



RAW BAR

We take pride in using only the finest imported sashimi-grade fish, ensuring the highest quality and freshness in every bite.

SEEN CAVIAR SET 2,750

Sturia Caviar (20 g), lemon wedges, egg white, egg yolk, red onions, green onions, pickled cucumber, tomato, brioche

Elevate your dish with the rich, earthy aroma of fresh Perigord truffle (5g) 450

OYSTERS ON ICE-NORMANDY OYSTER NO.3 6 pcs 850

12 pcs 1,600

Mignonette, truffle ponzu pink pomelo, ají Amarillo and leche de tigre

TUNA SAKU TATAKI 375

Tuna loin, piment d'espellette, leche de tigre, coriander oil, Seville orange, Hass avocado, ponzu, pickled shallot, crispy shallot

NIGIRI & SASHIMI & NIKKEI ROLLS

JAPANESE NIGIRI (6 PCS)

- Akami tuna 350
- Sake salmon 350
- Ikura salmon roe 350
- Hotate scallop 375

MORIAWASE SASHIMI 1,300

Salmon belly, salmon loin, tuna saku, Hokkaido scallop, seabass, tiger prawn, ikura, tamago, served with pickled ginger, kani, wasabi, Kikkoman soy, sea grapes

NIKKEI MAKI ROLLS (8 pcs)

Loco Maguro 350

Nori, sushi rice, tuna, spicy yum yum, tobiko, avocado, cream cheese, rice crispy soy, ginger gel

Smoky Lomo Maki 420

Nori, sushi rice, torched wagyu short rib, ginger soy, black sesame, sweet potato, Hass avocado, cream cheese, Japanese mayo, puffed fish skin

Dynamite Salmon Maki 435

Nori, sushi rice, salmon belly, chilli crack, spicy yum yum, ikura, ebiko, crab meat salad

SEEN SALADS

SEEN CAESAR 375

Romaine lettuce, radicchio, bacon bits, cured hen egg, Parmesan, focaccia crostini, Caesar dressing

Add prawn 520

Add chicken 480

WELLNESS 395

Quinoa, corn, avocado, pomegranate seeds, cucumber, papaya, black beans, heirloom tomato, cilantro lime dressing

BURRATA 550

Marinated heirloom tomatoes, burrata, mixed seeds, duck ham, balsamic dressing, Kalamata olive garlic crumble, basil oil, focaccia

WATERMELON & GREEK FETA 375

Compressed watermelon, feta cheese espuma, mint, pine nuts, balsamic glaze, sea salt

POKE BOWLS

We are committed to using only the finest imported sashimi-grade fish, guaranteeing exceptional quality and freshness in every bite.

ATLANTIC SALMON 490

Sushi rice, kisami wakame salad, marinated salmon, edamame, spicy gochujang mayo, furikake

AHI TUNA POKE BOWL 490

Sushi rice, wakame salad, seared tuna loin, edamame, avocado, toasted sesame, red bell pepper, Thai sweet mango, carrot, katsuobushi, spring onion, smoked sriracha aioli

BOARDS

Only the finest French cheese and charcuterie

CURED MEATS BOARD 860

Chef's selection of cold cuts, sundried tomatoes, rocket leaf, cracked green olives, Manzanilla olives, Kalamata olives, sourdough bread, extra virgin olive oil

CHEESE BOARD 830

Chef's selection of cheese, Nashi pear, green grapes, membrillo, walnut and raisin sourdough

DELI BOARD 1,270

Chef's selection of cold cuts and cheeses, roasted piquillo peppers, grilled marinated chilli, quince paste, water biscuits, candied almonds, charred sourdough

SMALL BITES & TAPAS

GRILLED KOREAN OYSTER

Your choice of Miso Butter or Rockefeller-style preparation

Miso butter or Rockefeller

6 pcs 750

12 pcs 1,350

GUACAMOLE & CHIPS 675

Tortilla chips served with guacamole, topped with tomatillos, chipotle, salsas, and more. Served with spicy gazpacho shots

TEMPURA CALAMARI FRITTI 350

Tempura calamari, Kalamata olive aioli

SALT & PEPPER SHRIMP 375

Baby shrimp, garlic, serrano chilli, lemongrass, karir lime leaf, Sriracha aioli, lime

EDAMAME 175

Young soya beans, Maldon sea salt, chilli, fried garlic, garlic oil

AVOCADO FRIES 375

Breaded avocado wedges served with chipotle mayo and sea salt



BUNS & SUN

SEEN SIGNATURE ANGUS BEEF BURGER 🌾🌊 560
Smashed aged beef patty, cheddar cheese, Roma tomato, grilled onion, cured smoked bacon, brioche bun, truffle aioli, dill pickle, onion rings

Elevate your dish with the rich, earthy aroma of fresh Perigord truffle (5g) 450

WAGYU BEEF SLIDERS 🌾🌊 560
Smashed aged wagyu beef, Thousand Islands, Roma tomato, grilled onion, iceberg lettuce, cornichon, cherry tomato

BAJA STYLE SEABASS TACOS 🌾🌊 385
Seabass, Cajun, flour tortilla, red cabbage, white onion, pickled jalapeño, avocado crème, chipotle aioli, pineapple cucumber salsa, lime

PORK CARNITAS TACO 🌾🌊 385
Pulled braised pork, chipotle aioli, white onion, Hass avocado, refried beans, coriander, radish, lime

PIZZA

Our pizza dough is Neapolitan style, made with sourdough starter and imported Italian flour.

MARGHERITA 🌾🌊 390
San Marzano tomatoes, fior di latte, Italian basil, extra virgin olive oil, oregano

BBQ CHICKEN 🌾🌊 490
San Marzano tomatoes, fior di latte, bell peppers, red onion, BBQ sauce, roasted chicken thighs

PEPPERONI 🌾🌊🌾 490
San Marzano tomatoes, fior di latte, pepperoni, oregano, hot honey

PIZZA TRUFFLE 🌾🌊🌾 550
San Marzano tomatoes, buffalo mozzarella, truffle cream, black truffle paste, Thai mushrooms, rocket leaf, cured hen egg
Elevate your dish with the rich, earthy aroma of fresh Perigord truffle (5g) 450

PASTA

SPAGHETTI POMODORO 🌾🌊🌾 365
San Marzano tomatoes, garlic, Italian basil, extra virgin olive oil, Parmigiano Reggiano

SPAGHETTI SEAFOOD 🌾🌊🌾🌊 490
San Marzano tomatoes, prawn, seabass, squid, black shell mussels, white wine, lemon, mint, basil, parsley, extra virgin olive oil

FETTUCCHINE TARTUFO 🌾🌊🌾 530
Black truffle paste, mushroom duxelles, cream, white wine, Grana Padano
Elevate your dish with the rich, earthy aroma of fresh Perigord truffle (5g) 450

THE SIDE SHOW

MISO CHILLI KING OYSTER MUSHROOMS 175
STEAMED RICE 70
ESPELETTE & PARMESAN FRIES 🌊 225
CLASSIC FRENCH FRIES 125

MAINS

CATCH OF THE DAY WHOLE FISH (500g) 750

Thai Style
Fried and topped with sweet chilli, garlic, and herbs

Mediterranean Style
Baked en papillote with tomato caper salsa, white wine, and herbs

Latino Style
Roasted with ají amarillo, lime, and salsa criolla

220 GR JACK'S CREEK WAGYU STRIPLOIN (MBS 3-4+) 🌾🌊🌾 1,500
Grilled, served with chimichurri, steak sauce, and salsa rojo
Chef's recommendation
Elevate your dish with the rich, earthy aroma of fresh Perigord truffle (5g) 450

PERUVIAN CHICKEN 🌊 550
Baby chicken, chipotle honey glaze, ají amarillo, sweet potato, salsa criolla, lime

MUSSELS AL DIABLO 🌊 450
Black mussels, chorizo, garlic, Mexican beer, yellow chilli, ají salsa, coriander, lime

BLACKENED SALMON 🌾🌊 585
Norwegian salmon, secret spice blend, papaya black bean mojo, sweet potato, lime
Served with flour tortillas

PURPLE MOROCCAN EGGPLANT 🌾🌊🌾 530
Panko and sesame, yogurt, pomegranate, tomato salsa

FLAVOURS OF THAILAND

THAI BEEF SALAD 🌾 550
Jack's Creek Wagyu striploin (MBS 2+), fish sauce, palm sugar, cherry tomatoes, cucumber, red onion, mint, coriander, crushed peanuts

YUM TALAY 🌊 480
Blue crab, tiger prawn, squid, green shell mussels, Hokkaido scallop, celery, Roma tomato, cucumber, coriander, lime, bird's eye chilli

MASSAMAN BEEF CURRY 🌾🌾 550
Sher Wagyu brisket (MBS 3-4), cooked in massaman curry, Idaho potato, sweet potato, cashews, served with pickled vegetables and roti

PINEAPPLE FRIED RICE WITH PRAWN 🌾🌊🌾 410
Thai pineapple, tiger prawns, turmeric, curry, cashews, Chiang Mai sausage, mixed bell pepper, carrot, raisin, spring onion

KRAPAO WAGYU 🌾🌊 550
Jasmine rice, oyster sauce, garlic, holy basil, sunny side up hen egg, lime, fish sauce

KHAO PAD SALMON 🌾 410
Jasmine rice, Atlantic salmon, garlic, hen egg, lime, fish sauce

FRIED RICE CHICKEN 🌾 385
Jasmine rice, chicken breast, carrot, onion, hen egg, soy, lime, tomato, spring onion

SAVORY SURGE

• Extra pizza toppings 100
• Extra nachos 115
• Extra Parmesan 100
• Extra 1/2 avocado 175

SWEET ENDINGS

TROPICAL CHILLED FRUIT PLATE 275
Papaya, watermelon, passion fruit, dragon fruit, Phuket pineapple, mint syrup

THAI MANGO STICKY RICE 🌾🌾 250
Khao niao, butterfly pea flower, puffed mung bean, sweet Thai mango, coconut ice cream, coconut sauce

PINEAPPLE & CARAMEL 🌾 275
Phuket pineapple, dark rum, Thai vanilla, caramel sauce, vanilla ice cream

ICE CREAM SELECTION 130
(Per scoop) 🌾🌾🌾🌾
o Thai coconut o French vanilla
o Wild strawberries o Decadent chocolate
o Mango sorbet

🌾 = Contains Gluten 🌊 = Contains Lactose 🌾 = Contains Egg 🌊 = Contains Shellfish 🌾 = Contains Nuts 🌾 = Contains Pork

All prices are in Thai baht and subject to 10% service charge and 7% government tax.