



THE 7 SINS COCKTAILS

SEEN
RESTAURANT & BAR
BANGKOK

AND SEEN SIGNATURES

7



LUCIFER

Lucifer is unafraid to defy convention. It takes another bold soul to order it. Made with premium blended whisky, the bottle-smoked cocktail gets its fiery hue from SEEN's home-made roselle syrup and tingling spiciness from cinnamon – all ingredients bound together by the smoke.

SIN: PRIDE



Ingredients:

Monkey Shoulder Whisky, Grand Marnier,
Roselle & Cinnamon Syrup, Orange Bitters, Smoke

THB 450

MAMMON

Not one for sharing your cocktails? Mammon packs such a strong punch, lesser drinkers find it intimidating. Powerful yet smooth, it fuses several distinctive liquors together: bourbon, vermouth and Campari wrapped in a cloud of absinthe.

SIN: GREED



Ingredients:

Wild Turkey Bourbon, Thai Basil Cold Brew Vermouth Rosso, Campari, Galangal Syrup, Absinthe Spray

THB 450





LEVIATHAN

Like the mythical sea monster whose name it bears, Leviathan turns heads. Jewel-like blue lime caviar suspended in a glass of tequila and pandan juice, this striking cocktail will surely make a spectacle. Light and fresh, it turns up the flavour with herbs.

SIN: ENVY



Ingredients:

Sous Vide Chamomile-Infused Lunazul Tequila, Benedictine D.O.M., Pandan Juice, Blue Lime Caviar

THB 450

BELPHEGOR

The smooth, carefree sweetness of the watermelon, tart notes of lime and grapefruit, sparkly bubbles exploding on your tongue – Belphegor promises instant gratification and endless summer without having to lift a finger.

SIN: SLOTH



Ingredients:

Ketel One Vodka, Lime Juice, Watermelon & Thai Basil Syrup,
Grapefruit Bitters, Tonic

THB 450





BEELEBUB

..... ◆

This low-ABV wine-based sipper topped with fresh fruit is dangerously addictive and easy to drink. Madeira adds complexity and dried-fruit richness, while a generous splash of cognac gives the cocktail an extra kick.

SIN: GLUTTONY



Ingredients:

Morgan Bay Cellars Cabernet Sauvignon, Pierre Ferrand 1840,
Madeira, Apple & Berry Nectar

THB 450

SATAN

There's something dark simmering deep inside. Watch it erupt in an explosion of foam sitting atop a dramatic, rum-based cocktail. Appreciate the alchemy of masterful mixology with a hard-hitting combination of cold-brew coffee, coconut water and Maraschino cherry.

SIN: WRATH



Ingredients:

Sous Vide Coffee-Infused Bacardi Ocho Rum, Luxardo Maraschino, Aromatic Coconut Water, Chocolate Bitters

THB 450





ASMODEUS

Meet Asmodeus, your next crush. Egg glair so creamy it will turn you into a lovesick puddle.
Wasabi-infused gin so bold, it will take your breath away.
Do you think you can handle the heat?

SIN: LUST



Ingredients:

Sous Vide Wasabi-Infused Tanqueray Gin, Pineapple Juice,
Lemon Juice, Oba Syrup, Glair

THB 450

CLASSIC COCKTAILS



COSMOPOLITAN ▲

Ketel One Vodka, Cointreau, Cranberry Juice, Lime Juice, Syrup

THB 390



▼ MOJITO

Bacardi Carta Blanca Rum, Lime Juice, Syrup, Mint Leaf, Soda

THB 390

▼ NEGRONI

Tanqueray Gin, Cinzano Rosso, Campari

THB 390



◀ MARGARITA

Lunazul Tequila, Cointreau, Lime Juice, Syrup

THB 390

◀ OLD FASHIONED

Jack Daniel's, Syrup, Angostura Bitters

THB 390

MOCKTAILS

VIRGIN MARY TOM YAM INSPIRED ▶

Tomato Juice, Tom Yam Syrup, Lemon Juice,
Veggie Juice, Seasoning

THB 280



◀ JAPANESE MOOD

Apple Juice, Floral Syrup, Yuzu Juice,
Lemon Juice, Soda

THB 280

LADY MERMAID ▶

Pineapple Juice, Blueberry Puree,
Elderflower Syrup, Lemon Juice

THB 280



◀ MAY IN THAI

Orange Juice, Lime Juice, Orgeat Syrup,
Rock Candy, Ginger Ale

THB 280

▼ PEACH & HOPS

Orange Juice, Lemon Juice, Peach
Puree, Beer-Flavoured Syrup

THB 280



All prices are subject to government tax and 10% service charge.



SEEN
RESTAURANT & BAR
BANGKOK

  @SEENRESTAURANTBAR

7

SEENROOFTOPBANGKOK.COM