

BITE ME

Seen Taco (2 pcs) Fish ceviche, blue swimmer crab with guacamole, pomegranate and wasabi mayo	350
Carnitas Taco (2 pcs) Roasted porchetta, coleslaw, jalapeno, coriander, smoked BBQ	320
Beef Taco (2 pcs) Massamun-braised Angus beef cheek with coconut milk, roasted peanut, coriander	380
Taco Party (12 pcs) Assortment served with red beans, guacamole, salsa verde, pico de gallo and Tabasco	1480
Fine de Claire Oysters Half a dozen served with mignonette and lemon wedges	490
Mezze Platter  Hummus, tzatziki, baba ghanoush, falafel, quinoa tabbouleh, grilled vegetables, grilled bread	650
Calamari Fritti Smoked chipotle aioli and lemon wedges	290
Crispy Chicken Wings Garlic soy crisp, chives	250
Mini Pork Croquettes (6 pcs) Mango, honey, and Dijon mustard	320
Deep Fried Tiger Prawns Garlic aioli and smoked powder	350
Crispy Tapioca  Cured cheeses, spice guava paste	220
Cauliflower Tempura  Smoked paprika and sweet chilli sauce	200
Chicken Satay Skewer Roasted peanut satay sauce and fresh lime	250

FRESH START

SEEN Caesar Salad Chicken, crispy Parma ham, fried capers, Rustic croutons and aged Parmesan	350
Yellowfin Tuna Tartare Coconut milk, soy sauce and ginger	390
Italian Creamy Burrata  Marinated cherry tomato, pesto and extra virgin olive oil	390
Salmon Crudo Poke Bowl Avocado, edamame, cucumber, pickled cabbage, sesame dressing and shizo	390
Quinoa Bowl  Rocket, feta, chimichurri and honey lemon dressing	290

THAI

Som Tum Green papaya salad with long bean, cherry tomato, prawn, dry shrimp and peanut	290
Pad Thai Stir-fried rice noodle with prawn, tamarind sauce and peanut	350
Khao Pad Pu Stir-fired rice with crab meat	350

 = Vegetarian

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



BURGER

Angus Beef Burger 450

Sautéed mushroom, caramelized onion, aged Cheddar, truffle mayonnaise, served with homemade fries

Veggie Burger 350

Chickpea patty with red cabbage, arugula, kimchi mayonnaise and homemade fries

PASTA

Penne al Pomodoro 390

Burrata cheese, cherry tomato, rocket, pesto

Spaghetti Aglio e Olio 520

Seafood, rocket, garlic, chilli and white wine

PIZZA

Made from 48-hour-risen dough and baked on natural stone

Margherita 380

Mozzarella, tomato coulis, basil and extra virgin olive oil

Parma & Burrata 520

Rocket and shaved Parmesan

Hawaiian 400

Ham, pineapple, tomato sauce, mozzarella, Parmesan and oregano

Diavola 480

Spicy salami, Taggiasca olives and mozzarella

Smoked Salmon 450

Lemon mascarpone cheese, red onion, capers, pomegranate, dill

Tom Yum 450

Grilled prawn, spicy tomato and Thai basil

JAPANESE HIGHLIGHT

SASHIMI

Scottish Salmon 250

Yellowfin Tuna 290

Hokkaido Scallop 490

Octopus 290

Amaebi 290

Hamachi 350

SUSHI & ROLLS

Spicy Tuna Maki 350

Crispy tempura, asparagus and mentai sauce

Dragon Maki 390

Prawn tempura, avocado and mayonnaise

California Roll 350

Crab stick, avocado, cucumber, ebiko and mayonnaise

Spider Roll 390

Soft-shell crab, tuna, asparagus, sweet cucumber and wasabi mayonnaise

Salmon Roll 390

Salmon, cucumber, cream cheese, toasted sesame and teriyaki

Vegetable California Roll 250

Avocado, cucumber and cream cheese

MAKE IT WOW TO SHARE

Sashimi & Maki Platter 1,290

SWEET DREAMS

Cinnamon Churros 250

With hot chocolate sauce

Vanilla Choux Chantilly 300

With caramel sauce

Molten Cashew Caramel Cake 290

With coconut ice-cream

Passion Fruit Cheesecake 290

With mango sauce

Ice-Cream 90/scoop

Vanilla, chocolate, strawberry, coconut or green tea

Sorbet 90/scoop

Mango or lime

Fresh Fruit Platter 200

Sweet Celebration Platter 990

Churros, vanilla choux, chocolate lava, fresh fruit and ice-cream

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