are 100% U.S.D.A. Prime Beef Aged for a
minimum of 36 days in Our Private Dry Aging Room.
Steaks come with one side sauce of your choice

ANGUS FILET AU CHAMPIGNON

Wild Mushrooms, Asparagus, Pearl Onions & Fingerlings,
Bone Marrow "Foie Gras" Truffle Sauce
12 oz. **58**

FILET OF STEAK AU POIVRE

12 oz. **52**

RC FILET "MIGNON"

12 oz. **52**

COTE DE BOEUF

Prime Rib Bone-in Topped with Glazed Cipollini Onion & Bone
Marrow
20 oz. **68**

32 oz. **98**

CENTER CUT RIBEYE

Boneless Ribeye Steak 14 oz. With Glazed Cipollini Onion
42

PRIME RESERVE CUT

10 oz. **55**

With Glazed Cipollini Onion

SEASONED WAGYU BEEF
WAGYU BEEF RIB STEAK 22 OZ
95
WAGYU BEEF BONELESS RIBEYE 14 OZ
88

SAUCES

Bordelaise, Béarnaise, Green Peppercorn

SIDES

12

TAMARI GLAZED GREEN BEANS

CREAMY BABY SPINACH WITH ARTICHOKE HEARTS

ROASTED GARLIC BROCCOLINI

ROASTED SUNCHOKES WITH SUN DRIED TOMATO &

CAPERS

PORCINI-BLACK TRUFFLE POMMES FONDUE

BAKED BLACK TRUFFLE MUSHROOMS POTATO



DESSERT

14

PASSION FRUIT SEMIFREDDO

Mandarin sorbet, Saffron and Orange Macarons

SAKE POACHED ASIAN PEAR

Almond Cake, Ginger Ice Cream

PEANUT BUTTER MOUSSE

Chocolate Cream, Roasted Peanut Ice Cream

SOFT CHOCOLATE CAKE

Candied Lemon, Matcha Ice Cream

BROWN BUTTER CARROT CAKE

Candied Pecans, Fried Carrots, Raisin Ice Cream

COCONUT AND MANGO BAKED ALASKA

Vanilla Meringue, Thai Chili Syrup

SESAME SUNDAE

Chocolate Sorbet, Hoisin Caramel, Chocolate Sesame
Brownies

Executive Pastry Chef Janevha Gregg

*All Desserts and Ice Creams are Dairy Free



TEA

6

FRESH MINT TEA

HERBAL TEA. CAFFEINE FREE

Fresh Mint herbal tea, renews and refreshes with the finest organic mint loose leaf leaves

CHAMOMILE CITRUS

HERBAL INFUSION. CAFFEINE FREE

Made with Soothing Egyptian chamomile flowers and subtle slices of citrus fruit, this vibrant blend will rejuvenate the spirit

ORGANIC SPRING JASMINE

GREEN TEA. LESS CAFFEINE

Organic Spring Jasmine green tea is made of smooth loose leaf green tea leaves naturally scented by layers of Arabian jasmine buds

ORGANIC DARJEELING ESTATE

BLACK TEA. CAFFEINE

Our Organic Darjeeling Estate black tea, made of the finest organic Darjeeling tea leaves, is chosen seasonally for its floral, sweet and lingering finish

ORGANIC BREAKFAST

BLACK TEA. CAFFEINE

Organic Breakfast black tea is a robust, wide-awake blend of premium black tea leaves from Southern India

ORGANIC EARL GREY

BLACK TEA. CAFFEINE

Organic Earl Grey black tea is made of rich organically grown black tea leaves and golden buds with a twist of citrusy organic bergamot



COFFEE

COFFEE

5

DECAF COFFEE

5

AMERICANO

6

ESPRESSO

6

DOUBLE ESPRESSO

8

MACCHIATO

6

LATTE

6

CAPPUCCINO

7

Executive Pastry Chef Janevha Gregg
*All Desserts and Ice Creams are Dairy Free