

A la Carte Menu

Premium Wagyu Beef Selection

TAJIMA MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (200 GR.)	2,600
STRIPLOIN (250 GR.)	2,400
RIB EYE (550 GR.)	4,300
PICANHA (250 GR.)	1,950

ALL ABOVE MENUS ARE SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES OR MASH POTATO AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

Oyster and Ceviche

TUNA AND SALMON CEVICHE JAPANESE STYLE, ROASTED SESAME, GINGER, HOMEMADE TORTILLA CHIPS	690
G HAMACHI AGUACHILE GREEN TIGER MILK, CAYENNE, SWEET POTATO, CORIANDER	800
G GILLARDEAU OYSTER "PAPILLON" (6 PCS.) MIGNONETTE, LEMON WEDGE	1,450
GILLARDEAU OYSTER "YAMASHIN" (6 PCS.) YUZU PONZU INFUSED, PICKLED GREEN APPLE	1,650

Appetisers

SEEN TACO (2 PCS.) ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	690
SPANISH OCTOPUS CARPACCIO GINGER VINAIGRETTE, CILANTRO, CHIVES	790
WAGYU BEEF CARPACCIO ARUGULA, PESTO SAUCE, PECORINO CHEESE	690
MINI LAMB CROQUETTES (6 PCS.) DIJON MUSTARD, MANGO, HONEY	470
CRUNCHY TIGER PRAWNS WITH GARLIC AIOLI	590
100% IBERICO BELLOTA PLATTER CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	980
V CRISPY TAPIOCA CURED CHEESES, SPICY GUAVA PASTE	390
V BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690
JAPANESE PRAWN CARPACCIO AKA EBI, POMELO, CITRUS DRESSING	750

Anytime Favorites

V GUACAMOLE SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
TRUFFLE MAINE LOBSTER AVOCADO ASPARAGUS, CARAMELISED APPLE, AVOCADO	1,290
DUCK SALAD DUCK CONFIT, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	620
V IBERIAN CHEESES TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	720
V BLACK TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	750
TIGER PRAWNS & CHAMPAGNE TAGLIATELLE PASTA, CREAM SAUCE	950

Chef Specials

MEAT

NIWATORI MISO CHICKEN TERIYAKI GLACE, SEASONAL GARDEN VEGETABLES	1,150
G BLACK ANGUS BEEF CHEEK BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	1,350
BERKSHIRE PORK CHOP "ROSSINI" TRUFFLE MASHED POTATO, RED WINE SAUCE	1,470
AUSTRALIAN LAMB CHOP SEMOLINA GNOCCHI, MINT MUSTARD SAUCE, ORGANIC BABY CARROTS	1,590

FISH MARKET

GRILLED MAINE LOBSTER SPAGHETTI ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	2,290
PAN-SEARED HOKKAIDO SCALLOP BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	1,290
BAKED ORA KING SALMON MISO GLAZED, CHARGRILLED BROCCOLINI, LEMON ESPUMA	1,100
ROASTED SNOW FISH SAFFRON SAUCE, CRUSHED POTATO, GARLIC CHIPS	1,450
G ALASKAN KING CRAB RISOTTO LOBSTER BISQUE, ARUGULA, EBIKO ROE	1,650

Sides

V TRUFFLE MASHED POTATO	320
V G BLANCHED BROCCOLINI HOLLANDAISE ESPUMA	350
V FRENCH FRIES	290
V TRUFFLED FRENCH FRIES	390
V G BABY CORNZOTTO	290
V G MASHED POTATO	290
G PAN SEARED FOIE GRAS	520

Japanese

SEEN SPECIAL (4 PCS.)

TWINKLE GUNKAN HOTATE SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA	750
UNAGI FOIE GRAS TERIYAKI SAUCE, TOBIKO ROE	750
WAGYU GUNKAN BEEF TENDERLOIN TARTAR, QUAIL EGG CONFIT, CRISPY POTATO	750

APPETISERS

YELLOWFIN TUNA TATAKI SUMISO SAUCE, JAPANESE ONION	640
SALMON TATAKI MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	620
NEW STYLE SASHIMI SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	730
WAGYU TENDERLOIN TATAKI TRUFFLE WAFU, CRISPY SHALLOT	1,490

MAKI (8 PCS.)

SPICY TUNA YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE	690
TORCHED SALMON ROLL SRIRACHA MAYO, IKURA	690
GOLDEN SPIDER ROLL SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	790
WAGYU STRIPLOIN ROLL TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	950
PRAWN TEMPURA CHIPOTLE MAYO, CRISPY TEMPURA FLAKE, AVOCADO, TOBIKO	750
V FUTOMAKI VEGGIE SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	550

PLATTER

SEEN SASHIMI PLATTER	10 PCS. 1,290	16 PCS. 1,850
-----------------------------	-------------------------	-------------------------

Vegetarian's Menu

ORGANIC BEETROOT CARPACCIO FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADEMIA	490
DEEP FRIED TAPIOCA (4PCS.) CURED CHEESE, SPICE GUAVA PASTE	390
IBERIAN CHEESE TRUFFLE MANCHEGO, IDIAZABAL SMOKED, SPICE BRIE, PINEAPPLE PASTE	720
VEGAN TACO (2PCS.) GUACAMOLE, CORIANDER, GRILLED ASPARAGUS, RED CABBAGE, POMEGRANATE, LIME	550
TRUFFLED AVOCADO SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	590
PEARL BARLEY SALAD PARSLEY DRESSING, RASPBERRY VINEGAR, ASPARAGUS, CUCUMBER	450
FUTOMAKI VEGGIES AVOCADO, JAPANESE CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	550
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690
GUACAMOLE SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
OLIO FETTUCCINE GARLIC, CHILLI, PAPRIKA, WHITE WINE, PARMEGIANO REGGIANO, ROCKET, VINE CHERRY TOMATO	550
TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	780
TRUFFLE RISOTTO ASPARAGUS	690
RISOTTO SPICY TOMATO PASTED, CHERRY VINE TOMATO, CHIMICHURI	590

Prices are subject to 10% service charge and 7% government tax.

Vegetarian's Menu

ORGANIC BEETROOT CARPACCIO FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADEMIA	490
DEEP FRIED TAPIOCA (4PCS.) CURED CHEESE, SPICE GUAVA PASTE	390
IBERIAN CHEESE TRUFFLE MANCHEGO, IDIAZABAL SMOKED, SPICE BRIE, PINEAPPLE PASTE	720
VEGAN TACO (2PCS.) GUACAMOLE, CORIANDER, GRILLED ASPARAGUS, RED CABBAGE, POMEGRANATE, LIME	550
TRUFFLED AVOCADO SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	590
PEARL BARLEY SALAD PARSLEY DRESSING, RASPBERRY VINEGAR, ASPARAGUS, CUCUMBER	450
FUTOMAKI VEGGIES AVOCADO, JAPANESE CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	550
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690
GUACAMOLE SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
OLIO FETTUCCINE GARLIC, CHILLI, PAPRIKA, WHITE WINE, PARMEGIANO REGGIANO, ROCKET, VINE CHERRY TOMATO	550
TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	780
TRUFFLE RISOTTO ASPARAGUS	690
RISOTTO SPICY TOMATO PASTED, CHERRY VINE TOMATO, CHIMICHURI	590

Prices are subject to 10% service charge and 7% government tax.

Digestif Drink

COGNAC

HENNESSY XO	1,300
REMY MARTIN XO	1,300

BOURBON

WOODFORD DOUBLE OAK	650
MAKER'S MARK 46	650

GRAPPA

MONOTIVIGNO MERLOT	650
--------------------	-----

FORTIFIED WINE

BLANDY'S MADEIRA	390
SHERRY TIO PEPE FINO	390

LIQUEUR

GRAND MARNIER (ORANGE)	390
DRAMBUIE (HONEY/SPICE)	390
BENEDICTINE DOM (HERBS)	390
BAILEYS (CREAM)	390
MR•BLACK	390

Prices are in Thai Baht, subject to 7% government and 10% service charge.

Dessert

TRES LECHE	380
THREE MILK CAKE, ALMOND MILK, FRESH MANGO, CARAMEL CREAM, DARK RUM	

TIRAMISU BOMB	380
LADY FINGER, ESPRESSO, MASCARPONE CREAM, COFFEE LIQUEUR	

DARK CHOCOLATE VALRHONA TART "TAINORI 64 %"	380
SALTED CARAMEL, ROASTED HAZELNUT, HAZELNUT ICE CREAM	

YUZU PAVLOVA	360
LEMON CURD, EXOTIC FRESH FRUIT, PASSION FRUIT SAUCE	

CUSTARD IN THE CLOUD	320
COCONUT CARAMEL CUSTARD, FRESH MANGO	

BANANA & PEANUTS	340
CREAMY BANANA CAKE, PEANUT TOFFEE, COCONUT SORBET	

ICE CREAM & SORBET	240
MANGO, PASSION FRUIT, COCONUT, VANILLA, HAZELNUT, CHOCOLATE	

POP A CHERRY	950
CHERRY JUBILEE, RICH CHOCOLATE CAKE, TRIPLE ICE CREAM, MIXED BERRIES	

Prices are in Thai Baht, subject to 7% government and 10% service charge.