



Seen
EATERY

OYSTERS

GILLARDEAU OYSTER "PAPILLON" (6 PCS/12 PCS)  **950 / 1,850**
Lemon wedges, classic mignonette, micro herbs.

GILLARDEAU OYSTER GRANITA (6 PCS/12 PCS)  **1,200 / 2,100**
Yuzu granita, pickled jalapeño.






CAVIAR SELECTION (30 G)

Served with smoked cream, chive oil, brioche, cultured butter, egg mimoso, marinated heirloom tomato.

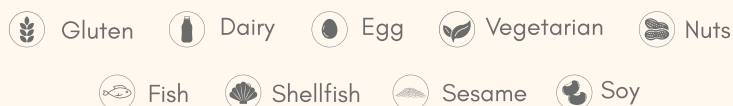
OSCIETRA (ACIPENSER GUELLENSTAEDTII)    **3,750**
Majestic, silky, and rare. Large pearls with a lingering buttery finish.

CEVICHE

TRUFFLE TROUBLE CEVICHE       **595**
White fish, shrimp, calamari, avocado, red onion, coriander, black-truffle tiger milk, tobiko, mayonnaise, tapioca crisp

HOKKAIDO SCALLOP & GREEN APPLE CEVICHE       **620**
Hokkaido scallop, Granny Smith apple, nori seaweed, tiger milk, corn tostada, red onion, coriander, furikake

ATLANTIC SALMON CEVICHE   **470**
Lemon emulsion, crispy shallots, sesame oil, microgreens



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

TATAKI & TIRADITOS

ATLANTIC SALMON TIRADITO 375

Norwegian salmon, beetroot, calamansi leche de tigre, jalapeño, pickled shallots, shiso microgreens, puffed granola.

SALMON TATAKI 470

Norwegian salmon, sumiso sauce, spring onion.

TUNA SAKU TATAKI 470

Lightly seared tuna saku, Korean chilli flakes, sumiso sauce, finely sliced pickled onion.

NEW STYLE SASHIMI 585

Salmon, tuna, and seabass served with truffle ponzu

THE PREMIUM SELECTION

THE OMAKASE COLLECTION 950

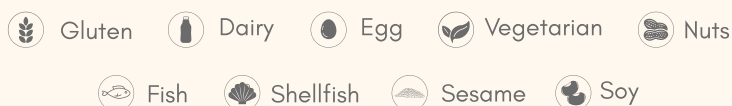
A secret selection of the chef's finest signature creations, curated for the table and reflecting the freshest ingredients available today.

SEEN'S GRAND OCEAN PLATTER 2,500

A chilled seafood selection featuring Canadian lobster, blue swimmer crab, tiger prawns, and freshly shucked oysters, paired with sashimi, nigiri, and maki rolls. Served with classic mignonette, spicy yum-yum, and Thai seafood sauce. (Ideal for one indulgent experience or two to share.)

















SEEN SASHIMI PLATTER (10 PCS / 16 PCS) 1,290/1,650

Yellowfin tuna, premium salmon, and Songkhla Lake seabass. Served with fresh ginger, wasabi, and house-made sauces.



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

NIKKEI MAKI ROLLS (8 PCS PER ROLL)

- GOLDEN SPIDER ROLL**       **650**
Soft shell crab tempura, asparagus, cucumber, tuna, wasabi mayo, and golden bubu are
- MAINE LOBSTER ROLL**       **950**
Maine lobster, Hass avocado, tamago, tarako mayo
- FLAME ROLL**      **450**
Torched salmon, Osaki kani, tempura flakes, salmon roe, chimichurri
- VOLCANO ROLL**       **550**
Shrimp tempura, cheese, tuna, chipotle crab salad, masago
- WAGYU BRISKET ROLL**      **550**
Wagyu brisket, otoro, avocado, bell pepper piperade, acevichado sauce
- FUTOMAKI VEGGIE**   **375**
Greens, asparagus, cucumber, marinated king oyster mushroom, bubu are




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


FRESH & VIBRANT GREENS





SEEN SIGNATURE CAESAR     **385**
Romaine, pancetta, cured egg, Parmesan snow, sundried tomato croutons

ADD YOUR PROTEIN





JERK CAJUN PRAWNS (4 PCS)  200
Tiger prawns with jerk-Cajun rub


CHICKEN BREAST (100 G)  160
Grilled chicken breast with black garlic emulsion





MAINE LOBSTER CAESAR     **1,200**
Romaine baby cos, pancetta, cured egg, Parmesan snow, sundried tomato croutons, grilled lobster brushed with garlic-herb butter

BURRATA CAPRESE     **650**
Burrata, heirloom tomatoes, rocket, basil & capsicum pesto quenelles, sundried tomato croutons, basil oil

ARTISAN BITES & PLATES

WAGYU BEEF CARPACCIO     **595**
Wagyu, basil pesto, arugula, Parmesan

CRISPY TIGER PRAWNS     **450**
Extra-crispy coated tiger prawns, roasted garlic aioli

GOURMET LAMB CROQUETTES     **490**
Seasoned lamb croquettes, Dijon mustard cream, mango gel, microgreens








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

ALL-TIME FAVOURITES

- MAINE LOBSTER PASTA**      **1,650**
Tagliatelle, lobster bisque, half grilled Canadian lobster (250 g), basil oil
- TIGER PRAWN & CHAMPAGNE GNOCCHI**     **850**
Gnocchi with champagne cream sauce and pan-seared tiger prawns





FROM THE SEA AND LAND

- NORWEGIAN SALMON & AGUACHILE**     **650**
Baked salmon, Tuscan cream sauce, aguachile foam, pickled cucumber
- GRILLED SPANISH SEABASS**    **1,200**
Whole seabass, salsa verde, bell pepper and tomato stew, burnt lime
- SEARED TUNA FILLET**     **625**
Yellowfin tuna, bouillabaisse emulsion, pineapple cucumber salsa
- NIWATORI MISO CHICKEN**     **750**
Miso-marinated grilled chicken, teriyaki glaze, seasonal vegetables



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

PREMIUM BEEF

WAGYU STRIPLOIN MBS2+ 220G 	1,350
WAGYU PICANHA MBS4+ 220G 	1,450
ANGUS RIBEYE 180 DAYS MBS3+ 300G 	1,300
ANGUS TOMAHAWK 200 DAYS MBS3+ 	3,800

Served with your choice of **one sauce** and **one side**


Signature sauces

Chimichurri, smoked peppercorn, mushroom & truffle, black garlic & truffle aioli





Sides

French fries, sweet potato fries, blanched broccolini, buttered vegetables, SEEN mini salad, mashed potato

Classic Top-ups

Classic fries 	220
Truffle fries   	300
Mashed potato  	220
Sweet potato fries with huancaína sauce    	290

Premium Top-ups

Black truffle 5g 	500
Pan-seared foie gras	520
Blanched broccolini hollandaise espuma  	275
Buttered vegetables 	275



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

SWEET ESCAPE

- CHEF'S DESSERT SHARING PLATTER**  **950**
Vibrant tropical fruits, artisan pastries (tiramisu, macarons, cheesecake, mochi), SEEN Eatery chocolate
- MANGO STICKY RICE**  **350**
Butterfly pea sticky rice, mango rose, salted coconut sauce, mango caviar
- TROPICAL FRUIT PLATTER**  **325**
Watermelon, dragon fruit, papaya, grapes, passion fruit
- COCONUT "BOUNTY" CHURROS**  **325**
Churros, coconut sugar, dark chocolate ganache, salted caramel sauce.
- GELATI & SORBETS**  **225**
Served with a delicate toasted vanilla crumble and one scoop of ice cream
- Gelati:** vanilla bean, dark chocolate
Sorbets: fresh mango, tropical coconut



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