

A la Carte Menu

Premium Wagyu Beef Selection

MARBLING SCORE 6, GRAIN-FED, RANGERS VALLEY

CHEEK	1,190
BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	
TENDERLOIN (200 GR.)	1,900
STRIPLOIN (250 GR.)	1,750
RIB EYE (550 GR.)	2,600

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

Chef Specials

MEAT

BERKSHIRE PORK CHOP "ROSSINI"	1,250
TRUFFLE MASHED POTATO, RED WINE SAUCE	
IBERICO PORK CHEEK	1,090
BRAISED, BABY CORN, PARMESAN	
AUSTRALIAN LAMB CHOP	1,390
EGGPLANT, ADOBO TOMATO	
ADD SEARED FOIE GRAS (50 GR.)	310

FISH MARKET

PAN-SEARED HOKKAIDO SCALLOP	1,190
BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	
ORA KING SALMON	890
SPINACH, FENNEL SALAD, MATCHA POWDER	
PAN-SEARED SNOW FISH	1,290
YELLOW CURRY, TARRAGON BABY CARROTS	
ALASKAN KING CRAB RISOTTO	1,590
LOBSTER BISQUE	

Sides

VEGETARIAN

TRUFFLE MASHED POTATO	320
SAUTÉED GARLIC MUSHROOMS	220
FRENCH FRIES	200
STIR-FRIED VEGETABLES	180
EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL	
BABY CORN ZOTTO, CREAM, PARMESAN	220
ADD TRUFFLE	180

Appetisers

SEEN TACO (2 PCS.)	690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	
SPANISH OCTOPUS CARPACCIO	650
GINGER VINAIGRETTE, CILANTRO, CHIVES	
WAGYU BEEF CARPACCIO	580
ARUGULA, PESTO SAUCE, PECORINO CHEESE	
YELLOWFIN TUNA TARTARE	550
COCONUT MILK, SOY SAUCE, GINGER	
MINI LAMB CROQUETTES (6 PCS.)	390
DIJON MUSTARD, MANGO, HONEY	
CRUNCHY TIGER PRAWNS	590
WITH GARLIC AIOLI	
100% IBERICO BELLOTA PLATTER	850
TOASTED WALNUT BREAD	
CRISPY TAPIOCA	380
CURED CHEESES, SPICY GUAVA PASTE	
YELLOWTAIL CEVICHE	590
PASSION FRUIT, YUCA CHIPS	
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD	690
CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	

Oyster

GILLARDEAU OYSTER "PAPILLON" (6 PCS.)	1,350
MIGNONETTE, LEMON WEDGE	

Anytime Favorites

TRUFFLE MAINE LOBSTER AVOCADO	790
WINTER TRUFFLE, ASPARAGUS, CARAMELISED APPLE, AVOCADO	
DUCK SALAD	590
DUCK CONFIT, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	
IBERIAN CHEESES	550
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE	
WINTER BLACK TRUFFLE SPAGHETTI	690
PARIS MUSHROOM, CREAMY PARMESAN SAUCE	
TIGER PRAWNS & CHAMPAGNE	890
PAPPARDELLE PASTA, CREAM SAUCE	

Japanese

SEEN SPECIAL (4 PCS.)

G GUNKAN HOTATE	590
SALMON, HOKKAIDO SCALLOP, CHERRY TOMATO TARTARE, TOBIKO ROE	
G GUNKAN ENGAWA	590
SRIRACHA MAYO, SPRING ONION, CRAB MEAT, IKURA	
UNAGI FOIE GRAS	590
TERIYAKI SAUCE, TOBIKO ROE	
TRUFFLED GUNKAN	590
SALMON, SOFT-SHELL CRAB, QUAIL EGG CONFIT, BLACK TRUFFLE	

APPETISERS

MAGURO TATAKI	590
YELLOWFIN TUNA, SUMISO SAUCE, CHIVES, TOBIKO ROE	
SHAKE TATAKI	570
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	
NEW STYLE SASHIMI	690
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	

MAKI (8 PCS.)

SPICY TUNA	490
YELLOWFIN TUNA, OKRA, MENTAI	
TORCHED SALMON ROLL	510
SRIRACHA MAYO, IKURA	
SPIDER ROLL	490
SOFT-SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, WASABI MAYO	
WAGYU BEEF ROLL	790
TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	
FUTOMAKI VEGGIE	390
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	

PLATTER

G SEEN SASHIMI PLATTER	10 PCS.	16 PCS.
	990	1,590
G ORA KING SALMON	12 PCS.	
		1,100