

**SEEN**  
RESTAURANT & BAR  
BANGKOK

# BEVERAGE

- MENU -

SIN AND BE SEEN





“I DRINK TO MAKE OTHER PEOPLE  
MORE INTERESTING.”

- Ernest Hemingway -




Drinking is a delight at the top of the city.  
**SEEN** is the centre of the scene in the City of Angels.  
Up on the roof, enjoy one-of-a-kind creations  
by our mixologist team.  
Sip surprising blends from three continents  
in a meeting of the aesthetic and sublime.



## CONTENTS

4	SEEN SIGNATURES
14	LET'S BRING IT BACK
20	OLD TIME FAVORITE
22	ZERO PROOF
24	APERITIF, AMARO & DIGESTIF
24	PASTIS & ABSINTHE
24	WHISKEYS
26	VODKA
26	GIN & GENEVER
27	RUM AND CACHACA
28	TEQUILA & MEZCAL
28	COGNAC
28	GRAPPA / POMACE / PISCO
28	LIQUEUR
29	FORTIFIED
29	SAKE & SHOCHU
29	BEER



A close-up, low-angle shot of a martini glass filled with a dark, amber-colored liquid. A bright, textured lemon twist garnish is perched on the rim of the glass. The background is solid black, which makes the glass and its contents stand out. The lighting is dramatic, highlighting the rim of the glass and the texture of the lemon peel.

“NO AMOUNT OF PHYSICAL CONTACT  
COULD MATCH THE HEALING  
POWERS OF A WELL MADE COCKTAIL.”

- David Sedaris -

# SEEN SIGNATURES



3 DAZZLING DESTINATIONS  
FOR NEW JOURNEYS

Discover another side to Thailand or  
explore exotic new locations with our special  
creations, unique to **SEEN**. Tempting concoctions  
with surprising twists on the norm, to get heads turning and talking.

## SIN TO BE SEEN

- THAILAND -

Jackfruit sous vide  
Plantation rum, citrus, sweet  
basil, peach bitters and  
vegetable tonic water



*"Refreshing, unique  
flavours from local  
ingredients with  
complexity between the  
jackfruit, basil and  
vegetable, ending with  
a long finish."*

**THB 400**



## DON'T CALL ME MR. MULE

- BRAZIL -

..... ◆ .....

Lemongrass sous vide  
vodka, kaffir lime,  
caramelised galangal  
and cacao topped with  
ginger beer.



*"Twist of mule mixed  
with special Thai herbs  
and spices for  
a refreshing drink."*

**THB 400**





# FORBIDDEN RIVER

- THAILAND -

Corriander shochu,  
Japanese citrus, coco shrub,  
celery bitter and glair



*"Shochu-based  
concoction combining  
the sweet and sour, tropical,  
floral and citrus,  
finished with egg-white."*

**THB 400**



## FUSION JULEP

- THAILAND -

Kaffir lime bourbon,  
beer syrup, shiso leaf  
and Japanese red,  
white, ginger, pickle



*"An Asian fusion  
version of the Julep,  
well-balanced and  
unique tastes from  
2 leaves of different  
origin."*

**THB 400**



## SEEN CAFE LATTE

- PORTUGAL -

Bacardi Ocho, coffee tawny Port, sweet  
cardamom, chocolate powder and whole egg.



*"This is a digestif with a herbal mocha flavour,  
enjoy instead of black coffee."*

THB 400





## AGUA DE COCO

- BRAZIL -

Coco cachaca,  
pandan cordial,  
coconut water and  
pandan caviar.



*"Coconut is very  
common fruit in  
Bangkok and Brazil,  
here it's deliciously  
matched with  
pandan caviar."*

**THB 450**

## SIN OF ROSITA

- PORTUGAL -

Mezcal, pineapple  
luxardo bitters,  
lemongrass,  
Mancino secco.



*"This is how we drink  
Negroni in Thailand;  
a memorable taste."*

THB 450



## TOAST TO SAO PAULO

- BRAZIL -

..... ◆ .....

Durian sous vide citadelle,  
French herbal liqueur,  
citrus, marshchino  
and durian dust.



*"Durian is one of famous  
fruits in Thailand; the first sip  
is a real surprise when  
combined with herbs  
and other fruits."*

**THB 450**





## BLACK DIAMOND

- PORTUGAL -

..... ◆ .....

Cheedar cheese Fernand cognac, Tio Pepe fino,  
madeira and walnut.



*"A perfect aperitif to whet your appetite, with a dry flavour,  
and the taste of cheese of your palate."*

**THB 495**



All prices are subject to government tax and 10% service charge.

# LET'S BRING IT BACK

\*

\*

BELOVED COCKTAILS FROM TIMES  
GONE BY, EVOKING RICH MEMORIES  
OF GOLDEN ERAS.

If you favour a traditional flavour, then look no further.  
These special blends can take the stage again to bring a sophisticated air to proceedings.





## ANTS IN THE PANTS

..... ♦ .....

Citadelle Gin, Grand  
Marnier, Manchino rosso  
and fresh lemon juice.



*“The Prohibition era certainly embraced twitching nervousness as a cornerstone of the popular culture: Not only did that epoch give us the wild jitterbug dance, it offered up the now-forgotten Ants in the Pants Cocktail. Examining the ingredient list, however, it appears that the effects were likely curative instead of causal.”*

**THB 400**

## LION'S TAIL

---

Bourbon, Pimento dram,  
fresh lime juice, gomme syrup,  
angostura bitters



*"Adapted from Café Royal Cocktail Book, first published in London in 1937. It remains a subject of fascination: a whiskey-based cocktail that seems to have all the trappings of a tiki drink."*

**THB 400**





## SARATOGA

..... ♦ .....

Ritternhouse rye, Fernand  
cognac, Mancino rosso,  
green fairy, aromatic bitters



*"The recipe for the Saratoga  
Cocktail first appeared  
in the Bar Tenders Guide  
by Jerry Thomas in 1887.  
The Saratoga cocktail is  
a living legacy from a time  
when the most popular  
American vacation involved  
relaxing, gambling and  
drinking, so it should be  
a natural fit these days."*

**THB 495**



## ST. CHARLES PUNCH

..... ♦ .....  
Fernand cognac,  
tawny Port, sugar,  
fresh raspberry



*"Golden era  
1850 - 1880, one of  
New Orleans forgotten  
punch cocktails."*

**THB 495**



## PASSENGER LIST

..... ♦ .....  
Fernand cognac, Citaelle gin, Parfait Amor, yellow Chartreuse and Pernod.



*"It would have been sublime to sip one of these while sailing across the Atlantic between New York and England in the magnificent 1930's. Sip one of these vintage cocktails whilst imagining scenes of old romantic films."*

**THB 495**



# \* OLD TIME FAVORITE \*



## MOJITO

THB 390

White rum, Fresh lime juice, sugar, mint leaf, topped with soda

*"The Mojito has routinely been presented as a favourite drink of author Ernest Hemingway. It has also often been said that Ernest Hemingway made the bar called La Bodeguita del Medio famous when he became one of its regulars and wrote 'My mojito in La Bodeguita,' in Cuba."*



## OLD FASHIONED

THB 390

Bourbon, Sugar cubes, angostura bitters

*"The first use of the name 'Old Fashioned' for a Bourbon whiskey cocktail was said to have been at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky. The recipe was allegedly invented by a bartender at that club in honor of Colonel James E. Pepper, a prominent bourbon distiller, who brought it to the Waldorf-Astoria Hotel bar in New York City."*



## NEGRONI

THB 390

Gin, sweet vermouth and Campari

*"It was first mixed in Florence, Italy, in 1919, at Caffé Casoni (formerly Caffé Giacosa), located on Via de' Tornabuoniand, now called Caffé Roberto Cavalli. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water. The bartender also added an orange garnish rather than the typical lemon garnish of the Americano to signify that it was a different drink."*



## COSMOPOLITAN

THB 390

Citrus vodka, Cointreau, fresh lime juice and cranberry juice

*"The cosmopolitan gained popularity in the 1990s. It was further popularised among young women by its frequent mention on the television program Sex and the City, where Sarah Jessica Parker's character, Carrie Bradshaw, commonly ordered the drink when out with her girlfriends. The film adaptation made a reference to its popularity when Miranda asks why they stopped drinking them, Carrie replies 'because everyone else started.'"*



## MARGARITA

THB 390

Tequila blanco, Cointreau and fresh lime juice

*"The margarita is merely a popular Mexican and American drink, the Daisy ('margarita' is Spanish for 'daisy') and Jose Cuervo was already running ad campaigns for the margarita three years earlier, in 1945, with the slogan, Margarita: It's more than a girl's name. According to Jose Cuervo, the cocktail was invented in 1938 by a bartender in honor of Mexican showgirl Rita de la Rosa."*

Prices are subject to government tax and 10% service charge.

# \* ZERO PROOF \*

DON'T COMPROMISE ON FLAVOUR  
FOR YOUR HEALTHY REFRESHMENT.

Fresh ingredients and scintillating combinations make alcohol-free a delight.  
Whether designated driver or simply being good,  
we promise that you won't be bored with these mocktails.





### VIRGIN G & T

THB 280

Pink grapefruit juice, homemade juniper berry syrup, topped with grapefruit tonic water.



### LADY MARMAID

THB 280

Blueberry purée, mint leaf, elderflower syrup, pineapple juice.



### PINK COLA - DA

THB 280

Pineapple juice, strawberry purée, orgeat syrup, coconut cream.



### PEACH & HOPS

THB 280

Peach purée, sage leaf, orange juice, citrus, barley and hops syrup.



### MAY IN THAI

THB 280

Orange juice, orgeat syrup, citrus, rock candy, topped with ginger ale.

Prices are subject to government tax and 10% service charge.

## APERITIF, AMARO & DIGESTIF

60 ml / Shot

Carpano dry	320
Mancino rosso	320
Mancino secco	320
Pimms no.1	320
Averna	320
Campari	320
Aperol	320
Fernet branca	320
Fernet branca menthe	320
Carpano antica formula	320
Punt e mes	320
Montenegro	390

## PASTIS & ABSINTHE

50 ml / Shot

Pernod	320
Richard	320
La maison fontaine verte	450

## WHISKEYS

### AMERICA

#### TENNESSE WHISKEY

50 ml / Shot

Btl

Gentlement jack	450	5,500
-----------------	-----	-------

#### BOURBON

50 ml / Shot

Btl

Wild Turkey rare breed	490	5,500
Evan williams single barrel	490	6,000
Woodford reserve	450	7,000
Makers mark 46	650	7,800
Michters sour mash	650	7,800
Michters straight bourbon	650	7,800
Michters American whiskey	650	7,800
Rebel yell Kentucky bourbon	490	5,500

#### MOONSHINE

50 ml / Shot

Btl

Georgia moon corn whisky	390	4,500
--------------------------	-----	-------

AMERICA

**RYE WHISKY**

	50 ml / Shot	Btl
Rebel yell rye	450	5,500
Bulleit rye	490	5,800
Rittenhouse rye	490	6,000
Michters rye	650	7,800

SCOTLAND

SINGLE MALT WHISKY

**SPEYSIDE**

	50 ml / Shot	Btl
Tomintoul peaty tang	490	6,900
Genfiddich 15 years	650	9,450
Glenlivet 15 years	650	8,500
Balvenie Carribbean 14 years	990	9,900
Glenfiddich 18 years	790	9,900
Glenfarclas 17 years	790	9,900
Macallan 18 years		28,000

**HIGHLAND**

	50 ml / Shot	Btl
AnCnoc 12 years	490	6,500
Aberfeldy 12 years	490	6,500
Dalwhinnie 15 years	650	9,000
Old pulteney 17 years	990	12,500
Glenmoragie 18 years	790	9,900

**LOWLAND**

	50 ml / Shot	Btl
Glenkinchie 12 years	650	8,500
Auchentoshan three wood	650	8,500

**ISLAY**

	50 ml / Shot	Btl
Arberg 10 years	490	6,500
Laphroigh 10 years	650	8,500
Lagavulin 16 years	790	10,500
Bowmore 15 years	990	12,500

**ISLAND**

		50 ml / Shot	Btl
Talisker 10 years	<i>Isle of Skye</i>	650	8,500
Talisker 18 years	<i>Isle of Skye</i>	1,690	22,000
Highland park 18 years	<i>Oarkney</i>	1,800	24,000

SCOTLAND

VATTED MALT WHISKY

50 ml / Shot Btl

Monkey shoulder 490 5,900

BLENDED WHISKY

50 ml / Shot Btl

JW gold label reserved 650 6,900

Chivas regal 18 years 650 8,500

Chivas regal royal salute 21 years 1,690 18,500

JW blue label 1,950 19,900

JW King George V 42,500

IRISH & CANADIAN WHISKY

50 ml / Shot Btl

Canadian club *Canada* 380 4,500

Teeling small batch *Ireland* 490 6,000

Pogues *Ireland* 490 6,500

JAPANESE WHISKY

50 ml / Shot Btl

White oak Akashi, blended whiskey 500 ml 490 5,000

White oak Akashi, single malt 500 ml 1,100 11,888

Hibiki harmony, vetted malt 1,100 14,000

Ichihiro Mizunara wood reserve, single malt 2,200 29,000

Hakushu 12 years, single malt 2,200 26,000

Yamazaki 12 years, single malt 2,200 26,000

Yamazaki 18 years, single malt 74,000

Hakushu 18 years, single malt 78,000

VODKA

50 ml / Shot Btl

Tito's (corn) *USA* 360 4,500

Russian standard platinum *Russia* 450 5,500

Ketel one(wheat) *Holland* 360 4,500

Ciroc (white grape) *France* 450 6,000

Absolut Elyx (wheat) *Sweden* 550 6,500

Beluga noble (malt) *Russia* 450 6,000

Belvedere pure (rye) *Poland* 450 6,000

Grey goose (wheat) *France* 450 6,000

Stolichnaya elit (grain) *Russia* 580 7,000

Beluga gold (malt) *Russia* 890 12,500

GIN & GENEVER

50 ml / Shot Btl

Beefeater 24 *UK* 360 4,500

**GIN & GENEVER**

50 ml / Shot

Btl

Fords gin	UK	550	5,000
City of London sloe	UK	360	4,500
Iron ball	Thailand	360	4,500
Whitley neil	UK	450	5,000
Boodles	UK	360	4,500
Martin Miller	UK	360	4,800
City of London old Tom	UK	450	5,500
Nordes	Spain	360	4,500
Roku	Japan	450	6,000
Hendrick's	Scotland	550	7,000
Citadelle reserved	France	450	6,000
Star of Bombay	UK	550	7,500
Sacred juniper	UK	550	7,500
St. George terroir	USA	650	8,000
G'Vine Nouasion	France	650	8,000
Bols genever	Netherland	650	8,000
Four pillars	Australia	550	8,000
London No.3	UK	550	7,500
Ferdinand's 500 ml	Germany	790	7,500

**RUM AND CACHACA**

50 ml / Shot

Btl

Nusacana rum	Indonesia	360	4,500
Appleton estate reserve	Jamaica	360	4,500
Plantation original dark	Caribbean	360	4,500
Sailor Jerry spice	Virgin Island	360	4,500
Chalong bay Thai sweet basil	Thailand	360	4,500
Rum bar over proof	Jamaica	360	5,000
Havana 7 years	Cuba	450	5,000
Diplomatico reserva exclusiva	Venezuela	450	5,000
Dictador 12 years	Colombian	450	5,000
Plantation stiggin fancy pineapple	Caribbean	450	5,000
Plantation Barbados 5 years	Barbados	450	5,000
Plantation OFTD over proof	Caribbean	450	6,000
Kraken	Caribbean	450	6,000
Flor de cana 12 years	Nicaraguan	450	6,000
Yaguara cachaca	Brazil	450	6,000
Bacardi ocho 8 years	Puerto Rico	450	6,000
Ron Zacapa 23 years	Guatemala	550	7,500
Plantation xo 20 years	Caribbean	650	7,500
Gosling's black seal	Bermuda	650	7,500

## TEQUILA & MEZCAL

		50 ml / Shot	Btl
Eljimador blanco	Jalisco	360	4,500
Eljimador reposado	Jalisco	360	4,500
Patron xo cafe	Jalisco	360	5,000
Ocho blanco 500 ml	Jalisco	450	4,500
1800 reposado	Jalisco	550	6,500
Ocho reposado 500 ml	Jalisco	550	5,500
Don julio reposado	Jalisco	550	7,500
Patron reposado	Jalisco	550	7,500
Los danzantes reposado, mezcal	Oaxaca	790	8,900
Patron anejo	Jalisco	650	8,700
1800 anejo	Jalisco	650	8,700
Los danzantes anejo, mezcal	Oaxaca	890	8,900
Jose de la familia platino	Jalisco	890	10,500
Jose de la familia reserve	Jalisco	1,690	18,500

## COGNAC

		50 ml / Shot	Btl
Courvoisier VSOP		690	7,000
Pierre ferrand 1840		690	7,000
Hennessy VSOP		690	7,000
Hine rare VSOP		690	8,000
Hennessy XO		1,690	18,000
Hennessy paradise			65,000

## GRAPPA / POMACE / PISCO

		50 ml / Shot	
Grappa di barolo			650

## EAU DE VIE

Massenez framboise			360
Massenez poir williams			360
Massenez pomme prisonniere			360

## PISCO

Demonio de los andes			360
----------------------	--	--	-----

## LIQUEUR

		50 ml / Shot	Btl
Jagermeister		390	4,500
Kahlua		390	5,000
Baileys		390	5,000
Grand marnier		390	5,000
Cointreau		390	5,000

## FORTIFIED

### PORT

60 ml / Shot

Taylor tawny	390
Taylor ruby	390

### SHERRY

60 ml / Shot

Tio pepe fino	390
Harveys bristol cream	390

### SAKE & SHOCHU

180 ml / cup

Btl

#### SAKE

Kitsukura sawayaka, sparkling sake 300 ml		1,900
Junmai ginjo ginrei suigei 720 ml	1,100	4,500
Rokujuyoshu junmai ginjo 720 ml	1,100	4,000
Koshi no kanbai junmai daiginjo muku 720 ml	1,100	4,000
Katobi junmai daiginjo 720 ml	1,100	4,500

#### SHOCHU

50 ml / ml

Btl

Anatani hitomebore kuro 900 ml	290	3,900
Kurokujisikomi miyakonjo 900 ml	290	3,900

### BEER

Glass / Btl

Chang draught	Thailand	220
Singha bottle 330 ml	Thailand	240
Corona bottle 355 ml	Mexico	300
Heinecken bottle 330 ml	Holland	240

≡ SEEN ≡  
RESTAURANT & BAR  
BANGKOK