

To Share

G	FRESH OYSTER (6 UNITS) FRESH SALSA, LIME	490
	OCTOPUS CARPACCIO LEMON VINAIGRETTE, CILANDRO, CHIVE	520
	ANGUS CARPACCIO ARUGULA, PESTO SAUCE, PECORINO CHEESE	520
V	ORGANIC BEETROOT CARPACCIO FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADAMIA	490
	SEEN TACO ALASKAN KING CRAB, MANGO, GUACAMOLE, RED CABBAGE, TOBIKO ROE, POMEGRANATE, SPICY MAYO	620
	EMPADA SEEN (2 UNITS) PRAWN, CATUPIRY, LEEK, MUSHROOM	320
	USUZUKURI SHIROMI PONZU SAUCE, LIME ZEST, TRUFFLE OIL	690
V	DEEP FRIED TAPIOCA & CURRED CHEESE (2 UNITS) SPICE GUAVA JELLY	290
	LAMB CROQUETTES (2 UNITS) DIJON MUSTARD, MANGO, HONEY	350
	COD CAKE (2 UNITS) TARTAR SAUCE, TOBIKO	320

Chef's Special

	WAGYU BURGER & FRENCH FRIES CHEDDAR CHEESE, CARAMELIZED ONIONS	650
	CRAB CAKE BURGER & FRIES KING CRAB, COLESLAW, AVOCADO, DIJON MUSTARD, TOMATO	680
G	WAGYU SLICE 250GR RUMP STEAK WITH TRUFFLE PARMESAN SPAGHETTI	1,390
G	IBERICO PORK STEAK "SECRETO" PINEAPPLE CHUTNEY	1,120

Everytime

G	TRUFFLED LOBSTER SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	690
V	CRUNCH SALAD ICEBERG LETTUCE AND CONFIT ONION IN WAFU SAUCE	450
G	DUCK SALAD CONFIT DUCK, LETTUCE, ORANGE, POMEGRANATE, FENNEL, WAFU SAUCE	550
	JUMBO PRAWNS WITH SEMOLINA GNOCCHI HERBS CREAM, GARLIC, ROASTED TOMATOES	890
V	GOAT CHEESE RAVIOLI BASIL BUTTER, CONFIT TOMATO, HONEY, COCOA NIBS, ROCKET	620

A la Carte Menu

BY OLIVIER DA COSTA

Sides

V Vegetarian

RICO RICE BROCOLIS, ASPARAGUS, DATES, TOAST ALMOND	200
TRUFFLE MASH POTATO	290
FRENCH FRIES	200
CONFIT VEGETABLES EXTRA VIRGIN OLIVE OIL, SEA SALT	190
CORN CORN CORN	220

Meats

MILANESE LAMB LOIN TOASTED VEGETABLES VINAIGRETTE	790
G DEMONIAC STEAK 500 GR RIB EYE STEAK, CHIMICHURRI SAUCE	2,490
CHEF'S TENDERLOIN OLIVIER SAUCE	1,490
NIWATORI MISO BABY CHICKEN MARINATED IN MISO	850

Fish Market

SEA FOOD RICE BIODYNAMIC RICE, SEAFOOD, CRUNCHY CALAMARI, BISQUE	790
SALTED COD "A BRAS" PORTUGUESE STYLE EGG, ONION, POTATO, CRUMBLE OLIVES	980
G GRILLED GROUPE CAPERS BUTTER, CONFIT VEGETABLES	820
HOKKAIDO SCALLOPS GRATIN LEEK, MUSHROOM, TRUFFLE BECHAMEL	990

Sushi

APPETIZERS		
MAGURO TATAKI (6 SLICES) BLUE FIN TUNA, SUMISO SAUCE, CHIVES, DAIKON RADISH,	590	
TOBIKO ROE		
NEW STYLE SASHIMI (8 SLICES) SALMON, TUNA, YELLOWTAIL WITH PONZU SAUCE, CRUNCHY ONION, TRUFFLE OIL	630	
MAKIS SPECIALS		
SPICY TUNA (4 PIECES) SPICY BLUE FIN TUNA, OKRA	350	
MAKI CHU TORO (4 PIECES) TUNA BELLY, ALASKAN KING CRAB, TOBIKO ROE	820	
SPIDER ROLL (6 PIECES) SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	490	
FUTOMAKI VEGGIES (6 PIECES) AVOCADO, SWEET CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	390	
HOSSOMAKI TORO-NEGUI (8 PIECES) TUNA BELLY CHIVES	790	
NIGURI & SASHIMI		
	2 PCS	4 PCS
MAGURO TUNA	290	550
SHAKE SALMON	280	440
UNAGUI EEL	390	
HOTATE SCALLOPS	350	550
CHU TORO TUNA BELLY	590	890
SEEN SPECIALTIES		
		2 PCS
TRUFFLE GUNKAN SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	560	
GUNKAN HOTATE SALMON, SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	490	
CHU TORO NIGIRI WITH CAVIAR BLUEFIN TUNA BELLY CAVIAR, GOLDEN FLAKES	790	
NIGIRI UNAGUI SPECIAL GRILLED EEL GREEN APPLE SUNOMONO, FOIE GRAS	450	
NIGIRI NEW STYLE SHAKE TORCHED SALMON, GINGER CONFIT, TOBIKO ROE	390	

SEEN
RESTAURANT & BAR
BANGKOK

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

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