

# A la Carte Menu

BY OLIVIER DA COSTA

## Appetisers

<b>SEEN TACO (2 PCS.)</b> ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	690
<b>SPANISH OCTOPUS CARPACCIO</b> GINGER VINAIGRETTE, CILANTRO, CHIVES	580
<b>WAGYU BEEF CARPACCIO</b> ARUGULA, PESTO SAUCE, PECORINO CHEESE	580
<b>YELLOWFIN TUNA TARTAR</b> COCONUT MILK, SOY SAUCE, GINGER	550
<b>MINI LAMB CROQUETTES (6 PCS.)</b> DIJON MUSTARD, MANGO, HONEY	390
<b>CRUNCHY TIGER PRAWNS</b> WITH GARLIC AIOLI	590
<b>SPANISH SERRANO HAM</b> TOASTED WALNUT BREAD	450
<b>V IBERIAN CHEESES</b> TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	550
<b>"SPECIALE PERLES NOIRE" FRENCH OYSTERS (6 PCS.)</b> MIGNONETTE, LEMON WEDGE	990
<b>YELLOWTAIL CEVICHE</b> PASSION FRUIT, YUCA CHIPS	590
<b>V CRISPY TAPIOCA</b> CURED CHEESES, SPICY GUAVA PASTE	380

## Anytime Favorites

<b>G TRUFFLE MAINE LOBSTER SALAD</b> WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	790
<b>DUCK SALAD</b> CONFIT DUCK, LETTUCE, ORANGE, POMEGRANATE, FENNEL, CONFIT ONION, WAFU SAUCE	590
<b>WINTER BLACK TRUFFLE SPAGHETTI</b> PARIS MUSHROOM, CREAMY PARMESAN SAUCE	690
<b>TIGER PRAWNS &amp; CHAMPAGNE</b> PAPPARDELLE PASTA, CREAM SAUCE	890
<b>V ORGANIC HEIRLOOM TOMATO SALAD</b> CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	450

## Chef Specials

<b>WAGYU STRIPLOIN</b> MARBLE GRADE 7, BLACK TRUFFLE SPAGHETTI	1,750
<b>AUSTRALIAN LAMB CHOP</b> MISO GLAZED, YUCA	1,390
<b>G KUROBUTA PORK CHOP</b> TRUFFLE MASHED POTATO, RED WINE SAUCE	890
<b>IBERICO PORK CHEEK</b> BRAISED, BABY CORN, PARMESAN	1,090
<b>G HOKKAIDO SCALLOP RISOTTO</b> LOBSTER BISQUE, AGED PARMESAN	990
<b>G ORA KING SALMON</b> SPINACH, FENNEL SALAD, MATCHA POWDER	890
<b>PAN-SEARED SNOWFISH</b> YELLOW CURRY, TARRAGON BABY CARROTS	1,290
<b>PAN-FRIED WILD FRENCH SEABREAM</b> SAFFRON SAUCE, CRISPY BASIL	1,190
<b>G ADD SEARED FOIE GRAS (50 GR.)</b>	310

## Sides

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

## Dessert

<b>VEGETARIAN</b>	
<b>SEEN CHOCOLATE LAVA</b> INFUSED WITH BOURBON	320
<b>BANANA &amp; PEANUTS</b> CREAMY BANANA CAKE, PEANUT TOFFEE	320
<b>G ICE CREAM &amp; SORBET</b> MANGO, PASSION FRUIT, COCONUT, VANILLA, PISTACHIO	240
<b>SMASH &amp; SPLASH</b> CARAMEL ICE CREAM, BROWNIE	320
<b>WHITE BOMB</b> MILK ICE CREAM, MARINATED BERRIES	320

## Japanese

<b>SEEN SPECIAL (4 PCS.)</b>	
<b>GUNKAN HOTATE</b> SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
<b>GUNKAN ENGAWA</b> SRIRACHA MAYO, SPRING ONION, CRAB MEAT, IKURA	590
<b>UNAGI FOIE GRAS</b> TERIYAKI SAUCE, TOBIKO ROE	590
<b>TRUFFLED GUNKAN</b> SALMON, SOFT-SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	590

### APPETISERS

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

### MAKI (8 PCS.)

<b>SPICY TUNA</b> YELLOWFIN TUNA, OKRA, MENTAI	490
<b>TORCHED SALMON ROLL</b> CRAB MEAT, SRIRACHA MAYO, IKURA	510
<b>WAGYU BEEF ROLL</b> TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	790
<b>V FUTOMAKI VEGGIE</b> SALAD, ASPARAGUS, CUCUMBER, MARINATED SHITAKE, BUBU	390
<b>SPIDER ROLL</b> SOFT-SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	490

### SASHIMI

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