

# A la Carte Menu

BY OLIVIER DA COSTA

## Oyster and Ceviche

<b>SEEN CEVICHE AND GUACAMOLE PLATTER</b> TRIO OF SEEN SIGNATURE CEVICHE, SEENFUL GUACAMOLE AND SELECTION OF CHIPS	1,290
<b>SEA BASS CEVICHE</b> YOUNG COCONUT, MANGO, CORIANDER	590
<b>TUNA AND SALMON CEVICHE</b> JAPANESE STYLE, ROASTED SESAME, GINGER	690
<b>TIGER PRAWN CEVICHE</b> CORN, SWEET POTATO, TOMATO	690
<b>GILLARDEAU OYSTER "PAPILLON" (6 PCS.)</b> MIGNONETTE, LEMON WEDGE	1,450

## 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	790
<b>WAGYU BEEF CARPACCIO</b> ARUGULA, PESTO SAUCE, PECORINO CHEESE	650
<b>MINI LAMB CROQUETTES (6 PCS.)</b> DIJON MUSTARD, MANGO, HONEY	430
<b>CRUNCHY TIGER PRAWNS</b> WITH GARLIC AIOLI	590
<b>100% IBERICO BELLOTA PLATTER</b> CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	920
<b>CRISPY TAPIOCA</b> CURED CHEESES, SPICY GUAVA PASTE	390
<b>BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD</b> CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690

## Anytime Favorites

<b>GUACAMOLE</b> SEENFUL GUACAMOLE SERVED WITH SELECTION OF CHIPS	690
<b>TRUFFLE MAINE LOBSTER AVOCADO</b> WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	890
<b>DUCK SALAD</b> DUCK CONFIT, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	620
<b>IBERIAN CHEESES</b> TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	580
<b>WINTER BLACK TRUFFLE SPAGHETTI</b> PARIS MUSHROOM, CREAMY PARMESAN SAUCE	720
<b>TIGER PRAWNS &amp; CHAMPAGNE</b> TAGLIATELLE PASTA, CREAM SAUCE	950
<b>BEEF CHEEK</b> BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	1,250

## Premium Wagyu Beef Selection

**MARBLING SCORE 6, GRAIN-FED, RANGERS VALLEY**

<b>TENDERLOIN (200 GR.)</b>	2,100
<b>STRIPLOIN (250 GR.)</b>	1,950
<b>RIB EYE (550 GR.)</b>	2,900

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

## Chef Specials

### MEAT

<b>BERKSHIRE PORK CHOP "ROSSINI"</b> TRUFFLE MASHED POTATO, RED WINE SAUCE	1,420
<b>IBERICO PORK CHEEK</b> BRAISED, BABY CORN, PARMESAN	1,150
<b>AUSTRALIAN LAMB CHOP</b> EGGPLANT, ADOBO TOMATO	1,590
<b>ADD SEARED FOIE GRAS (50 GR.)</b>	360

### FISH MARKET

<b>GRILLED RIVER PRAWN SPAGHETTI</b> ROASTED SEAFOOD TOMATO SAUCE	1,950
<b>PAN-SEARED HOKKAIDO SCALLOP</b> BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	1,290
<b>PAN-SEARED ORA KING SALMON</b> DUKKHA SPICE, BROWN BUTTER SAUCE VIERGE	1,100
<b>ROASTED SNOW FISH, BLUE MUSSEL AND CLAMS</b> SPICY BELL PEPPER, WHITE WINE, SAFFRON AIOLI	1,350
<b>ALASKAN KING CRAB RISOTTO</b> LOBSTER BISQUE	1,590

## Sides

### VEGETARIAN

<b>TRUFFLE MASHED POTATO</b>	320
<b>SAUTÉED GARLIC MUSHROOMS</b>	260
<b>FRENCH FRIES</b>	240
<b>STIR-FRIED VEGETABLES</b> EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	240
<b>BABY CORN ZOTTO, CREAM, PARMESAN</b>	240
<b>ADD TRUFFLE</b>	180

## Japanese

### SEEN SPECIAL (4 PCS.)

<b>G GUNKAN HOTATE</b> SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTARE, TOBIKO ROE	620
<b>G GUNKAN ENGAWA</b> SRIRACHA MAYO, SPRING ONION, CRAB MEAT, IKURA	620
<b>UNAGI FOIE GRAS</b> TERIYAKI SAUCE, TOBIKO ROE	620
<b>TRUFFLED GUNKAN</b> SALMON, SOFT-SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	640

### APPETISERS

<b>MAGURO TATAKI</b> YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, TOBIKO ROE	640
<b>SHAKE TATAKI</b> MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	620
<b>NEW STYLE SASHIMI</b> SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	720

### MAKI (8 PCS.)

<b>SPICY TUNA</b> YELLOWFIN TUNA, OKRA, MENTAI	520
<b>TORCHED SALMON ROLL</b> SRIRACHA MAYO, IKURA	540
<b>SPIDER ROLL</b> SOFT-SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	640
<b>WAGYU BEEF ROLL</b> TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	790
<b>FUTOMAKI VEGGIE</b> SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	420

### PLATTER

<b>G SEEN SASHIMI PLATTER</b>	<b>10 PCS.</b> 1,120	<b>16 PCS.</b> 1,680
<b>G ORA KING SALMON</b>		<b>12 PCS.</b> 1,200

## Digestif Drink

### COGNAC

HENNESSY XO	1,300
REMY MARTIN XO	1,300

### BOURBON

WOODFORD DOUBLE OAK	650
MAKER'S MARK 46	650

### GRAPPA

GRAPPA DI BAROLO	650
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### FORTIFIED WINE

BLANDY'S MADEIRA RAIN WATER	390
SHERRY TIO PEPE FINO	390
HARVEY'S BRISTOL CREAM	390

### LIQUEUR

GRAND MARNIER (ORANGE)	390
DRAMBUIE (HONEY/SPICE)	390
BENEDICTINE DOM (HERBS)	390
BAILEYS (CREAM)	390
KAHLUA (COFFEE)	390

## Dessert

<b>PINK LADY APPLE</b>	360
PINK LADY APPLE, HAZELNUT, CHOUX	

<b>DIVA TOBACCO</b>	380
CHOCOLATE, COCONUT, CHILI, MANGO, PASSION FRUIT	

<b>TELL ME I'M NOT DRUNK</b>	360
PRALINE, SABLE BRETON, CHOCOLATE	

<b>TRES LECHES</b>	380
THREE MILK CAKE, ALMOND MILK, CARAMEL	

<b>G ICE CREAM &amp; SORBET</b>	240
MANGO, PASSION FRUIT, COCONUT, VANILLA, PISTACHIO	

<b>SEEN DESSERT PLATTER</b>	1,290
CHURROS, CHOUX PISTACHIO, CHOUX COCONUT RUM, CHOCOLATE FOUNTAIN UP-SIDEDOWN, ICE-CREAM	

<b>THE BIG BANG!</b>	1,290
CHOCOLATE, CHOUX, BLUEBERRY, STRAWBERRY, HAZELNUT, PISTACHIO, WHITE CHOCOLATE PEARLS	