

À la Carte Menu

BY OLIVIER DA COSTA

To Share

OCTOPUS CARPACCIO GINGER VINAIGRETTE, CILANTRO, CHIVE	520
ANGUS CARPACCIO ARUGULA, PESTO SAUCE, PECORINO CHESSE	520
SEEN TACO (2 Pcs.) ALASKAN KING CRAB, MANGO, GUACAMOLE, FISHES CEVICHE POMEGRANATE, WASABI MAYO	620
ADDITIONAL PIECE	290
DEEP-FRIED TAPIOCA (4 Pcs.) CURED CHEESE, SPICE GUAVA PASTE	290
ADDITIONAL PIECE	70
MINI LAMB CROQUETTES (6 Pcs.) DIJON MUSTARD, MANGO, HONEY	350
CRUNCHY TIGER PRAWNS GARLIC AIOLI	590
RED TUNA TARTAR COCONUT MILK, SOY SAUCE, GINGER	550
IBERICO BEEF 'LOMITO CECINA' (100 GR.) CURED 6 MONTHS	870
ORGANIC BEETROOT CARPACCIO FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADAMIA	490

Everytime

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

Sides

	VEGETARIAN
TRUFFLE MASH POTATO	290
FRIES	200
STIR-FRIED VEGETABLES EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	180
SAUTÉED GARLIC MUSHROOM	220

Chef's Special

GRILLED RED TUNA STEAK ROASTED PUMPKIN, CHIMICHURRI	850
KUROBUTA PORK CHOP TRUFFLE MASH, RED WINE JUS	850
WAGYU STEAK (250 GR.) RUMP STEAK MARBLING 9 - TRUFFLE SPAGHETTI	1,690
BAKED BARRAMUNDI BAGNA CAUDA, PARSLEY CRISP, BABY POTATOES	820

Meat

GRILLED AUSTRALIAN LAMB RACK BUTTER GARLIC POTATOES, HERBS CRUST	1,290
RIB EYE 'DEMONIAK' STEAK (500 GR.) PURE BLACK ANGUS, STIR FRIED VEGETABLES, CHIMICHURRI SAUCE	2,890
NIWATORI BABY CHICKEN MISO MARINATED, TERIYAKI SAUCE	850

Fish Market

SEAFOOD RISOTTO BIODYNAMIC RICE, CRUNCHY CALAMARI, BISQUE	790
SEAFOOD SOUP LOBSTER BASE, PRAWN, SCALLOP, SEABASS	720
HOKKAIDO SCALLOP TOBIKO VINAIGRETTE, ORANGE	1,090

Dessert

BANANA & PEANUTS CREAMY BANANA CAKE, PEANUT TOFFEE	290
WHITE BOMB MILK ICE CREAM, MARINATED BERRIES	290
ICE CREAM & SORBET GUAVA, MANGO, PASSION FRUIT, COCONUT, VANILLA, PISTACHIO	240
SMASH & SPLASH CARAMEL ICE CREAM, BROWNIE	320
COCONUT CLOUD (TO SHARE 2 PERSONS) COCONUT SNOW, PASSION FRUIT SHERBET	560

Seen Special

	4 PCS.
TRUFFLED GUNKAN SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	530
GUNGAN HOTATE SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
NIGIRI NEW STYLE SHAKE TORCHED SALMON, GINGER CONFIT, TOBIKO ROE	410

Sushi Bar

APPETISERS

MAGURO TATAKI YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, DAIKON RADISH, TOBIKO ROE	590
SHAKE TATAKI MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	570
NEW STYLE SASHIMI (9 SLICES) SALMON, TUNA, IZUMIDAI, PONZU SAUCE, TRUFFLE OIL	710

MAKI

	6 PCS.
TEMPURA SPICY TUNA SPICY YELLOWFIN TUNA, OKRA	470
SPIDER ROLL SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	490
WAGYU BEEF ROLL TORCHED, TERIYAKI SAUCE, EBICO, CUCUMBER	790
PRAWN TEMPURA ROLL AVOCADO, KEWPIE, TONKATSU	570
TORCHED SALMON ROLL CILANTRO, SUSHI SAUCE, CRAB STICK	510
FUTOMAKI VEGGIES AVOCADO, SWEET CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	390

TO SHARE (2-4 PERSONS)

SEEN SASHIMI PLATTER	10 PCS. 990	16 PCS. 1,600
SPECIAL KING SALMON		12 PCS. 1,100
SEEN NIGIRI PLATTER	10 PCS. 1,290	18 PCS. 1,990

Gluten Free Vegetarian Vegan

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