

A la Carte Menu by

OLIVIER DA COSTA

To Share

OCTOPUS CARPACCIO GINGER VINAIGRETTE, CILANTRO, CHIVE	520
ANGUS CARPACCIO ARUGULA, PESTO SAUCE, PECORINO CHESSE	520
SEEN TACO (2 Pcs.) ALASKAN KING CRAB, MANGO, GUACAMOLE, FISHES CEVICHE	620
POMEGRANATE, WASABI MAYO ADDITIONAL PIECE	290
V DEEP-FRIED TAPIOCA (4 Pcs.) CURED CHEESE, SPICE GUAVA PASTE ADDITIONAL PIECE	290 70
MINI LAMB CROQUETTES (6 Pcs.) DIJON MUSTARD, MANGO, HONEY	350
CRUNCHY TIGER PRAWNS GARLIC AIOLI	590
RED TUNA TARTAR COCONUT MILK, SOY SAUCE, GINGER	550
IBERICO BEEF "LOMITO CECINA" – 100 GR CURED 6 MONTHS	870

Everytime

G TRUFFLED LOBSTER SALAD ASPARAGUS, CARAMELIZED APPLE, AVOCADO	790
DUCK SALAD CONFIT DUCK, LETTUCE, ORANGE, POMEGRANADE, FENNEL, CONFIT ONION, WAFU SAUCE	550
TIGER PRAWNS & PASTA PAPPARDELLE PASTA, HERBS CREAM, ROASTED TOMATOES	890
V TRUFFLE SPAGHETTI PARIS MUSHROOM, CREAMY PARMESAN SAUCE	690

Sides

TRUFFLE MASH POTATO	290
FRIES	200
G STIR-FRIED VEGETABLES EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	180

G Gluten Free **V** Vegetarian **V** Vegan

PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% TAX.

Chef's Special

GRILLED RED TUNA STEAK ROASTED PUMPKIN, CHIMICHURRI	850
KUROBUTA PORK CHOP TRUFFLE MASH, RED WINE JUS	850
WAGYU STEAK- 250GR RUMP STEAK MARBLING 9 - TRUFFLE SPAGHETTI	1,690

Meat

GRILLED AUSTRALIAN LAMB RACK BUTTER GARLIC POTATOES, HERBS CRUST	1,290
RIB EYE "DEMONIAK" STEAK - 500 GR PURE BLACK ANGUS, STIR FRIED VEGETABLES, CHIMICHURRI SAUCE	2,890
NIWATORI BABY CHICKEN MISO MARINATED, TERIYAKI SAUCE	850

Fish Market

SEAFOOD RISOTTO BIODYNAMIC RICE, CRUNCHY CALAMARI, BISQUE	790
SEAFOOD SOUP LOBSTER BASE, PRAWN, SCALLOP, SEABASS	720
HOKKAIDO SCALLOP TOBIKO VINAIGRETTE, ORANGE	1,090

Seen Special

	(4 PCS.)
TRUFFLED GUNKAN SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	530
GUNGAN HOTATE SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTAR, TOBIKO ROE	590
NIGIRI NEW STYLE SHAKE TORCHED SALMON, GINGER CONFIT, TOBIKO ROE	410



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Sushi Bar

APPETISERS

MAGURO TATAKI 590
YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, DAIKON RADISH, TOBIKO ROE

SHAKE TATAKI 570
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION

NEW STYLE SASHIMI (9 SLICES) 710
SALMON, TUNA, IZUMIDAI, PONZU SAUCE, TRUFFLE OIL

MAKI (6 PCS.)

TEMPURA SPICY TUNA 470
SPICY YELLOWFIN TUNA, OKRA

SPIDER ROLL 490
SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO

WAGYU BEEF ROLL 790
TORCHED, TERIYAKI SAUCE, EBIKO, CUCUMBER

PRAWN TEMPURA ROLL 570
AVOCADO, KEWPIE, TONKATSU

TORCHED SALMON ROLL 510
CILANTRO, SUSHI SAUCE

FUTOMAKI VEGGIES 390
AVOCADO, SWEET CUCUMBER, KAMPYO, ASPARAGUS, GREEN SALAD

TO SHARE (2-4 PERSONS)

SEEN SASHIMI PLATTER 10 PCS. 16 PCS.
990 1,600

SPECIAL KING SALMON 12 PCS.
1,100

SEEN NIGIRI PLATTER 10 PCS. 18 PCS.
1,290 1,990

Dessert Menu

BANANA & PEANUTS 290
CREAMY BANANA CAKE, PEANUT TOFFEE

WHITE BOMB 290
MILK ICE CREAM, MARINATED BERRIES

ICE CREAM & SORBET 240
GUAVA, MANGO, PASSION FRUIT,
COCONUT, VANILLA, PISTACHIO

SMASH & SPLASH 320
CARAMEL ICE CREAM, BROWNIE



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