



## APPETISERS

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| <b>SEEN Tacos</b><br>Fish ceviche, blue swimmer crab with guacamole, pomegranate and wasabi mayo | <b>350</b> |
| <b>Fine de Claire Oysters</b><br>Half a dozen served with mignonette and lemon wedges            | <b>490</b> |
| <b>Shake Tataki</b><br>Marinated Scottish salmon with Sriracha                                   | <b>390</b> |
| <b>Mini Pork Croquettes (6 pcs)</b><br>Mango, honey and Dijon mustard                            | <b>320</b> |
| <b>Crunchy Tiger Prawns</b><br>With garlic aioli   | <b>350</b> |
| <b>Cold Cut &amp; Cheese Platter</b><br>Assortment served with toasted walnut bread              | <b>790</b> |

## FRESH START

|  |            |
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| <b>Italian Creamy Burrata</b> <br>Marinated cherry tomato, pesto and extra virgin olive oil | <b>390</b> |
| <b>Lobster Truffle Salad</b><br>Avocado, asparagus and caramelized apple   | <b>590</b> |
| <b>Spanish Octopus Carpaccio</b><br>Ginger vinaigrette, cilantro, chives   | <b>550</b> |
| <b>Angus Beef Carpaccio</b><br>Arugula, pesto and pecorino cheese  | <b>490</b> |
| <b>Yellowfin Tuna Tartare</b><br>Coconut milk, soy sauce and ginger  | <b>390</b> |
| <b>Salmon Crudo Poke Bowl</b><br>Avocado, edamame, cucumber, pickled cabbage, sesame dressing  | <b>390</b> |

## SIGNATURE JAPANESE

### SUSHI & ROLLS

|  |            |
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| <b>Spicy Tuna Maki</b><br>Crispy tempura, asparagus and mentai sauce   | <b>350</b> |
| <b>Dragon Maki</b><br>Prawn tempura, avocado and mayonnaise  | <b>390</b> |
| <b>California Roll</b><br>Crab stick, avocado, cucumber, ebiko and mayonnaise  | <b>350</b> |
| <b>Spider Roll</b><br>Soft-shell crab, tuna, asparagus, sweet cucumber and wasabi mayonnaise   | <b>390</b> |
| <b>Salmon Roll</b><br>Salmon, cucumber, cream cheese, toasted sesame and teriyaki  | <b>390</b> |
| <b>Vegetable California Roll</b> <br>Avocado, cucumber and cream cheese | <b>250</b> |

### SASHIMI

|                         |            |
|-------------------------|------------|
| <b>Scottish Salmon</b>  | <b>250</b> |
| <b>Yellowfin Tuna</b>   | <b>290</b> |
| <b>Hokkaido Scallop</b> | <b>490</b> |
| <b>Octopus</b>          | <b>290</b> |
| <b>Amaebi</b>           | <b>290</b> |
| <b>Hamachi</b>          | <b>350</b> |

### MAKE IT WOW TO SHARE

|                                   |              |
|-----------------------------------|--------------|
| <b>Sashimi &amp; Maki Platter</b> | <b>1,290</b> |
|-----------------------------------|--------------|

 = Vegetarian

Prices are in Thai Baht, subject to a 10% service charge and applicable government tax.



## MEAT

|  |            |
|--|------------|
| <b>Kurobuta Pork Chop</b><br>With truffle mashed potato and red wine sauce             | <b>550</b> |
| <b>Australian Lamb Chop</b><br>Coriander crust, baked baby carrot and grilled zucchini | <b>850</b> |
| <b>Grilled Angus Beef Flank</b><br>With homemade fries, burnt onion and chimichurri    | <b>890</b> |

## SEAFOOD

|   |            |
|---|------------|
| <b>Hokkaido Scallop Risotto</b><br>Lobster bisque and aged Parmesan                         | <b>790</b> |
| <b>Spiced King Salmon Fillet</b><br>With grilled asparagus, confit tomato and pico de gallo | <b>550</b> |
| <b>Catch of the Day</b><br>Locally sourced  | <b>690</b> |

## ROASTING IS SHARING

|  |              |
|--|--------------|
| <b>Organic Chicken</b><br>→ <b>Truffle me! +250</b><br>Served whole with garlic potato and herb chimichurri  | <b>950</b>   |
| <b>Porchetta</b><br>Four-hour slow-roasted pork belly, Mediterranean flavors   | <b>990</b>   |
| <b>Andaman Red Snapper</b><br>Served whole with crispy skin and spicy seafood sauce  | <b>990</b>   |
| <b>Seafood Extravaganza</b><br>Jumbo prawn, oyster, scallop, blue swimmer crab, squid, salmon steak and tuna steak with spicy seafood sauce and lemon wedges | <b>1,790</b> |
| <b>Surf &amp; Turf</b><br>Angus beef flank, lamb chop, jumbo prawn, salmon steak, Jim Jaew sauce and pepper sauce  | <b>1,990</b> |

## ANYTIME FAVOURITES

|  |            |
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| <b>Black Truffle Spaghetti</b> <br>Paris mushroom and creamy Parmesan sauce | <b>590</b> |
| <b>Penne al Pomodoro</b> <br>Burrata cheese, cherry tomato and pesto        | <b>390</b> |
| <b>Spaghetti Aglio e Olio</b><br>Seafood, rocket, garlic, chilli and white wine  | <b>520</b> |

## SWEET DREAMS

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|---|-----------------|
| <b>Cinnamon Churros</b><br>With hot chocolate sauce   | <b>250</b>      |
| <b>Vanilla Choux Chantilly</b><br>with caramel sauce  | <b>300</b>      |
| <b>Molten Cashew Caramel Cake</b><br>With coconut ice-cream   | <b>290</b>      |
| <b>Passion Fruit Cheesecake</b><br>With mango sauce   | <b>290</b>      |
| <b>Ice-Cream</b><br>Vanilla, chocolate, strawberry, coconut or green tea                              | <b>90/scoop</b> |
| <b>Sorbet</b><br>Mango or lime  | <b>90/scoop</b> |
| <b>Fresh Fruit Platter</b>  | <b>200</b>      |
| <b>Sweet Celebration Platter</b><br>Churros, vanilla choux, chocolate lava, fresh fruit and ice-cream | <b>990</b>      |

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