Seen

EATERY

OYSTERS

GILLARDEAU OYSTER "PAPILLON" (6 PCS/12 PCS) — **950 / 1,850**
Lemon wedges, classic mignonette, micro herbs.

GILLARDEAU OYSTER GRANITA (6 PCS/12 PCS) — **1,200 / 2,100**
Yuzu granita, pickled jalapeño.

CAVIAR SELECTION (30 G)

Served with smoked cream, chive oil, brioche, cultured butter, egg mimosa, marinated heirloom tomato.

OSCIETRA (ACIPENSER GUELDENSTAEDTII) — **3,750**
Majestic, silky, and rare. Large pearls with a lingering buttery finish.

CEVICHE

TRUFFLE TROUBLE CEVICHE — **595**
White fish, shrimp, calamari, avocado, red onion, coriander, black-truffle tiger milk, tobiko, mayonnaise, tapioca crisp

HOKKAIDO SCALLOP & GREEN APPLE CEVICHE — **620**
Hokkaido scallop, Granny Smith apple, nori seaweed, tiger milk, corn tostada, red onion, coriander, furikake

ATLANTIC SALMON CEVICHE — **470**
Lemon emulsion, crispy shallots, sesame oil, microgreens

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TATAKI & TIRADITOS

ATLANTIC SALMON TIRADITO — 375
Norwegian salmon, beetroot, calamansi leche de tigre, jalapeño, pickled shallots, shiso microgreens, puffed granola.

SALMON TATAKI — 470
Norwegian salmon, sumiso sauce, spring onion.

TUNA SAKU TATAKI — 470
Lightly seared tuna saku, Korean chilli flakes, sumiso sauce, finely sliced pickled onion.

NEW STYLE SASHIMI — 585
Salmon, tuna, and seabass served with truffle ponzu

THE PREMIUM SELECTION

THE OMAKASE COLLECTION — 950
A secret selection of the chef's finest signature creations, curated for the table and reflecting the freshest ingredients available today.

SEEN'S GRAND OCEAN PLATTER — 2,500
A chilled seafood selection featuring Canadian lobster, blue swimmer crab, tiger prawns, and freshly shucked oysters, paired with sashimi, nigiri, and maki rolls. Served with classic mignonette, spicy yum-yum, and Thai seafood sauce. (Ideal for one indulgent experience or two to share.)

SEEN SASHIMI PLATTER (10 PCS / 16 PCS) — 1,290/1,650
Yellowfin tuna, premium salmon, and Songkhla Lake seabass. Served with fresh ginger, wasabi, and house-made sauces.

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NIKKEI MAKI ROLLS (8 PCS PER ROLL)

GOLDEN SPIDER ROLL — 650
Soft shell crab tempura, asparagus, cucumber, tuna, wasabi mayo, and golden bubu arare

MAINE LOBSTER ROLL — 950
Maine lobster, Hass avocado, tamago, tarako mayo

FLAME ROLL — 450
Torched salmon, Osaki kani, tempura flakes, salmon roe, chimichurri

VOLCANO ROLL — 550
Shrimp tempura, cheese, tuna, chipotle crab salad, masago

WAGYU BRISKET ROLL — 550
Wagyu brisket, otoro, avocado, bell pepper piperade, acevichado sauce

FUTOMAKI VEGGIE — 375
Greens, asparagus, cucumber, marinated king oyster mushroom, bubu arare

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FRESH & VIBRANT GREENS

SEEN SIGNATURE CAESAR — 385
Romaine, pancetta, cured egg, Parmesan snow, sundried tomato croutons

ADD YOUR PROTEIN

JERK CAJUN PRAWNS (4 PCS) 200
Tiger prawns with jerk-Cajun rub

CHICKEN BREAST (100 G) 160
Grilled chicken breast with black garlic emulsion

MAINE LOBSTER CAESAR — 1,200
Romaine baby cos, pancetta, cured egg, Parmesan snow, sundried tomato croutons, grilled lobster brushed with garlic-herb butter

BURRATA CAPRESE — 650
Burrata, heirloom tomatoes, rocket, basil & capsicum pesto quenelles, sundried tomato croutons, basil oil

ARTISAN BITES & PLATES

WAGYU BEEF CARPACCIO — 595
Wagyu, basil pesto, arugula, Parmesan

CRISPY TIGER PRAWNS — 450
Extra-crispy coated tiger prawns, roasted garlic aioli

GOURMET LAMB CROQUETTES — 490
Seasoned lamb croquettes, Dijon mustard cream, mango gel, microgreens

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ALL-TIME FAVOURITES

MAINE LOBSTER PASTA — 1,650
Tagliatelle, lobster bisque, half grilled Canadian lobster (250 g), basil oil

TIGER PRAWN & CHAMPAGNE GNOCCHI — 850
Gnocchi with champagne cream sauce and pan-seared tiger prawns

FROM THE SEA AND LAND

NORWEGIAN SALMON & AGUACHILE — 650
Baked salmon, Tuscan cream sauce, aguachile foam, pickled cucumber

GRILLED SPANISH SEABASS — 1,200
Whole seabass, salsa verde, bell pepper and tomato stew, burnt lime

SEARED TUNA FILLET — 625
Yellowfin tuna, bouillabaisse emulsion, pineapple cucumber salsa

NIWATORI MISO CHICKEN — 750
Miso-marinated grilled chåicken, teriyaki glaze, seasonal vegetables

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PREMIUM BEEF

WAGYU STRIPLOIN MBS2+ 220G	**1,350**
WAGYU PICANHA MBS4+ 220G	**1,450**
ANGUS RIBEYE 180 DAYS MBS3+ 300G	**1,300**
ANGUS TOMAHAWK 200 DAYS MBS3+	**3,800**

Served with your choice of **one sauce** and **one side**

Signature sauces

Chimichurri, smoked peppercorn, mushroom & truffle, black garlic & truffle aioli

Sides

French fries, sweet potato fries, blanched broccolini, buttered vegetables, SEEN mini salad, mashed potato

Classic Top-ups

Classic fries	220
Truffle fries	300
Mashed potato	220
Sweet potato fries with huancaina sauce	290

Premium Top-ups

Black truffle 5g	500
Pan-seared foie gras	520
Blanched broccolini hollandaise espuma	275
Buttered vegetables	275

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SWEET ESCAPE

CHEF'S DESSERT SHARING PLATTER — 950
Vibrant tropical fruits, artisan pastries (tiramisu, macarons, cheesecake, mochi), *SEEN* Eatery chocolate

MANGO STICKY RICE — 350
Butterfly pea sticky rice, mango rose, salted coconut sauce, mango caviar

TROPICAL FRUIT PLATTER — 325
Watermelon, dragon fruit, papaya, grapes, passion fruit

COCONUT "BOUNTY" CHURROS — 325
Churros, coconut sugar, dark chocolate ganache, salted caramel sauce.

GELATI & SORBETS — 225
Served with a delicate toasted vanilla crumble and one scoop of ice cream

Gelati: vanilla bean, dark chocolate
Sorbets: fresh mango, tropical coconut

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