

CONCEPT HISTORY



A playful dining experience, inspired by the warmth of the late Jin Seto's greetings. The heart and leadership of Steve Clarke and the rich history of all of the hospitality moments this space has hosted.

Two families have helped to nurture the community through this space for a century;
The Setos: Star cafe, Shangri-la, 1930's – early 1990's
The Clarkes (French): Brewery Bay Food Co, Seto 1993 – present

You can feel the magic here.
Gordon Lightfoot started doing gigs at 'The Shang'.
Terry Fox stopped in for some Seto hospitality during his run across Canada.
This building has been a long standing vibrant hub for Orillia's beautiful and bustling downtown – we hope to continue that legacy.

(p.s. ask about the cold tea)



PRIVATE EVENTS

We offer private dining + buyouts for any occasion. A unique event space with a signature Mr.Seto twist. Groups of 15-75+
Email inquiries to hello@setodowntown.com

HOURS

MONDAY.....CLOSED
TUESDAY.....11:30-9
WEDNESDAY....11:30-9
THURSDAY.....11:30-9
FRIDAY.....11:30-10
SATURDAY.....9:30-10
SUNDAY.....9:30-8

LITTLE SOMETHINGS

- Fried Oyster Mushrooms [v/gf].....\$18
Nam prik pao, shiso, mint, Thai basil.
- Crispy Shiitake + Tofu Wontons [v].....\$16
Spinach, black vinegar, sweet chili.
- Chicken + Shrimp Dumplings [df].....\$18
Black vinegar, chili crisp.
- Short Rib Skewers [df/gf].....\$20
Karashi mustard, atchara (2pc).
- Braised Pork Belly Bao [df].....\$16
Pickled cucumber, cilantro (2pc).
- Crispy Tofu Bao [df].....\$16
Pickled yellow radish, cucumber (2pc).

RAW, HERBS + SALADS

- Tuna Tartare [df/gf].\$20
Nashi pear, sour curry dressing, red onion, shrimp chips.
- Beef Carpaccio [df/gf].....\$19
Nam jim jaew, yuzu aioli, toasted rice, herbs.
- Grilled Squid Salad [df/gf].....\$23
Orange Nam Jim, cucumber, mint, Thai basil, chillies, watercress, lime.
- Tofu Laab [v/gf].....\$22
Tamarind, toasted rice, herbs, red onion, lime, jasmine rice.

SIDES

- Naked Rice [v/df/gf].....\$5
Steamed jasmine rice.
- Dirty Rice [df/gfo].....\$9
Jasmine rice, kewpie mayo, mushroom xo, furikake.
- Charred Gai Lan [v/gf].....\$12
Sesame dressing, green onions.
- Bok Choy + Cabbage [v/gf].....\$11
Ginger-soy dressing, crispy shallots.



CHEF PICKS THE MENU
\$65-\$75PP

RICE, NOODLES, BOWLS, CURRIES, + OTHER THINGS



- Mie Goreng Noodles [df].....\$23
Shrimp, chicken, tofu, chili crisp, fried egg.
- Choo Chee Curry Prawns [df/gf].....\$36
Roasted pineapple, cherry tomato, jasmine rice.
- Southern Yellow Vegetable Curry [v/gf]....\$24
Eggplant, tofu, green beans, potato, lime leaf, jasmine rice.
- Chicken Khao Soi [df].....\$26
Coconut curry broth, egg noodles, crispy noodles, mustard greens, lime.

GRILL, FRY + SEAFOOD

- Baked Hokkaido Scallops [gf].....\$24
Tomato Tom yum butter, kaffir lime leaves.
- Roasted Cod [df/gf].....\$35
Charred bok choy, fragrant laksa broth, mixed herbs.
- Half Fried Chicken [dfo/gf].....\$36
Fish sauce caramel, buttermilk ranch, bread + butter pickles.
- Gochujang Pork Tomahawk [dfo/gfo].....\$46
Grilled corn succotash, miso-corn butter, fennel + onion pickle.
- Bavette Steak Frites [dfo/gf].....\$44
Bicol Express jus, calamansi aioli.



SWEETS

- MR.SETO Coffee Tiramisu [gf].....\$16
Ladyfingers, coconut sabayon.
- Pandan Banana Pudding [gf].....\$15
Brown butter crumble, miso caramel.
- Seasonal Fruit Coupe [gf].....\$16
Vanilla ice cream, seasonal fruit, yuzu jelly, toasted meringue.

bubbles + sake

white

red

BY THE GLASS WINE

<i>Mary Taylor Frizzante NV</i> Veneto, IT.....	BTG:\$11	BTB:\$54
<i>Non-Alc Leitz Sparkling Rose NV</i> Rheinhessen, GER.....	BTG:\$9	BTB:\$44
<i>Masumi ‘Shiro White’ Junmai Ginjo</i> Nagano, JP.....	BTG:\$13	BTB:\$64

<i>Terre di Gorla Pinot Grigio</i> 2024, Friuli, IT.....	BTG:\$12	BTB:\$59
<i>Fritz Haag Riesling</i> 2024, Mosel, GER.....	BTG:\$13	BTB:\$64
<i>Fidesser ‘Platter’ Grüner Veltliner</i> 2022, Niederösterreich, AT.....	BTG:\$13	BTB:\$64
<i>Volta Estate Winery</i> <i>Barrel-Fermented Chardonnay</i> 2023, PEC, CAN.....	BTG:\$15	BTB:\$74

<i>Fidesser “Platter” Rotburger</i> 2022, Niederösterreich, AT.....	BTG:\$13	BTB:\$64
<i>Volta Estate Winery Pinot Noir</i> 2023, PEC, CAN.....	BTG:\$18	BTB:\$89
<i>Mary Taylor Bordeaux Rouge</i> 2022, Bordeaux, FR (<i>cabernet blend</i>).....	BTG:\$13	BTB:\$64
<i>Hollick Estates ‘Old Vines’</i> <i>Cabernet Sauvignon</i> 2022, Coonawarra, AUS.....	BTG:\$15	BTB:\$74



COFFEE/BEV

classics

	SM	LG
Drip Coffee....	2.95	3.25
Espresso.....	3.25	–
Latte.....	5.25.	5.75
Americano.....	4.25	4.25
Cappuccino.....	5.25	–
Matcha Latte... –		7.95
Pluck Tea.....	2.95	–
Earl Grey Cream, Just Peachy, Pekoe, Chai Spice, Fields of Green, Flowering Jasmine, Peppermint, CTRL+ALT+DELETE		

→ Add an extra shot of espresso \$2.95

FOR OUR LITTLEST CUSTOMERS

Little Strawberry Milk	3.95
fresh strawberry puree, steamed or cold milk	
Fairy Sprinkle Steamer	3.95
steamed vanilla milk, rainbow sprinkles	

signatures

	SM	LG
Vietnamese Coffee....	6.55	–
double espresso topped with coconut slush		
Iced Strawberry Matcha Cloud.....	–	7.95
fresh strawberry puree, ceremonial matcha, yuzu foam		
Raspberry Danish Latte.....	–	7.95
double espresso, milk, raspberry syrup, topped with cream cheese cold foam		
Salted Cardamom Latte.....	6.55	–
double espresso, milk, cardamom syrup, salt, vanilla, topped with cinnamon		
Black Sesame Latte... –	6.55	
double espresso, maple, oat milk, black sesame syrup, topped with sesame seeds		
Bev’s Iced Tea.....	–	5.75
verbena cold tea, lemon, local red berry puree		



COCKTAILS

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Mr.Seto’s Cold Tea.....\$13

Rum, pineapple, mango, Oolong
tea + coconut. *Don’t tell the
neighbours.* 2.5oz

Soo’s Negroni.....\$15

Chinese five spice gin,
vermouth, campari + Szechuan
peppercorn. 2.25oz

Members Only.....\$19

Japanese whisky, yuzu, a kiss
of coffee + soda. Yuzu foam.
Karaoke not included. 2oz

Pho-ne 2851.....\$17

Empress cocktail gin, pho spices,
Dillon’s vodka + Thai basil.
Chili + green oil at your
discretion. 2.75oz

No tequila for you.....\$18

Blueberry infused tequila,
orange liqueur + honey.
Childhood memories in a grown
up drink. 2.75oz

Thaiger Mary.....\$15

Cucumber vodka, house spice mix
+ tomato juice. More spice
available for the brave. 2oz

Manila to Manhattan.....\$15

Banana, rum, rye + sherry.
Banana leaf for fun. 2oz

hae-nuh-mi (*sundown*).....\$17

Soju, lychee black tea, vegan
foam + sparkling sake. Makes
you feel light of foot. 3.25oz

Tita Colada.....\$13

Rum, calamansi, ube, pandan +
slush. All the woo, all the
time. 2.5oz

White Rabbit Espresso
Martini.....\$16

White Rabbit infused vodka,
kahlua, and espresso. Follow
the rabbit, don’t ask
questions. 2.5oz

BEER

Couchiching Brewery
\$9/473ml

Lakeside Lite Lager
Sunshine City Blonde Ale
Meadow Haze IPA
Mariposa Marzen
Atherley Pale Ale
Black River Stout
Oo-la-long Saison

NON-ALC

NA Thaiger Mary.....\$10

House spice mix + tomato juice.
More spice available for the brave.

Calamansi Sling.....\$10

Calamansi, mango, yuzu foam.
More vacation with every sip.

ask us about soft beverages

MR.SETO

117 Mississauga Street
Orillia, ONT.