SEEN
RESTAURANT & BAR
BANGKOK

UNFORESEEN
CHEF'S TEASER MENU

9 DISHES
THB 3,290++ PER PERSON

ADD WINE PAIRING
THB 1,990++ PER PERSON

APPETISERS

TRUFFLE TROUBLE CEVICHE
White fish, shrimp, calamari, avocado, red onion, coriander, black truffle tiger milk, tobiko, uni mayonnaise, tapioca

SEEN SMOKED SALAD
Smoked romaine, crispy garlic, jalapeno and edamame dressing, Parmesan cheese

WINE PAIRING
Veuve Clicquot yellow label Brut, Reims, NV

SEEN TACO
Alaskan king crab, guacamole, fish ceviche, pomegranate, wasabi mayo

WAGYU BEEF CARPACCIO
Arugula, pesto sauce, pecorino

MEJILLONES
Sauteed mussels, spicy bisque sauce, scallions, lemon wedge

WINE PAIRING
Château d'Esclans, Whispering Angel, Côtes de Provence, France, 2023

Highlight Gluten Free Vegetarian Vegan

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

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CHEF SPECIALS

FISH MARKET

PLANCHA SEARED HOKKAIDO SCALLOPS
Mexican chorizo foam, crispy chilli, cheese tuile, salmon roe

BAKED ORA KING SALMON
Grilled salmon, Tuscan cream sauce, aguachile foam, pickled cucumber, red onion, coriander microgreens

WINE PAIRING
Château Montelena, Chardonnay, Napa Valley, 2021

REFRESH

PASSION SPRITZ
Passionfruit sorbet | Chandon Brut, Yarra Valley, Victoria, Australia, NV

MEAT

NIWATORI MISO CHICKEN
Teriyaki glazed, seasonal garden vegetables

OR

BLACK ANGUS BEEF CHEEK AL TEQUILA
Beef cheek marinated with ponzu and tequila, jalapeno mashed potato

WINE PAIRING
CVNE, Viña Real Crianza, Tempranillo, Rioja, Spain, 2021

DESSERT

BABY BANANA
Caramelised banana, Philadelphia cheese mousse, Opalys 33% Valrhona chocolate

OR

COCONUT BOUNTY CHURROS
Coconut with chocolate churros, salted caramel, shredded coconut

WINE PAIRING
Madeira 5 Years, Verdelho, Madeira Island, Portugal

Highlight | Gluten Free | Vegetarian | Vegan

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