

OYSTER AND CEVICHE

TRUFFLE TROUBLE CEVICHE	800
White fish, shrimp, calamari, avocado, red onion, coriander, black truffle tiger milk, tobiko, mayonnaise, tapioca	
SCALLOP & GREEN APPLE CEVICHE	850
Nori seaweed tiger milk, corn tostado, red onion, coriander, furikake	
GILLARDEAU OYSTER "PAPILLON" (6 PCS.) 🌿	1,450
Mignonette, lemon wedge	
GILLARDEAU OYSTER "MARUGOME" (6 PCS.) 🌿	1,650
Miso cream, pickled negi, chilli oil	

APPETISERS

🍷 SEEN TACO (2 PCS.)	690
Alaskan king crab, guacamole, fish ceviche, pomegranate, wasabi mayo	
SPANISH OCTOPUS CARPACCIO	790
Bell pepper ginger salsa, cilantro, chives	
WAGYU BEEF CARPACCIO	720
Arugula, pesto sauce, Parmesan	
UNI & WAGYU CARPACCIO	850
Truffled ponzu, uni sauce	
MINI LAMB CROQUETTE	600
Mustard Dijon cream, mango gel, microgreen	
CRUNCHY TIGER PRAWNS	590
Garlic aioli	
ROASTED BEETROOT CARPACCIO 🌿	500
Herby vinaigrette, mesclun salad, pickled red radish, parsley oil	
CRISPY TAPIOCA 🍌	390
Cured cheeses, spicy guava paste	
BURRATA AND ORGANIC HEIRLOOM 🍌	690
Tomato salad, calamansi dressing, yuzu paste, charcoal powder	
SPICY TEMPURA CHICKEN	480
Crispy shiso leaf, spicy shoyu mayo	



Highlight



Gluten Free



Vegetarian



Vegan

ANYTIME FAVOURITES

GUACAMOLE 	690
SEENful guacamole, homemade tortilla chips	
MAINE LOBSTER CAESAR SALAD	1,390
Garlic crumble, pickled shallots	
SEEN SMOKED SALAD 	500
Smoked romaine, crispy garlic, jalapeno and edamame dressing, Parmesan cheese	
MEJILLONES	825
Sauteed mussels, spicy bisque sauce, scallions, lemon wedge	
BLACK TRUFFLE SPAGHETTI 	950
Paris mushroom, creamy Parmesan sauce	
TIGER PRAWNS & CHAMPAGNE	1,090
Tagliatelle pasta, cream sauce	

PREMIUM WAGYU BEEF SELECTION

MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (250 GR.)	3,080
STRIPLOIN (300 GR.)	2,750
RIB EYE (600 GR.)	4,950
PICANHA (300 GR.)	2,300

Served with a choice of truffle pasta, French fries or mashed potato and a choice of red wine sauce, black peppercorn sauce or chimichurri.



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CHEF SPECIALS

MEAT

NIWATORI MISO CHICKEN	1,150
Teriyaki glazed, seasonal garden vegetables	
BLACK ANGUS BEEF CHEEK AL TEQUILA	1,450
Beef cheek marinated with ponzu and tequila, jalapeno mashed potato	
BERKSHIRE PORK CHOP "ROSSINI"	1,470
Truffle mashed potato, red wine sauce, foie gras	
AUSTRALIAN LAMB CHOP 🌿	1,590
Jamaican jerk spices, baby corn, grilled chorizo	

FISH MARKET

MAINE LOBSTER SPAGHETTI	2,350
Spicy seafood sauce, basil oil	
PLANCHA SEARED HOKKAIDO SCALLOPS	1,450
Mexican chorizo foam, crispy chilli, cheese tuile, salmon roe	
BAKED ORA KING SALMON 🌿	1,200
Grilled salmon, Tuscan cream sauce, aguachile foam, pickled cucumber, red onion, microgreens	
BRANZINO A LA BULLABESA	1,500
Roasted snow fish, crab bullabesa, mussel, chives, Bubu	
ALASKAN KING CRAB RISOTTO	1,650
Lobster bisque, arugula, ebiko roe	

SIDES

WINTER BLACK TRUFFLE (5 GR.) 🌿	500
PAN SEARED FOIE GRAS 🌿	520
MASHED POTATO 🍌	290
TRUFFLE MASHED POTATO 🍌	390
BLANCHED BROCCOLINI HOLLANDAISE ESPUMA 🍌 🍌	350
FRENCH FRIES 🍌	290
TRUFFLE FRENCH FRIES 🍌	390
SWEET POTATO FRIES WITH HUANCAINA SAUCE 🍌	290



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JAPANESE

SEEN SASHIMI PLATTER

1,290 / 10PCS. 1,850 / 16 PCS.



JAPANESE MYSTERY BOX

1,890

A surprise mystery box of chef's secret bites

TWINKLE GUNKAN HOTATE

750

Salmon, Hokkaido scallop, golden dashi jelly, sweet pepper tartare, ikura

UNAGI FOIE GRAS GUNKAN

750

Teriyaki sauce, tobiko roe

WAGYU GUNKAN

750

Beef tenderloin tartare, quail egg confit, crispy potato

APPETISERS

YELLOWFIN TUNA TATAKI

640

Sumiso sauce, Japanese onion

SALMON TATAKI

620

Scottish salmon, sumiso sauce, spring onion

NEW STYLE SASHIMI

730

Salmon, tuna, hamachi, ponzu sauce, truffle oil

WAGYU TENDERLOIN TARTARE

590

Crispy shiso, miso sauce

MAKI (8 PCS.)

MAINE LOBSTER ROLL

980

Prawn tempura, cucumber, avocado, tamagoyaki, Tarako mayo

SPICY TUNA

690

Yellowfin tuna, cucumber, toasted sesame, nori furikake

VOLCANO ROLL

850

Crispy shrimp, cream cheese, scallion, tuna, chipotle crab salad, masago

GOLDEN SPIDER ROLL

790

Soft shell crab tempura, asparagus, cucumber, tuna, wasabi mayo, golden bubu

WAGYU BRISKET ROLL

950

Tobiko, Hamachi, cream cheese, avocado, grilled bell pepper, acevichado sauce

FLAME ROLL

700

Salmon, Osaki Kani, tempura flakes, salmon roe, chimichurri sauce

FUTOMAKI VEGGIE

550

Salad, asparagus, cucumber, marinated eryngii, bubu



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CHEESE PLATTER

IBERIAN CHEESES & 100% IBERICO BELLOTA PLATTER	1,500
Truffle Manchego, Idiazabal, spicy Brie, black truffle pineapple paste, chorizo, salchichon, lomo embuchado, toasted walnut bread	

VEGETARIAN & VEGAN MENU

VEGAN TACO (2 PCS.)  	550
Guacamole, coriander, grilled asparagus, red cabbage, pomegranate, lime	
PEARL BARLEY SALAD 	450
Parsley dressing, raspberry vinegar, asparagus, cucumber	
OLIO TAGLIATELLE 	550
Garlic, chilli, paprika, white wine, Parmigiano Reggiano, arugula, vine cherry tomato	
TRUFFLE RISOTTO 	690
Paris mushroom, truffle cream sauce, Parmesan, asparagus	
SUMMER RISOTTO  	590
Spicy tomato paste, cherry tomato, chimichurri, cashew nut	

DESSERT

 SEEN 100% CHOCOLATE CAVIAR 	380
Belgian chocolate mousse, cherry compote, chocolate crunch, hazelnut ice cream	
TIRAMISU BOMB 	380
Lady finger, espresso, mascarpone cream, coffee liqueur	
DARK CHOCOLATE VALRHONA TART  "TAINORI 64%"	380
Salted caramel, roasted hazelnut, hazelnut ice cream	
BABY BANANA 	360
Caramelised banana, Philadelphia cheese mousse, Opalys 33% Valrhona chocolate	
COCONUT BOUNTY CHURROS 	340
Silken chocolate drizzle, salted caramel, shredded coconut	
ICE CREAM & SORBET (3 SCOOPS)  	240
Mango, passion fruit, coconut, vanilla, hazelnut, chocolate	
 POP A CHERRY 	950
Cherry jubilee, rich chocolate cake, triple ice cream, mixed berries	

DIGESTIF DRINK

COGNAC

REMY MARTIN 1738	690
REMY MARTIN XO	2,000
HENNESSY XO	2,000

BOURBON

MICHTER'S US1 KENTUCKY STRAIGHT	600
WOODFORD DOUBLE OAK	650
MAKER'S MARK 46	800

GRAPPA EAU DE VIE PISCO

PISCO DEMONIO DE LOS ANDES	400
IL MERLOT DI NONINO GRAPPA	550
MASSENEZ FRAMBOISE	500
MASSENEZ POIR WILLIAMS	500
MASSENEZ POMME	550

FORTIFIED WINE

PORT WINE

DOW FINE RUBY	390
MADEIRA	420

SHERRY WINE

TIO PEPE FINO	390
LUSTAU OLOROSO	450
LUSTAO AMONTILLADO	450
LUSTAO PX	490

AMARO, DIGESTIF, LIQUEUR

MR.BLACK	390
BAILEYS	390
SAMBUCA	390