

To share

FRESH OYSTERS 🍷	
LEMON, MIGNONETTE SAUCE	
3 UNITS	13
6 UNITS	24
.....	
TARTARE DI POMODORO	48
PAPA AL POMODORO, MUSHROOMS DUXELLE, BEEF, TRUFFLE, STRACCIATELLA	
WITH CAVIAR	56
.....	
OCTOPUS CARPACCIO 🍷	22
VINAIGRETTE, DEHYDRATED PARSLEY	
.....	
ANGUS CARPACCIO 🍷	20
PESTO, ARUGULA, PECORINO	
.....	
ORGANIC BEETROOT CARPACCIO 🌱 🍷	19
FETA CHEESE, DILL, CAPERS, ORANGE AND LIME JUICE, SWEET MACADAMIA	

Anytime

SEEN TACO	16	WAGYU BURGER	39
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE		CHEDDAR CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, PICKLES, SMOKED COCKTAIL SAUCE, FRENCH FRIES	
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LOBSTER BUN	42	SEEN CLUB	35
COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO, CHIVE		FRIED CHICKEN, CARAMELIZED BACON, FRIED EGG, TARTAR SAUCE, CHEDDAR CHEESE, LETTUCE, TOMATO	
.....		
PREGO DE ATUM	25	TRUFFLED LINGUINI 🌱	31
BRIOCHE BREAD, BRAISED TUNA, MAYONNAISE, BOILED EGG, KIZAMI WASABI, JALAPEÑO		TRUFFLE SAUCE, PARMESAN, CHIVE	

Meat Lovers

PICA-PAU	39
BEEF TENDERLOIN, BEEF BROTH AND MUSTARD SAUCE	
.....	
SLICED WAGYU	72
300G RUMP STEAK, CHIMICHURRI SAUCE	
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CHEF'S TENDERLOIN	39
BEEF TENDERLOIN, OLIVIER SAUCE	
.....	
STEAK TARTAR	36
CHEF'S CLASSIC	

Salad Bar

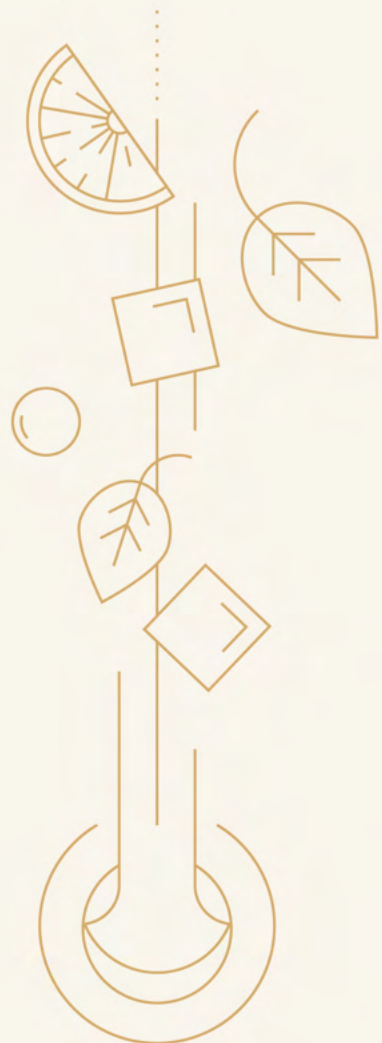
TRUFFLED LOBSTER 🍷	44	NIÇOISE	34
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE		SEARED TUNA WITH SESAME SEEDS, LETTUCE, TOMATO, POTATO, ANCHOVIES, KALAMATA OLIVES, FILET BEANS, SOFT BOILED EGG, CROUTONS	
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CRUNCH 🌱	19	BURRATA 🌱 🍷	28
ICEBERG LETTUCE, NORI KIZAMI SEAWEED, SUNFLOWER SEEDS, CRUNCH SAUCE		SEASONAL TOMATO, BASIL INFUSED OIL, FIGS, PINE NUT	
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CAESAR	32	GREEK 🌱	28
CHICKEN, LETTUCE, CARAMELIZED BACON, ANCHOVIES, PARMESAN, CROUTONS		FETA CHEESE, PEPPER, TOMATO, ONION, CUCUMBER, KALAMATA OLIVE, CROUTONS, VINAIGRETTE	

Fish Market

SEEN SEA SCALOPS 🍷	34
CAULIFLOWER PURÉE, GREEN APPLE, PARSNIP, DEHYDRATED SMOKED HAM	
.....	
BLACK COD	42
MISO MARINATED COD, VEGETABLES, CELERY PURÉE	
.....	
MONKFISH SKEWER	60
SHRIMP, CHORIZO, ONION, PEPPER	
.....	
BLACK TIGER	72
BEURRE BLANC SAUCE, RICE WITH DATE, FILET BEANS, ASPARAGUS, ALMONDS	

Sides

OLIVIER TRUFFLED PURÉE 🌱	12
POTATO PURÉE, MILK, NUTMEG, TRUFFLE	
.....	
FRENCH FRIES 🍷	7
.....	
TRUFFLE FRIES 🌱 🍷	15
TRUFFLE, PARMESAN, TRUFFLE MAYONNAISE	
.....	
CONFIT VEGETABLES 🍷	9
EXTRA VIRGIN OLIVE OIL, SEA SALT	
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RICO RICE 🌱	9
DATES, FILET BEANS, ASPARAGUS, ALMONDS	



SEEN
SKY BAR
BY OLIVIER

🌱 VEGETARIAN 🍷 VEGAN 🍷 GLUTEN FREE

Starters

SEEN TACO FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE	16
NEW STYLE SASHIMI 8 UNITS YELLOWTAIL, JALAPEÑO, PONZU SAUCE, TRUFFLED OIL, SALAD, CRISPY ONION	28
EDAMAME 🍷 TRUFFLED OIL, SEA SALT	12

Chef's Special

TRUFFLED GUNKAN
2 UNITS
SALMON, SHRIMP, QUAIL EGG, TRUFFLE,
SEA SALT, LEEK

21

NIGIRI TORO CAVIAR
2 UNITS
TUNA BELLY, CAVIAR, GOLDEN FLAKES

34

KING CRAB ROLL
4 UNITS
KING CRAB, DILL, YELLOWTAIL,
KIZAMI WASABI, JALAPEÑO

42

Makis

SPIDER ROLL 4 UNITS SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE	22
CALIFORNIA ROLL 4 UNITS SALMON, SHRIMP, MANGO, CUCUMBER, TOBIKO	22
VEGGIE ROLL 🍷 4 UNITS CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI	18

Hossomaki

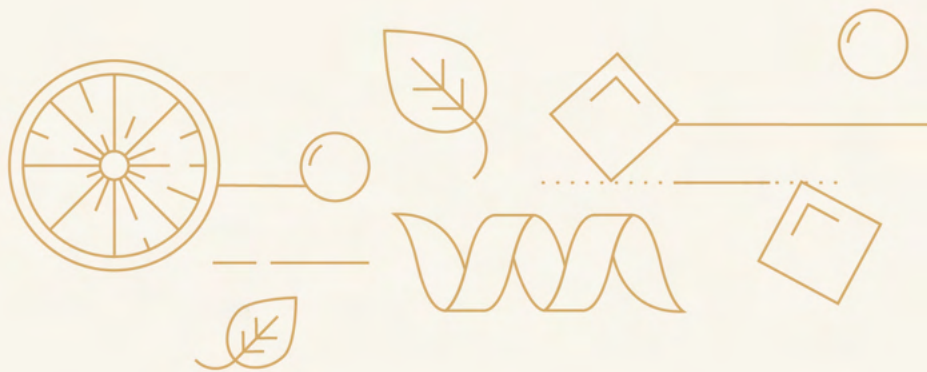
HOSSOMAKI SHAKE 6 UNITS SALMON	14
HOSSOMAKI MAGURO 6 UNITS BLUEFIN TUNA	19
KAPPAMAKI 🍷 6 UNITS SWEET CUCUMBER	12
HOSSOMAKI TAMAGO 🍷 6 UNITS TAMAGO	12

Nigiri & Sashimi

	NIGIRI 🍷	SASHIMI 🍷
	2 UNITS	4 UNITS
SHAKE SALMON	14	16
HAMACHI YELLOWTAIL	18	20
TORO TUNA BELLY	25	27
MAGURO BLUEFIN TUNA	21	23
SHIROMI WHITE FISH	16	18

Dessert

YUZU CHEESECAKE RASPBERRY GRANITA, BLACK SESAME	16
COOKIE À LA MINUTE VANILLA ICE CREAM	15
SEENDAE CREAM ICE CREAM, DARK CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, ASSORTED TOPPING	15
BANANA & PEANUTS BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE	15
SEEN PASSION CHOCOLATE SPHERE, PASSION FRUIT, MANGO AND PINEAPPLE BRUNOISE	16
SLICED SEASONAL FRUIT	12



SEEN
SKY BAR
BY OLIVIER

🍷 VEGETARIAN 🍷 VEGAN 🍷 GLUTEN FREE

Our products are locally sourced and sustainability certified.
Should you have any dietary restrictions, please inform your waiter.
No dish or beverage can be charged, including the couvert, if it was not requested
by the customer.
Prices in Euro, include VAT at legal rate.

All existing products on the menus may contain traces of the 14 allergens, their
presence cannot be excluded.