

A la Carte Menu

Premium Wagyu Beef Selection

BY OLIVIER DA COSTA

Appetisers

SEEN TACO (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
YELLOWFIN TUNA TARTAR COCONUT MILK, SOY SAUCE, GINGER	550
MINI LAMB CROQUETTES (6 PCS.) DIJON MUSTARD, MANGO, HONEY	390
CRUNCHY TIGER PRAWNS WITH GARLIC AIOLI	590
SPANISH SERRANO HAM TOASTED WALNUT BREAD	450
"SPECIALE PERLES NOIRE" FRENCH OYSTERS (6 PCS.) MIGNONETTE, LEMON WEDGE	990
YELLOWTAIL CEVICHE PASSION FRUIT, YUCA CHIPS	590
V CRISPY TAPIOCA CURED CHEESES, SPICY GUAVA PASTE	380
V BURRATA AND ORGANIC HEIRLOOM TOMATOES SALAD KALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690

Anytime Favorites

G TRUFFLE MAINE LOBSTER AVOCADO WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	790
V IBERIAN CHEESES TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	550
DUCK SALAD CONFIT DUCK, LETTUCE, ORANGE, POMEGRANATE, FENNEL, CONFIT ONION, WAFU SAUCE	590
WINTER BLACK TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	690
TIGER PRAWNS & CHAMPAGNE PAPPARDELLE PASTA, CREAM SAUCE	890

MARBLING SCORE 6 GRAIN FED – RANGERS VALLEY

CHEEK BRAISED 18 HOURS, SMOKED MUSTARD, ASPARAGUS RISOTTO	1,190
TENDERLOIN (200 GR.)	1,900
PRIME RIB (1.3 KG.)	4,500
STRIPLOIN (250 GR.)	1,750
RIB EYE (550 GR.)	2,600

SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES, MASH POTATO OR SWEET POTATO FRIES AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

Chef Specials

MEAT

G KUROBUTA PORK CHOP TRUFFLE MASHED POTATO, RED WINE SAUCE	890
IBERICO PORK CHEEK BRAISED, BABY CORN, PARMESAN	1,090
AUSTRALIAN LAMB CHOP MISO GLAZED, YUCA	1,390
G ADD FOIE GRAS SEARED (50 GR.)	310

FISH MARKET

G HOKKAIDO SCALLOP RISOTTO LOBSTER BISQUE, AGED PARMESAN	990
G ORA KING SALMON SPINACH, FENNEL SALAD, MATCHA POWDER	890
PAN SEARED SNOW FISH YELLOW CURRY, TARRAGON BABY CARROTS	1,290
PAN-FRIED WILD FRENCH SEABREAM SAFFRON SAUCE, CRISPY BASIL	1,190

Sides

VEGETARIAN

TRUFFLE MASHED POTATO	320
G SAUTÉED GARLIC MUSHROOMS	220
FRENCH FRIES	200
G STIR-FRIED VEGETABLES EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	180
BABY CORN 'ZOTTO, CREAM, PARMESAN	220
YUCA CHEESEBALL	200
ADD TRUFFLE	180

Japanese

SEEN SPECIAL (4 PCS.)

GUNKAN HOTATE SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
GUNKAN ENGAWA SRIRACHA MAYO, SPRING ONION, CRAB MEAT, IKURA	590
UNAGI FOIE GRAS TERIYAKI SAUCE, TOBIKO ROE	590
TRUFFLED GUNKAN SALMON, SOFT-SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	590

APPETISERS

MAGURO TATAKI YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, TOBIKO ROE	590
SHAKE TATAKI MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	570
NEW STYLE SASHIMI SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	690

MAKI (8 PCS.)

SPICY TUNA YELLOWFIN TUNA, OKRA, MENTAI	490
TORCHED SALMON ROLL CRAB MEAT, SRIRACHA MAYO, IKURA	510
WAGYU BEEF ROLL TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	790

V FUTOMAKI VEGGIE SALAD, ASPARAGUS, CUCUMBER, MARINATED SHITAKE, BUBU	390
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SPIDER ROLL SOFT-SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	490
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SASHIMI

G SEEN SASHIMI PLATTER	10 PCS. 990	16 PCS. 1,580
SEEN NIGIRI PLATTER	10 PCS. 1,290	16 PCS. 1,990
ORA KING SALMON		12 PCS. 1,100

Dessert

VEGETARIAN

SEEN CHOCOLATE LAVA 320
INFUSED WITH BOURBON

BANANA & PEANUTS 320
CREAMY BANANA CAKE, PEANUT TOFFEE

G ICE CREAM & SORBET 240
MANGO, PASSION FRUIT, COCONUT, VANILLA, PISTACHIO

SMASH & SPLASH 320
CARAMEL ICE CREAM, BROWNIE

WHITE BOMB 320
MILK ICE CREAM, MARINATED BERRIES

Infinity Pool Menu

Starter

SEEN TUNA POKE BOWL 350
YELLOWFIN TUNA, RICE, PICKLED GINGER AND SESAME DRESSING

CAESAR SALAD 320
ROMAINE LETTUCE, BACON, ANCHOVIES AND GARLIC DRESSING
- ADD GRILLED CHICKEN BREAST 100

HEALTHY SALAD 330
FREEKEH, FETA, ORANGE, SWEET MACADAMIA AND CHIMICHURRI DRESSING

Burger - served with fries

SEEN WAGYU BURGER 520
CHEDDAR, CARAMELIZED ONION
- ADD FRENCH FOIE GRAS 320

Sandwich

GRILLED CHICKEN BREAST 410
SMOKED BACON, CORIANDER, JALAPENO MAYONNAISE

Makirrito - Japanese Burrito

KING 410
RAW SCOTTISH SALMON, EDAMAME, WAKAME, LIME, SPICY MAYONNAISE

Thai

CHICKEN SATAY 220
MARINATED AND GRILLED, SERVED WITH PEANUT SAUCE

Dessert

	1 SCOOP	3 SCOOP	5 SCOOP
HOMEMADE ICE-CREAM COCONUT / PISTACHIO / VANILLA	100	240	390
HOMEMADE SHERBET MANGO / PASSION FRUIT	100	240	390

Infinity Pool Sips

Signature Cocktails

FRUTA CANA WHITE RUM, LIME, PASSION FRUIT, MANGO, PEACH	350
POISON BLUE GIN, BLUE CURACAO, APPLE JUICE, LYCHEE, LEMON	350
TIKI DECK VODKA, GRAPEFRUIT JUICE, PINEAPPLE JUICE, ROSE, LIME	350

Classic Cocktails

PALOMA TEQUILA, GRAPEFRUIT JUICE, LIME	390
MOJITO WHITE RUM, LIME, SYRUP, FRESH MINT, SODA	390
COSMOPOLITAN VODKA, ORANGE LIQUEUR, CRANBERRY JUICE, LIME	390
BEE'S KNEES GIN, LEMON, HONEY	390

Infinity Pool Sips

Spirit

KETEL ONE VODKA	360
NUSACANA RUM	360
LUNAZUL TEQUILA	360
TANQUERAY GIN	400
JACK DANIEL'S NO.7 TENNESSE	380
JOHNNIE WALKER BLACK LABEL BLENDED SCOTCH	450

Wine

	GLASS	BOTTLE
MORGAN BAY CELLAR, CABERNET SAUVIGNON, CALIFORNIA, USA, 2018	450	2,200
SILENI ESTATES SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2019	455	2,250
7 CASCINE PROSECCO, EXTRA DRY DOC, VENETO ITALY, NV	440	2,100

Beers

CHANG DRAUGHT	220
CHANG, SINGHA, HEINEKEN	240
CORONA	300

Zero Proof

LADY MERMAID	280
BLUEBERRY PUREE, MINT LEAF, ELDERFLOWER SYRUP , PINEAPPLE JUICE	
PINA SMOOTHIE (BLENDED)	280
PINEAPPLE JUICE, COCONUT CREAM, BANANA, YOGHURT	
PEACH & HOPS	280
PEACH, ORANGE JUICE, LEMON, BEER SYRUP	
PASSIONATE LOVER (BLENDED)	280
PASSION FRUIT, PEACH, MANGO, YOGHURT	

CHILLED JUICES	220
APPLE, ORANGE, PINEAPPLE	

BLENDED FRESH FRUIT JUICE	280
MANGO, WATERMELON, COCONUT	

SOFT DRINKS	110
COCA-COLA, COKE LIGHT, 7UP, TONIC, SODA	

MINERAL WATER	280
ACQUA PANNA, SAN PELLEGRINO	

Coffee

ESPRESSO, DOUBLE ESPRESSO, AMERICANO, CAPPUCCINO, LATTE	140
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Dilmah Luxury Leaf Collection

GREEN TEA, PEPPERMINT, CHAMOMILE, ENGLISH BREAKFAST, DARJEELING, EARL GREY	140
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