

# A la Carte Menu

BY OLIVIER DA COSTA

## To Share

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

## Sides

**V** Vegetarian

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

## Everytime

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

## Chef's Special

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

## Meats

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

## Fish Market

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

## Desserts

<b>BANANA &amp; PEANUTS</b> CREAMY BANANA CAKE, PEANUT TOFFEE	290
<b>HAZELNUT BELOTAS</b> PROFITEROLES, CARAMEL GIANDUJA SAUCE	340
<b>WHITE BOMB</b> MILK ICE CREAM, MARINATED BERRIES	290
<b>CHOCOLATE MOUSSE 70%</b> KITKAT GREEN TEA	310
<b>DULCE DE LECHE SOUFFLE</b> GUAVA SORBET	450
<b>G</b> <b>ICE CREAM &amp; SORBET</b>	240

**SEEN**  
RESTAURANT & BAR  
BANGKOK

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

**G** Gluten Free

**V** Vegetarian

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≡ SEEN ≡  
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