

# A la Carte Menu

## Premium Wagyu Beef Selection

MARBLING SCORE 6, GRAIN-FED, RANGERS VALLEY

TENDERLOIN (200 GR.)	2,200
STRIPLOIN (250 GR.)	2,050
RIB EYE (550 GR.)	3,050
2 GR TENDERLOIN MB8 (200 GR.)	3,890

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

## Oyster and Ceviche

<b>FESTIVE CEVICHE</b> HOKKAIDO SCALLOP, PASSION FRUIT, JAPANESE CUCUMBER, HERRING CAVIAR	890
<b>TUNA AND SALMON CEVICHE</b> JAPANESE STYLE, ROASTED SESAME, GINGER, HOMEMADE TORTILLA CHIPS	690
<b>TIGER PRAWN CEVICHE</b> CORN, SWEET POTATO, TOMATO, HOMEMADE TORTILLA CHIPS	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	720
<b>SPANISH OCTOPUS CARPACCIO</b> GINGER VINAIGRETTE, CILANTRO, CHIVES	790
<b>WAGYU BEEF CARPACCIO</b> ARUGULA, PESTO SAUCE, PECORINO CHEESE	690
<b>MINI LAMB CROQUETTES (6 PCS.)</b> DIJON MUSTARD, MANGO, HONEY	470
<b>CRUNCHY TIGER PRAWNS</b> WITH GARLIC AIOLI	620
<b>100% IBERICO BELLOTA PLATTER</b> CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	980
<b>CRISPY TAPIOCA</b> CURED CHEESES, SPICY GUAVA PASTE	390
<b>BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD</b> CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	720

## Anytime Favorites

<b>GUACAMOLE</b> SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
<b>PAN SEARED FOIE GRAS</b> BUTTERY BRIOCHE, CHESTNUT PUREED, RASPBERRY, BALSAMIC CAVIAR	1,150
<b>TRUFFLE MAINE LOBSTER AVOCADO</b> WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	1,290
<b>DUCK SALAD</b> DUCK CONFIT, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	680
<b>IBERIAN CHEESES</b> TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	720
<b>WINTER BLACK TRUFFLE SPAGHETTI</b> PARIS MUSHROOM, CREAMY PARMESAN SAUCE	780
<b>TIGER PRAWNS &amp; CHAMPAGNE</b> TAGLIATELLE PASTA, CREAM SAUCE	1,290
<b>BEEF CHEEK</b> BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	1,250

## Chef Specials

### MEAT

<b>NIWATORI MISO CHICKEN</b> TERIYAKI GLACE, SEASONAL GARDEN VEGETABLES	1,150
<b>BERKSHIRE PORK CHOP "ROSSINI"</b> TRUFFLE MASHED POTATO, RED WINE SAUCE	1,470
<b>AUSTRALIAN LAMB CHOP</b> ROASTED EGGPLANT, ADOBO LAMB JUS	1,620

### FISH MARKET

<b>GRILLED MAINE LOBSTER SPAGHETTI</b> ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	2,290
<b>PAN-SEARED HOKKAIDO SCALLOP</b> BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	1,490
<b>PAN-SEARED ORA KING SALMON</b> DUKHA SPICE, BROWN BUTTER SAUCE VIERGE	1,250
<b>ROASTED SNOW FISH</b> MANILA CLAMS, POTATO BRUNOISE, CHORIZO, CHILLI OIL	1,450
<b>ALASKAN KING CRAB RISOTTO</b> LOBSTER BISQUE	1,690

## Sides

### VEGETARIAN

<b>TRUFFLE MASHED POTATO</b>	380
<b>BLANCHED BROCCOLINI HOLLANDAISE ESPUMA</b>	350
<b>FRENCH FRIES</b>	290
<b>TRUFFLED FRENCH FRIES</b>	390
<b>BABY CORNZOTTO</b>	290
<b>MASHED POTATO</b>	290
<b>PAN SEARED FOIE GRAS</b>	520
<b>SLICED WINTER BLACK TRUFFLE 5 GR</b>	750

## Seen Festive Special To Share

<b>SEEN SEAFOOD PLATTER</b> WHOLE LOBSTER, 3 PCS JUMBO TIGER PRAWN, 3 PCS GILLARDEAU, 10 PCS SASHIMI, HAMAGURI CLAM 6 PCS MIGNONETTE SAUCE, SHOYU AND WASABI, COCKTAIL, LEMON, HORLLANDAISE	4,850
<b>STRIPLOIN SURF AND TURF</b> STRIPLOIN AND 3 PCS SCALLOP, GARLIC AND LEMON PUREE, KALE, KAMPOT PEPPER SAUCE	3,290
<b>MEAT MANIAC PLATTER</b> 500G RIBEYE, 3 PCS LAMB CHOP, ROASTED HERBAL BBQ HALF CHICKEN, GRILLED 2 PCS CHORIZO SAUSAGE CORN ON THE COB, BROCCOLINI, FRENCH FRIES, BBQ SAUCE, RED WINE SAUCE, CHIMICHURI	5,890

## Japanese

### SEEN SPECIAL (4 PCS.)

<b>TWINKLE GUNKAN HOTATE</b> SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA	750
<b>UNAGI FOIE GRAS</b> TERIYAKI SAUCE, TOBIKO ROE	750
<b>TRUFFLED GUNKAN</b> SALMON, SOFT-SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	750
<b>DOUBLE CANON TIGER PRAWN TEMPURA GUNKAN</b> TIGER PRAWN, CRISPY TEMPURA FLAKE, AVOCADO, LEMON MAYO	750

### 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
<b>WAGYU TENDERLOIN TATAKI</b> TRUFFLE WAFU, CRISPY SHALLOT	1,490

### MAKI (8 PCS.)

<b>MEXICANA SPICY TUNA</b> MEXICAN STYLE SALSA, NACHO FLAKES, SRIRACHA MAYO	690
<b>TORCHED SALMON ROLL</b> SRIRACHA MAYO, IKURA	690
<b>GOLDEN SPIDER ROLL</b> SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	790
<b>WAGYU A3 STRIPLOIN ROLL</b> TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	950
<b>FUTOMAKI VEGGIE</b> SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	550

### PLATTER

<b>SEEN SASHIMI PLATTER</b>	10 PCS. 1,290	16 PCS. 1,850
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## 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

### 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

PINK LADY APPLE 360

PINK LADY APPLE, HAZELNUT, CHOUX

DIVA TOBACCO 380

CHOCOLATE, COCONUT, CHILI, MANGO, PASSION FRUIT

TELL ME I'M NOT DRUNK 360

PRALINE, SABLE BRETON, CHOCOLATE

TRES LECHES 380

THREE MILK CAKE, ALMOND MILK, CARAMEL

**G** ICE CREAM & SORBET 240

MANGO, PASSION FRUIT, COCONUT, VANILLA, PISTACHIO

SEEN DESSERT PLATTER 1,290

CHURROS, CHOUX PISTACHIO, CHOUX COCONUT RUM,  
CHOCOLATE FOUNTAIN UP-SIDEDOWN, ICE-CREAM

THE BIG BANG! 1,290

CHOCOLATE, CHOUX, BLUEBERRY, STRAWBERRY, HAZELNUT, PISTACHIO,  
WHITE CHOCOLATE PEARLS