

A la Carte Menu

Premium Wagyu Beef Selection

TAJIMA MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (200 GR.)	2,600
STRIPLOIN (250 GR.)	2,400
RIB EYE (550 GR.)	4,300
PICANHA (250 GR.)	1,950

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

TUNA AND SALMON CEVICHE	690
JAPANESE STYLE, ROASTED SESAME, GINGER, HOMEMADE TORTILLA CHIPS	
G HAMACHI AGUACHILE CEVICHE	800
GREEN TIGER MILK, CAYENNE, SWEET POTATO, CORIANDER	
G GILLARDEAU OYSTER "PAPILLON" (6 PCS.)	1,450
MIGNONETTE, LEMON WEDGE	
GILLARDEAU OYSTER "YAMASHIN" (6 PCS.)	1,650
YUZU PONZU INFUSED, PICKLED GREEN APPLE	

Appetisers

SEEN TACO (2 PCS.)	690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	
SPANISH OCTOPUS CARPACCIO	790
GINGER VINAIGRETTE, CILANTRO, CHIVES	
WAGYU BEEF CARPACCIO	690
ARUGULA, PESTO SAUCE, PECORINO CHEESE	
MINI LAMB CROQUETTES (6 PCS.)	470
DIJON MUSTARD, MANGO, HONEY	
CRUNCHY TIGER PRAWNS	590
WITH GARLIC AIOLI	
100% IBERICO BELLOTA PLATTER	980
CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	
V CRISPY TAPIOCA	390
CURED CHEESES, SPICY GUAVA PASTE	
V BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD	690
CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	
JAPANESE PRAWN CARPACCIO	750
AKA EBI, POMELO, CITRUS DRESSING	
SPICY TEMPURA CHICKEN	420
HONDASHI CHILI MAYO	

Anytime Favorites

V GUACAMOLE	690
SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	
TRUFFLE MAINE LOBSTER AVOCADO	1,290
ASPARAGUS, CARAMELISED APPLE, AVOCADO	
DUCK SALAD	620
DUCK CONFIT, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	
V IBERIAN CHEESES	720
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	
V BLACK TRUFFLE SPAGHETTI	750
PARIS MUSHROOM, CREAMY PARMESAN SAUCE	
TIGER PRAWNS & CHAMPAGNE	950
TAGLIATELLE PASTA, CREAM SAUCE	

Chef Specials

MEAT

NIWATORI MISO CHICKEN	1,150
TERIYAKI GLAZE, SEASONAL GARDEN VEGETABLES	
G BLACK ANGUS BEEF CHEEK	1,350
BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	
BERKSHIRE PORK CHOP "ROSSINI"	1,470
TRUFFLE MASHED POTATO, RED WINE SAUCE	
AUSTRALIAN LAMB CHOP	1,590
SEMOLINA GNOCCHI, MINT MUSTARD SAUCE, ORGANIC BABY CARROTS	

FISH MARKET

GRILLED MAINE LOBSTER SPAGHETTI	2,290
ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	
PAN-SEARED HOKKAIDO SCALLOP	1,290
BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	
BAKED ORA KING SALMON	1,100
MISO GLAZED, CHARGRILLED BROCCOLINI, LEMON ESPUMA	
ROASTED SNOW FISH	1,450
SAFFRON SAUCE, CRUSHED POTATO, GARLIC CHIPS	
G ALASKAN KING CRAB RISOTTO	1,650
LOBSTER BISQUE, ARUGULA, EBIKO ROE	

Sides

V TRUFFLE MASHED POTATO	320
V G BLANCHED BROCCOLINI HOLLANDAISE ESPUMA	350
V FRENCH FRIES	290
V TRUFFLED FRENCH FRIES	390
V G BABY CORNZOTTO	290
V G MASHED POTATO	290
G PAN SEARED FOIE GRAS	520

Japanese

S MYSTERY BOX	1,690
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 TARTAR, QUAIL EGG CONFIT, CRISPY POTATO	

APPETISERS

YELLOWFIN TUNA TATAKI	640
SUMISO SAUCE, JAPANESE ONION	
SALMON TATAKI	620
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	
NEW STYLE SASHIMI	730
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	
WAGYU TENDERLOIN TATAKI	1,490
TRUFFLE WAFU, CRISPY SHALLOT	

MAKI (8 PCS.)

SPICY TUNA	690
YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE	
TORCHED SALMON ROLL	690
SRIRACHA MAYO, IKURA	
GOLDEN SPIDER ROLL	790
SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	
WAGYU STRIPLOIN ROLL	950
TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	
PRAWN TEMPURA ROLL	750
CHIPOTLE MAYO, CRISPY TEMPURA FLAKE, AVOCADO, TOBIKO	
V FUTOMAKI VEGGIE	550
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	

PLATTER

SEEN SASHIMI PLATTER	10 PCS.	16 PCS.
	1,290	1,850

Vegetarian's Menu

ORGANIC BEETROOT CARPACCIO FETA CHEESE, ORANGE, CAPER VINAIGRETTE, DILL, SWEET MACADEMIA	490
DEEP FRIED TAPIOCA (4PCS.) CURED CHEESE, SPICE GUAVA PASTE	390
IBERIAN CHEESE TRUFFLE MANCHEGO, IDIAZABAL SMOKED, SPICE BRIE, PINEAPPLE PASTE	720
VEGAN TACO (2PCS.) GUACAMOLE, CORIANDER, GRILLED ASPARAGUS, RED CABBAGE, POMEGRANATE, LIME	550
TRUFFLED AVOCADO SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	590
PEARL BARLEY SALAD PARSLEY DRESSING, RASPBERRY VINEGAR, ASPARAGUS, CUCUMBER	450
FUTOMAKI VEGGIES AVOCADO, JAPANESE CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	550
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690
GUACAMOLE SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
OLIO FETTUCCINE GARLIC, CHILLI, PAPRIKA, WHITE WINE, PARMEGIANO REGGIANO, ROCKET, VINE CHERRY TOMATO	550
TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	780
TRUFFLE RISOTTO ASPARAGUS	690
RISOTTO SPICY TOMATO PASTED, CHERRY VINE TOMATO, CHIMICHURI	590

Prices are subject to 10% service charge and 7% government tax.

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VEGAN TACO (2PCS.) GUACAMOLE, CORIANDER, GRILLED ASPARAGUS, RED CABBAGE, POMEGRANATE, LIME	550
TRUFFLED AVOCADO SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	590
PEARL BARLEY SALAD PARSLEY DRESSING, RASPBERRY VINEGAR, ASPARAGUS, CUCUMBER	450
FUTOMAKI VEGGIES AVOCADO, JAPANESE CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD	550
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	690
GUACAMOLE SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	690
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TRUFFLE RISOTTO ASPARAGUS	690
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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

MONOTIVIGNO MERLOT	650
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FORTIFIED WINE

BLANDY'S MADEIRA	390
SHERRY TIO PEPE FINO	390

LIQUEUR

GRAND MARNIER (ORANGE)	390
DRAMBUIE (HONEY/SPICE)	390
BENEDICTINE DOM (HERBS)	390
BAILEYS (CREAM)	390
MR•BLACK	390

Prices are in Thai Baht, subject to 7% government and 10% service charge.

Dessert

TRES LECHE	380
THREE MILK CAKE, ALMOND MILK, FRESH MANGO, CARAMEL CREAM, DARK RUM	

TIRAMISU BOMB	380
LADY FINGER, ESPRESSO, MASCARPONE CREAM, COFFEE LIQUEUR	

DARK CHOCOLATE VALRHONA TART "TAINORI 64 %"	380
SALTED CARAMEL, ROASTED HAZELNUT, HAZELNUT ICE CREAM	

YUZU PAVLOVA	360
LEMON CURD, EXOTIC FRESH FRUIT, PASSION FRUIT SAUCE	

CUSTARD IN THE CLOUD	320
COCONUT CARAMEL CUSTARD, FRESH MANGO	

BANANA & PEANUTS	340
CREAMY BANANA CAKE, PEANUT TOFFEE, COCONUT SORBET	

ICE CREAM & SORBET	240
MANGO, PASSION FRUIT, COCONUT, VANILLA, HAZELNUT, CHOCOLATE	

POP A CHERRY	950
CHERRY JUBILEE, RICH CHOCOLATE CAKE, TRIPLE ICE CREAM, MIXED BERRIES	

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