A la Carte Menu

BY OLIVIER DA COSTA

Oyster and Ceviche

TRUFFLE TROUBLE CEVICHE 800
WHITE FISH, SHRIMP, CALAMARI, AVOCADO, RED ONION, CORIANDER, BLACK TRUFFLE TIGER MILK TOBIKO, UNI MAYONNAISE, TAPIOCA

SCALLOP & GREEN APPLE CEVICHE 850
NORI SEAWEED TIGER MILK, CORN TOSTADO, RED ONION, CORIANDER

G **GILLARDEAU OYSTER "PAPILLON" (6 PCS.)** 1,450
MIGNONETTE, LEMON WEDGE GILLARDEAU

OYSTER "MARUGOME" (6 PCS.) 1,650
MISO CREAM, PICKLED NEGI, CHILLI OIL

Appetisers

S **SEEN TACO (2 PCS.)** 690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO

SPANISH OCTOPUS CARPACCIO 790
GINGER VINAIGRETTE, CILANTRO, CHIVES

WAGYU BEEF CARPACCIO 720
ARUGULA, PESTO SAUCE, PECORINO

UNI & WAGYU CARPACCIO 850
TRUFFLED PONZU, UNI SAUCE

MINI LAMB CROQUETTE 600
MUSTARD DIJON CREAM, MANGO GEL, AMARANTH

CRUNCHY TIGER PRAWNS 590
GARLIC AIOLI

V **ROASTED GOLDEN BEET CARPACCIO** 500
HERBY VINAIGRETTE, MESCLUN SALAD, PICKLED RED RADISH, PARSLEY OIL

V **CRISPY TAPIOCA** 390
CURED CHEESES, SPICY GUAVA PASTE

V **BURRATA AND ORGANIC HEIRLOOM** 690
TOMATO SALAD, CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER

SPICY TEMPURA CHICKEN 480
HONDASHI CHILLI MAYO

Anytime Favourites

V **GUACAMOLE** 690
SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS

MAINE LOBSTER CAESAR SALAD 1,390
PANKO CRUMB, PICKLED SHALLOT

V **SEEN SMOKED SALAD** 500
SMOKED ROMAINE, CRISPY GARLIC, JALAPENO & EDAMAME DRESSING, PARMESAN CHEESE

CHILEAN BLUE MUSSELS 750
SAUTEED BLUE MUSSELS, SPICY BISQUE SAUCE, SCALLIONS, LEMON WEDGE

V **BLACK TRUFFLE SPAGHETTI** 950
PARIS MUSHROOM, CREAMY PARMESAN SAUCE

TIGER PRAWNS & CHAMPAGNE 1,090
TAGLIATELLE PASTA, TOBIKO CREAM SAUCE

Premium Wagyu Beef Selection

TAJIMA MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (200 GR.)	2,800
STRIPLOIN (250 GR.)	2,500
RIB EYE (550 GR.)	4,500
PICANHA (250 GR.)	2,100

ALL ABOVE MENUS ARE SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES OR MASHED POTATO AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

Chef Specials

MEAT

NIWATORI MISO CHICKEN 1,150
TERIYAKI GLAZED, SEASONAL GARDEN VEGETABLES

BLACK ANGUS BEEF CHEEK AL TEQUILA 1,450
BEEF CHEEK MARINATED WITH PONZU AND TEQUILA, JALAPENO MASHED POTATO

BERKSHIRE PORK CHOP "ROSSINI" 1,470
TRUFFLE MASHED POTATO, RED WINE SAUCE

AUSTRALIAN LAMB CHOP 1,590
JAMAICAN JERK SPICES, BABY CORN, GRILLED CHORIZO

FISH MARKET

MAINE LOBSTER SPAGHETTI 2,350
ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL

PLANCHA SEARED HOKKAIDO SCALLOPS 1,450
MEXICAN CHORIZO FOAM, CRISPY CHILLI, CHEESE TUILE, SALMON ROE

G **BAKED ORA KING SALMON** 1,200
GRILLED SALMON, TUSCAN CREAM SAUCE, AGUACHILE FOAM, PICKLED CUCUMBER, RED ONION, CORIANDER MICROGREENS

BRANZINO A LA BULLABESA 1,500
ROASTED SNOW FISH, CRAB BULLABESA, CHIVES, MUSTARD SEED

ALASKAN KING CRAB RISOTTO 1,650
LOBSTER BISQUE, ARUGULA, EBIKO ROE

Sides

V **WINTER BLACK TRUFFLE (5 GR.)** 500

G **PAN SEARED FOIE GRAS** 520

V **TRUFFLE MASHED POTATO** 390

V G **BLANCHED BROCCOLINI HOLLANDAISE ESPUMA** 350

V **FRENCH FRIES** 290

V **TRUFFLE FRENCH FRIES** 390

V G **BABY CORNZOTTO** 290

V **SWEET POTATO FRIES WITH HUANCAINA SAUCE** 290

Japanese

S **JAPANESE MYSTERY BOX** 1,890
A SURPRISE MYSTERY BOX OF CHEF'S SECRET BITES

TWINKLE GUNKAN HOTATE 750
SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA

UNAGI FOIE GRAS GUNKAN 750
TERIYAKI SAUCE, TOBIKO ROE

WAGYU GUNKAN 750
BEEF TENDERLOIN TARTARE, QUAIL EGG CONFIT, CRISPY POTATO

APPETISERS

YELLOWFIN TUNA TATAKI 640
SUMISO SAUCE, JAPANESE ONION

SALMON TATAKI 620
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION

NEW STYLE SASHIMI 730
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL

WAGYU TENDERLOIN TARTARE 590
CRISPY SHISO, MISO SAUCE

MAKI (8 PCS.)

MAINE LOBSTER ROLL 980
PRAWN TEMPURA, CUCUMBER, AVOCADO, TAMAGOYAKI, MENTAIKO MAYO

SPICY TUNA 690
YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE

VOLCANO ROLL 850
CRISPY SHRIMP, CREAM CHEESE, SCALLION, TUNA, CHIPOTLE CRAB SALAD, MASAGO

GOLDEN SPIDER ROLL 790
SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU

WAGYU BRISKET ROLL 950
HAMACHI, CREAM CHEESE, AVOCADO, GRILLED BELL PEPPER, ACEVICHADO SAUCE

FLAME ROLL 700
SMOKED SALMON, OSAKI KANI, TEMPURA FLAKES, SALMON ROE, CHIMICHURRI SAUCE

Y **FUTOMAKI VEGGIE** 550
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU

PLATTER

	10 PCS.	16 PCS.
SEEN SASHIMI PLATTER	1,290	1,850

IBERIAN CHEESES & 100% IBERICO BELLOTA PLATTER 1,500
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE BLACK TRUFFLE CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD

G Gluten Free V Vegetarian Y Vegan Prices are in Thai baht, subject to 10% service charge and 7% government tax.

SEEN
RESTAURANT & BAR
BANGKOK

DESSERT

SEEN 100% CHOCOLATE CAVIAR 380
BELGIAN CHOCOLATE MOUSSE, CHERRY COMPOTE,
CHOCOLATE CRUNCHY, HAZELNUT ICE CREAM

TIRAMISU BOMB 380
LADY FINGER, ESPRESSO, MASCARPONE CREAM, COFFEE LIQUEUR

DARK CHOCOLATE VALRHONA TART 380
"TAINORI 64 %"
SALTED CARAMEL, ROASTED HAZELNUT, HAZELNUT ICE CREAM

BABY BANANA 360
CARAMELIZED BANANA, PHILADELPHIA CHEESE MOUSSE
OPALYS 33% VALRHONA CHOCOLATE

COCONUT BOUNTY CHURROS 340
COCONUT WITH CHOCOLATE CHURROS, SALTED CARAMEL,
SHREDDED COCONUT

ICE CREAM & SORBET 240
MANGO, PASSION FRUIT, COCONUT, VANILLA, HAZELNUT, CHOCOLATE

POP A CHERRY 950
CHERRY JUBILEE, RICH CHOCOLATE CAKE, TRIPLE ICE CREAM,
MIXED BERRIES

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