

## To Share

<b>G</b>	<b>FRENCH OYSTER (6 pcs.)</b> FINE DE CLAIRE N3 , FRESH SALSA, LIME	490
	<b>OCTOPUS CARPACCIO</b> GINGER VINAIGRETTE, CILANTRO, CHIVE	520
	<b>ANGUS CARPACCIO</b> ARUGULA, PESTO SAUCE, PECORINO CHESSE	520
<b>V</b>	<b>ORGANIC BEETROOT CARPACCIO</b> FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADAMIA	490
	<b>SEEN TACO (2 pcs.)</b> ALASKAN KING CRAB, MANGO, GUACAMOLE, FISHES CEVICHE POMEGRANATE, WASABI MAYO	620
	<b>ADDITIONAL PIECE</b>	290
<b>V</b>	<b>DEEP-FRIED TAPIOCA (4 pcs.)</b> CURED CHEESE, SPICE GUAVA PASTE	290
	<b>ADDITIONAL PIECE</b>	70
	<b>MINI LAMB CROQUETTES (6 pcs.)</b> DIJON MUSTARD, MANGO, HONEY	350
	<b>CRUNCHY TIGER PRAWNS</b> GARLIC AIOLI	590
	<b>RED TUNA TARTAR</b> COCONUT MILK, SOY SAUCE, GINGER	550
	<b>IBERICO BEEF "LOMITO CECINA" – 100 GR</b> CURED 6 MONTHS	870
<b>V</b>	<b>IBERIAN CHEESES</b> TRUFFLE MANCHEGO, IDIAZABAL SMOKED, SPICED BRIE , PINEAPPLE PASTE	550

## Everytime

<b>G</b>	<b>TRUFFLED LOBSTER SALAD</b> ASPARAGUS, CARAMELIZED APPLE, AVOCADO	790
<b>V</b>	<b>PEARL BARLEY SALAD</b> PARSLEY DRESSING, RASPBERRY VINEGAR, ASPARAGUS, CUCUMBER	450
	<b>DUCK SALAD</b> CONFIT DUCK, LETTUCE, ORANGE, POMEGRANADE, FENNEL, CONFIT ONION, WAFU SAUCE	550
	<b>TIGER PRAWNS &amp; PASTA</b> PAPPARDELLE PASTA, HERBS CREAM, ROASTED TOMATOES	890
<b>V</b>	<b>TRUFFLE SPAGHETTI</b> PARIS MUSHROOM, CREAMY PARMESAN SAUCE	690

## Sides

	<b>TRUFFLE MASH POTATO</b>	290
	<b>FRIES</b>	200
<b>G</b>	<b>STIR-FRIED VEGETABLES</b> EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	180
	<b>CORN, CORN, CORN</b> CREAMY, CRISPY, CONFIT	200
<b>G</b>	<b>BAKED PUMPKIN</b> TURMERIC ESPUMA, PINK PEPPER	180

# A la Carte Menu by OLIVIER DA COSTA

## Chef's Special

	<b>BAKED GROUPEL</b> BAGNA CAUDA, PARSLEY CRISP, BABY POTATOES	820
	<b>GRILLED RED TUNA STEAK</b> ROASTED PUMPKIN, CHIMICHURRI	850
	<b>KUROBUTA PORK CHOP</b> TRUFFLE MASH, RED WINE JUS	850
	<b>WAGYU STEAK- 250GR</b> RUMP STEAK MARBLING 9 - TRUFFLE SPAGHETTI	1,690

## Meat

	<b>GRILLED AUSTRALIAN LAMB RACK</b> BUTTER GARLIC POTATOES, HERBS CRUST	1,290
<b>G</b>	<b>RIB EYE "DEMONIAK" STEAK - 500 GR</b> PURE BLACK ANGUS, STIR FRIED VEGETABLES, CHIMICHURRI SAUCE	2,890
	<b>BRAISED SHORT RIBS</b> CORN TRIO, HORSERADISH PASTE	1,190
	<b>CHEFS TENDERLOIN – 220 GR</b> BAKED BABY CARROTS, CREAMY BEEF SAUCE, CONFIT GARLIC	1,690
	<b>NIWATORI BABY CHICKEN</b> MISO MARINATED, TERIYAKI SAUCE	850
	<b>TOMAHAWK 1.6KG</b> PURE BLACK ANGUS	5,600

## Fish Market

	<b>SEAFOOD RISOTTO</b> BIODYNAMIC RICE, CRUNCHY CALAMARI, BISQUE	790
	<b>HOKKAIDO SCALLOP</b> TOBIKO VINAIGRETTE, ORANGE	1,090
	<b>SEAFOOD SOUP</b> LOBSTER BASE, PRAWN, SCALLOP, SEABASS	720
	<b>GRILLED &amp; RAW SEAFOOD PLATTER</b> FRENCH OYSTERS, TUNA STEAK, TIGER PRAWNS, COD FRITTER, HOKKAIDO SCALLOPS, TUNA TARTAR	3,980

**G** Gluten Free   **V** Vegetarian   **V** Vegan

PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% TAX.

## Seen Special

(4 PCS.)

	<b>TRUFFLED GUNKAN</b> SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	530
	<b>GUNGAN HOTATE</b> SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
	<b>NIGIRI UNAGI SPECIAL</b> GRILLED EEL, FOIE GRAS , GREEN APPLE SUNOMONO	510
	<b>NIGIRI NEW STYLE SHAKE</b> TORCHED SALMON, GINGER CONFIT, TOBIKO ROE	410

## Sushi Bar

### APPETISERS

	<b>MAGURO TATAKI</b> YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, DAIKON RADISH, TOBIKO ROE	590
	<b>SHAKE TATAKI</b> MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	570
	<b>NEW STYLE SASHIMI (9 SLICES)</b> SALMON, TUNA, IZUMIDAI, PONZU SAUCE, TRUFFLE OIL	710
	<b>HAMACHI USUZUKURI (10 SLICES)</b> THIN SLICE, SUNOMONO SAUCE, LIME ZEST	590

### MAKI

(6 PCS.)

	<b>TEMPURA SPICY TUNA</b> SPICY YELLOWFIN TUNA, OKRA	470
	<b>SPIDER ROLL</b> SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	490
	<b>WAGYU BEEF ROLL</b> TORCHED, TERIYAKI SAUCE, EBIKO, CUCUMBER	790
	<b>YELLOWTAIL ROLL</b> SIRACHA SAUCE, ASPARAGUS, CAYENNE PEPPER	520
	<b>PRAWN TEMPURA ROLL</b> AVOCADO, KEWPIE, TONKATSU	570
	<b>TORCHED SALMON ROLL</b> CILANTRO, SUSHI SAUCE, CRAB STICK	510
	<b>UNAGI &amp; FOIE GRAS ROLL</b> TERIYAKI SAUCE, GREEN APPLE, CUCUMBER	680
<b>V</b>	<b>FUTOMAKI VEGGIES</b> AVOCADO, SWEET CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	390

### NIGIRI & SASHIMI

	NIGIRI	SASHIMI
	2 PCS.	4 PCS.
<b>MAGURO</b> YELLOWFIN TUNA	200	390
<b>SHAKE</b> SCOTTISH SALMON	190	350
<b>UNAGI</b> EEL	240	
<b>HOTATE</b> HOKKAIDO SCALLOP	350	500
<b>HAMACHI</b> YELLOWTAIL	210	410
<b>TO SHARE (2-4 PERSONS)</b>		
<b>SEEN SASHIMI PLATTER</b>	10 PCS. 990	16 PCS. 1,600
<b>SPECIAL KING SALMON</b>	12 PCS. 1,100	
<b>SEEN NIGIRI PLATTER</b>	10 PCS. 1,290	18 PCS. 1,990