

Irresistible Bites

SEEN TACOS (2 PCS.) ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	690
SPANISH OCTOPUS CARPACCIO GINGER VINAIGRETTE, CILANTRO, CHIVES	580
WAGYU BEEF CARPACCIO ARUGULA, PESTO SAUCE, PECORINO CHEESE	580
CRUNCHY TIGER PRAWNS GARLIC AIOLI	690
MINI LAMB CROQUETTES (6 PCS.) DIJON MUSTARD, MANGO, HONEY	450
PAN-SEARED FRENCH FOIE GRAS POMEGRANATE REDUCTION	690
WAGYU GYOZA (4 PCS.) TRUFFLE PONZU	550
FRENCH OYSTER N2 "LA PERLE NOIRE" (6 PCS.) RED WINE VINEGAR	990
DEEP-FRIED TAPIOCA (4 PCS.) CURED CHEESE, SPICED GUAVA PASTE	380
YELLOWFIN TUNA TARTAR COCONUT MILK, SOY SAUCE, GINGER	590
SPANISH SERRANO HAM TOASTED WALNUT BREAD	550
IBERIAN CHEESES TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	550

All-time Favourites

WINTER BLACK TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	850
TRUFFLE MAINE LOBSTER SALAD WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	850
SMOKED SALMON MESCLUN SALAD YAKUZA DRESSING	690
TIGER PRAWNS & CHAMPAGNE PAPPARDELLE PASTA, CREAM SAUCE	1,190
**ADD 4G WINTER BLACK TRUFFLE	590

Made for Sharing

GRILLED AUSTRALIAN PRIME RIB (1 KG.) STOCKYARD 200 DAYS PURE BLACK ANGUS	3,800
WHOLE GRILLED MAINE LOBSTER SAUTÉED VEGETABLES	1,790

Festive Chef Specials

WAGYU STEAK (250 GR.) RUMP MARBLING 9, BLACK TRUFFLE SPAGHETTI	1,850
MAINE LOBSTER RISOTTO BISQUE, AGED PARMESAN	1,290
HOKKAIDO SCALLOP & FOIE GRAS BLACK GARLIC CAULIFLOWER, TARO CHIPS	1,290
AUSTRALIAN LAMB RACK NORI POTATOES, RED ONION CHUTNEY	1,300

Fish Market

ORA KING SALMON SPINACH, FENNEL SALAD, MATCHA POWDER	990
PAN-FRIED WILD FRENCH SEABREAM SAFFRON SAUCE, CRISPY BASIL	1,390
ALASKAN KING CRAB LEG WASABI ESPUMA, LEMON GARLIC BUTTER	2,660

Meat

WAGYU BEEF CHEEK BABY CORN CARAMELIZED	1,190
KUROBUTA PORK CHOP "ROSSINI" FOIE GRAS, RED WINE SAUCE	1,090
NIWATORI HALF BABY CHICKEN TERIYAKI SAUCE	790

Side

	VEGETARIAN
TRUFFLE MASHED POTATO	320
TRUFFLE FRIES	290
BABY CORN RISOTTO	220
SAUTÉED GARLIC MUSHROOM	220
STIR-FRIED VEGETABLES EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	180

Festive A la Carte Menu

Japanese

SEEN SPECIALS (4 PCS.)

TRUFFLED GUNGAN SALMON, SOFT-SHELL CRAB, QUAIL EGG, BLACK TRUFFLE	620
GUNGAN HOTATE SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
GUNGAN ENGAWA SRIRACHA MAYO, SPRING ONION, CRAB MEAT, IKURA	590
SMOKED BLACK ANGUS NIGIRI YUZU SAUCE, KIZAMI, TOBIKO, GOLD LEAF	550
UNAGI FOIE GRAS TERIYAKI SAUCE, TOBIKO	590

Appetisers

MAGURO TATAKI YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, TOBIKOE ROE	670
SHAKE TATAKI MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	650
NEW-STYLE SASHIMI SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	710
STRIPLOIN BEEF TATAKI BLACK ANGUS, YAZU DRESSING, CRISPY GARLIC	680

Maki

(6 PCS.)

MAINE LOBSTER ASPARAGUS, COCKTAIL SAUCE, APPLE JUICE, AVOCADO	850
SPICY TUNA YELLOWFIN TUNA, OKRA, MENTAI	590
TORCHED SALMON ROLL CRAB MEAT, SRIRACHA MAYO, IKURA	590
GOLDEN MAKI SPIDER ROLL SOFT-SHELL CRAB, ASPARAGUS, CUCUMBER	590
WAGYU BEEF ROLL TORCHED, TERIYAKI SAUCE, EBICO	790
FUTOMAKI VEGGIE SALAD, ASPARAGUS, CUCUMBER, SHITAKE MARINATED, SESAME	490

Sashimi

SEEN SASHIMI PLATTER	10 PCS. 1,150	16 PCS. 1,800
SEEN NIGIRI PLATTER	10 PCS. 1,490	16 PCS. 2,100
SPECIAL ORA KING SALMON		12 PCS. 1,300

Gluten Free Vegetarian Vegan

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