

RAW BAR

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 OSCIETRA (ACIPENSER GUELLENSTAEDTII) 🐟🍷🍷	3,750
30 g, served with smoked cream, chive oil, brioche, cultured butter, egg mimoso, marinated heirloom tomato.	
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	
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 curated selection of the Chef's finest signature creations, showcasing today's freshest ingredients.	
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.)	

NIKKEI MAKI ROLLS (8 PCS PER ROLL)

GOLDEN SPIDER ROLL 🍷🍷🍷🍷🍷	650
Soft-shell crab, asparagus, cucumber, tuna, wasabi mayo, bubu arare.	
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 arare.	

ALL-TIME FAVOURITES

SEEN SIGNATURE GUACAMOLE 🍷🍷🍷	690
Avocado guacamole, pico de gallo, tortilla chips	
ADD YOUR PROTEIN	
JERK CAJUN PRAWNS (4 PCS) 🍷	200
Tiger prawns with jerk-Cajun rub	
CRISPY TIGER PRAWNS 🍷🍷🍷🍷	450
Light batter, roasted garlic aioli	
PULLED LAMB CROQUETTES 🍷🍷🍷🍷	490
Lamb croquettes, mustard dijon cream, mango gel, microgreens	
TIGER PRAWN & CHAMPAGNE GNOCCHI 🍷🍷🍷🍷	850
Gnocchi, Champagne cream sauce, pan-seared tiger prawns	

FRESH & VIBRANT GREENS

MEDITERRANEAN SALAD 🍷🍷	395
Yellow and red watermelon, whipped feta, mint, toasted pine nuts and pomegranate molasses	
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
Grilled Maine lobster with garlic-herb butter over SEEN Signature Caesar	
BURRATA CAPRESE 🍷🍷🍷	650
Burrata, heirloom tomatoes, rocket, basil and capsicum pesto, sundried tomato croutons and basil oil	

WOK & CHILLI

THAI BEEF SALAD 🍷	550
Beef, Thai herbs, shallots, chilli dressing.	
YUM TALAY 🍷🍷	550
Seafood medley, lime and chilli dressing, glass noodles.	
PINEAPPLE FRIED RICE 🍷🍷🍷🍷	425
Jasmine rice, pineapple, raisins, cashew nuts, prawns, served in pineapple shell.	
KRAPAO WAGYU 🍷🍷🍷🍷	585
Wagyu beef, basil, chili, garlic, jasmine rice, fried egg.	

FROM THE SEA AND LAND

NORWEGIAN SALMON & AGUACHILE 🍷🍷🍷🍷🍷	650
Baked salmon, Tuscan cream sauce, aguachile foam, pickled cucumber.	
GRILLED SPANISH SEABASS 🍷🍷🍷	1200
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.	
ANGUS RIBEYE (300 G)	1,300
Served with your choice of one sauce and one side	
Signature Sauces	Side Options
Chimichurri, mushroom & truffle, black garlic & truffle aioli	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

SWEET ESCAPE

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	