

# To share

<b>FRESH OYSTERS</b> 🍷🍷 LEMON, MIGNONETTE SAUCE 3 UNITS 6 UNITS	14 26
<b>OCTOPUS CARPACCIO</b> 🍷🍷 VINAIGRETTE, DEHYDRATED PARSLEY	24
<b>ANGUS CARPACCIO</b> 🍷🍷 PESTO, ARUGULA, PECORINO	22
<b>ORGANIC BEETROOT CARPACCIO</b> 🍷🍷 FETA CHEESE, DILL, CAPERS, ORANGE AND LIME JUICE, SWEET MACADAMIA	21

# Meat Lovers

<b>PICA-PAU</b> 🍷🍷 BEEF TENDERLOIN, BEEF BROTH AND MUSTARD SAUCE	40
<b>CHEF'S TENDERLOIN</b> 🍷🍷 BEEF TENDERLOIN, OLIVIER SAUCE	43
<b>STEAK TARTAR</b> 🍷🍷 CHEF'S CLASSIC	39
<b>RIB EYE 300G</b> CHARCOAL-GRILLED RIB EYE WITH CHIMICHURRI SAUCE	45

# Anytime

<b>SEEN TACO</b> 🍷🍷🍷🍷 FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE	16	<b>SEEN CLUB</b> 🍷🍷🍷 FRIED CHICKEN, CARAMELIZED BACON, FRIED EGG, TARTAR SAUCE, CHEDDAR CHEESE, LETTUCE, TOMATO	39
<b>LOBSTER BUN</b> 🍷🍷🍷 COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO, CHIVE	45	<b>TRUFFLED LINGUINI</b> 🍷🍷 TRUFFLE SAUCE, PARMESAN, CHIVE	33
<b>PREGO DE ATUM</b> 🍷🍷🍷 BRIOCHE BREAD, BRAISED TUNA, MAYONNAISE, BOILED EGG, KIZAMI WASABI, JALAPEÑO	26	<b>SPAGHETTI CAPRESE</b> BURRATA, TOMATO, PESTO	27
<b>WAGYU BURGER</b> 🍷🍷🍷 CHEDDAR CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, PICKLES, SMOKED COCKTAIL SAUCE, FRENCH FRIES	36		

# Fish Market

<b>SEEN SEA SCALLOPS</b> 🍷🍷🍷 CAULIFLOWER PURÉE, GREEN APPLE, PARSNIP, DEHYDRATED SMOKED HAM	39
<b>BLACK COD</b> 🍷🍷🍷 MISO MARINATED COD, VEGETABLES, CELERY PURÉE	46
<b>BLACK TIGER</b> 🍷🍷 BEURRE BLANC, RICO RICE	72
<b>CHIMICHURRI OCTOPUS</b> 🍷🍷🍷 GRILLED OCTOPUS, CAULIFLOWER PURÉE, SWEET POTATO, SUNDRIED TOMATO CHIMICHURRI	42
<b>LOBSTER SPAGHETTINI</b> 🍷🍷 CONFIT TOMATO, DILL	179

# Salad Bar

<b>TRUFFLED LOBSTER</b> 🍷🍷🍷 ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE	45
<b>CRUNCH</b> 🍷🍷 ICEBERG LETTUCE, NORI KIZAMI SEAWEEED, SUNFLOWER SEEDS, CRUNCH SAUCE	21
<b>SHRIMP CAESAR</b> 🍷🍷 SHRIMP, BABY ROMAINE LETTUCE, CARAMELIZED BACON, ANCHOVIES, PARMESAN, CROUTONS	36

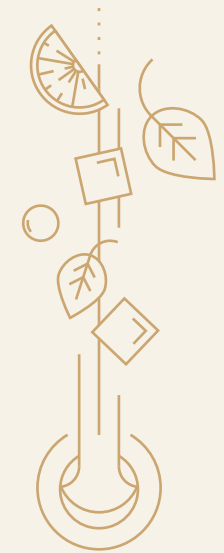
<b>CHICKEN CAESAR</b> CHICKEN, BABY ROMAINE LETTUCE, CARAMELIZED BACON, ANCHOVIES, PARMESAN, CROUTONS	36
<b>NIÇOISE</b> SEARED TUNA WITH SESAME SEEDS, LETTUCE, TOMATO, POTATO, ANCHOVIES, KALAMATA OLIVES, FILET BEANS, SOFT BOILED EGG, CROUTONS	36
<b>BURRATA</b> SEASONAL TOMATO, BASIL INFUSED OIL, FIGS, PINE NUTS	29

# Sides

<b>OLIVIER TRUFFLED PURÉE</b> POTATO PURÉE, MILK, NUTMEG, TRUFFLE	12
<b>FRENCH FRIES</b>	8
<b>TRUFFLE FRIES</b> TRUFFLE, PARMESAN, TRUFFLE MAYONNAISE	15
<b>CONFIT VEGETABLES</b> EXTRA VIRGIN OLIVE OIL, SEA SALT	10
<b>RICO RICE</b> DATES, FILET BEANS, ASPARAGUS, ALMONDS	10

≡ SEEN ≡  
SKY BAR  
BY OLIVIER

- 🍳 EGG
- 🥛 DAIRY
- 🥛 SOY
- 🥜 PEANUT
- 🌰 NUTS
- 🌱 SESAME
- 🍷 MOLLUSCS
- 🦀 CRUSTACEANS
- 🐟 FISH
- 🧴 SULPHUR DIOXIDE AND SULPHITES
- 🌿 CELERY
- 🥛 MUSTARD
- 🌾 GLUTEN
- 🌱 VEGETARIAN
- 🍏 VEGAN



# Starters

- SEEN TACO** 16  
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE
- NEW STYLE SASHIMI** 32  
8 UNITS  
YELLOWTAIL, JALAPEÑO, PONZU SAUCE, TRUFFLE OIL, SALAD, CRISPY ONION
- EDAMAME** 12  
TRUFFLE OIL, FLEUR DE SEL

# Chef's Special

**TRUFFLED GUNKAN**  
2 UNITS  
SALMON, SHRIMP, QUAIL EGG, TRUFFLE, FLEUR DE SEL, LEEK

23

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

38

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

45

# Makis

- SPIDER ROLL** 26  
5 UNITS  
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE
- CALIFORNIA ROLL** 24  
4 UNITS  
SALMON, SHRIMP, MANGO, CUCUMBER, TOBIKO

# Hossomaki

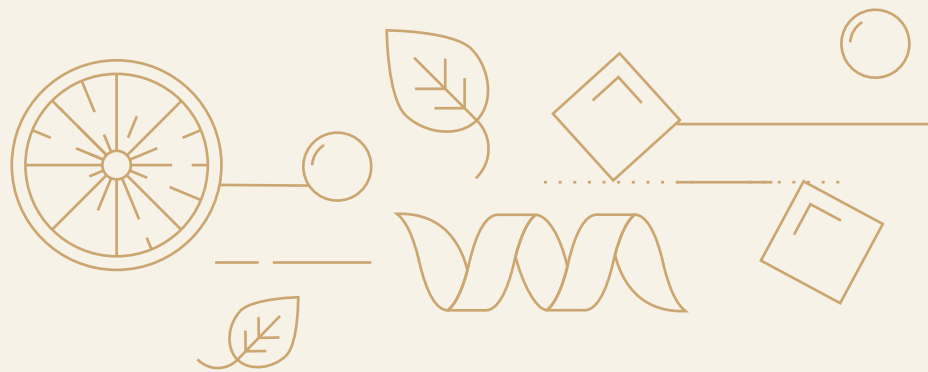
- HOSSOMAKI SHAKE** 15  
6 UNITS  
SALMON
- HOSSOMAKI MAGURO** 21  
6 UNITS  
BLUEFIN TUNA
- KAPPAMAKI** 13  
6 UNITS  
SWEET CUCUMBER
- HOSSOMAKI OTORO** 25  
6 UNITS  
OTORO, ONION

# Nigiri & Sashimi

	NIGIRI	SASHIMI
	2 UNITS	4 UNITS
<b>SHAKE</b> SALMON	15	18
<b>HAMACHI</b> YELLOWTAIL	19	22
<b>TORO</b> TUNA BELLY	25	27
<b>MAGURO</b> BLUEFIN TUNA	21	24
<b>SHIROMI</b> WHITE FISH	18	22

# Dessert

- YUZU CHEESECAKE** 18  
RASPBERRY GRANITA, BLACK SESAME
- COOKIE À LA MINUTE** 17  
VANILLA ICE CREAM
- SEENDAE** 17  
CREAM ICE CREAM, DARK CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, ASSORTED TOPPINGS
- BANANA & PEANUTS** 17  
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE
- SLICED SEASONAL FRUIT** 12



**SEEN**  
SKY BAR  
BY OLIVIER

- EGG
- DAIRY
- SOY
- PEANUT
- NUTS
- SESAME
- MOLLUSCS
- CRUSTACEANS
- FISH
- SULPHUR DIOXIDE AND SULPHITES
- CELERY
- MUSTARD
- GLUTEN
- VEGETARIAN
- VEGAN

Prices in Euros, include VAT at the current legal rate. No dish, food item or drink, including the couvert, may be charged unless it has been requested by the customer or consumed by them.

All items on this menu may contain traces of the listed allergens. Please inform us of any dietary restrictions or allergies.