

# Seafood Bar

<b>Caviar</b> 30g of Sturia Primeur caviar served with egg salad, fresh lemon, red onion, capers, crème fraiche & a side of blinis	<b>4,500</b>
<b>Chilled Seafood Platter</b> The best way to be SEEN is to indulge in our chilled seafood platter featuring Alaskan king crab, shrimps, mussels, octopus salad, salmon, tuna & oysters served with a selection of house made dips	<b>2,690</b>
<b>Fines de Claire Oysters</b> - 6 pcs - 12 pcs Served fresh with red wine mignonette & fresh lemon	<b>450</b> <b>850</b>
<b>Chilled Alaskan King Crab Legs</b> Served with a selection of house dipping sauce & fresh lemon	<b>2,999</b>
<b>Tuna Poke</b> Fresh tuna on a bed of spinach, red cabbage, cucumber, edamame, pickled daikon, wakame topped with sesame dressing	<b>420</b>
<b>Salmon Ebiko Roll</b> Fresh salmon rolled with spicy salad, Thai herbed mayo, mint & ebiko	<b>390</b>
<b>Tako Carpaccio</b> Thinly sliced octopus topped with celery, red radish, pink pepper, micro herbs, wasabi gel & ginger with infused ponzu dressing	<b>510</b>

Prices are subject to 10% service charge and 7% Government tax



# Sushi/Sashimi Bar

<b>Sashimi 4 Pcs, Nigiri 3 pcs</b>	
Salmon	250
Tuna	250
Hamachi	320
Crab sticks	200
Octopus	220
Scallops	550
<b>California Maki</b>	<b>270</b>
Crab sticks, avocado, cucumber, mayonnaise & ebiko	
<b>Spicy Tuna Maki</b>	<b>330</b>
Makuro mixed with home-made sambal, cucumber, mayonnaise & fresh chives	
<b>Dragon Maki</b>	<b>310</b>
Crispy prawn tempura, cucumber, avocado & spicy ebiko mayo	
<b>Spider Maki</b>	<b>310</b>
Soft-shell crab tempura, cucumber, avocado, romaine heart, mayonnaise & spring onions	
<b>Vegetable Tempura Maki (V)</b>	<b>220</b>
Carrot & asparagus tempura, avocado, mayonnaise & cucumber	
<b>Seen Sashimi platter (18 pcs)</b>	<b>1,680</b>
A Selection of tuna, salmon, crab sticks, octopus, yellowtail & scallops	
<b>Seen Nigiri Platter (12 pcs)</b>	<b>1,450</b>
A Selection of tuna, salmon, crab sticks, octopus, yellowtail & scallops	
<b>Seen Maki Platter (12 pcs) 3 kind</b>	<b>950</b>
A Selection of maki rolls served with soya sauce, pickled ginger & wasabi	

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## Starters & Greens

### Caesar

Romaine hearts, garlic parmesan  
crouton, crispy bacon, egg  
+grilled chicken  
+grilled prawn

**350**  
**390**

### Goat Cheese Salad

Warmed honey glazed goat's cheese,  
mesclun greens, candied pecans,  
cherry tomatoes & balsamic dressing

**520**

### Crab & Mango Salad

Fresh mesclun greens, cherry  
tomatoes, red onion, cucumber,  
avocado, capsicum & citrus vinaigrette

**450**

### SEEN Tacos - 2 pcs

Alaskan king crab, fish ceviche,  
mango, cherry tomato salsa, red  
cabbage, wasabi mayo, spicy ebiko  
mayo & guacamole

**350**

### Grilled Sausages

Grilled chorizo and chicken  
sausages served with mashed  
potato, poached egg, rocket salad  
& honey-mustard sauce

**295**

### Calamari Rings

Crisp buttermilk marinated calamari  
served with sriracha tartar

**260**

### Buffalo Wings

Spicy chicken wings with  
mint-yogurt sauce

**280**

### Octopus à la Plancha

Homemade marinara sauce,  
mashed potato cubes, squid  
ink tuile & smoked paprika

**395**

## Soups

### Manhattan Clam Chowder

Smoked bacon, capsicum & potato

**295**

### Cream of Asparagus Soup (V)

Creamy fresh asparagus soup served  
with warm bread

**240**



## Pastas

<b>SEEN Signature Lobster Linguine</b>	<b>990</b>
Creamy lobster bisque, marinated tomato, squid ink tuile & parmesan	
<b>Spaghetti AOP Seafood</b>	<b>480</b>
Prawn, clam, calamari, white wine glaze, garlic, chili	
<b>Smoked Salmon Spaghetti</b>	<b>450</b>
Creamy dill sauce, capers, parmesan & rocket leaves	
<b>Mushroom Ravioli (V)</b>	<b>410</b>
Button mushrooms & ricotta filling, truffle alfredo cream sauce, dried black olives	

## Pizzas

<b>SEEN Signature Seafood Marinara Pizza</b>	<b>550</b>
Spicy marinara sauce, marinated shrimp, calamari, mussels, clams, bocconcini, chili oil & fresh basil	
<b>Margherita (V)</b>	<b>450</b>
Tomato sauce, fresh mozzarella & basil	
<b>Peri Peri chicken</b>	<b>490</b>
Marinated grilled chicken, roasted capsicum, Spanish onion, Roma tomatoes, bocconcini & rocket topped with our spicy peri peri sauce	
<b>Mushroom (V)</b>	<b>450</b>
Alfredo sauce, field mushrooms, red onion, goat's cheese, truffle oil topped with rocket salad and parmesan cheese	
<b>Pepperoni</b>	<b>480</b>
Tomato sauce, red onion, parmesan and parsley	
<b>Four cheeses</b>	<b>450</b>
Mozzarella, gorgonzola, ricotta & emmental	



## Flat Grill

### Steak & Fries

250 g of succulent Australian sirloin steak, garlic asparagus, ripened vine tomato & steak fries

790

### Tiger Prawn

Char grilled Arabian spice flavoured prawn gratin served with spicy marinara sauce, fresh lemon & salad

1,100

### Grilled Fish of the day

Perfectly grilled seasonal fish served with quinoa salad, butter glazed asparagus & root vegetables

580

### SEEN Signature Grilled Seafood Platter - 2 Person

Grilled Maine lobster, prawns, calamari, mussels, salmon and garlic butter scallops served with homemade dipping sauce and a choice of market vegetables or rice

3,400

## Vertical Grill

### Open Face Beef Shawarma

Marinated Australian beef served over lavash with red onion, tahini, garlic mayo, pickled cucumber, romaine heart & tomato

390

## Horizontal Grill

### Peruvian Rotisserie Chicken

Free range chicken marinated with Peruvian spices served with salad & chips

490



<b>SEEN Signature Burger</b> One to check off your bucket list! Spicy garlic and basil chicken and prawn slider, iceberg lettuce, tomato, garlic mayo & fried quail egg in mini brioche bun	<b>460</b>
<b>Asian style Chicken Slider</b> Asian style chicken patty with spring onion, coriander, ginger, shitake mushrooms accompanied by pickled vegetables, tomato and red cabbage in mini brioche bun	<b>390</b>
<b>Wagyu Beef Burger</b> Only the best of Australian Wagyu, lettuce, tomato, cheddar and garlic aioli in a brioche bun	<b>490</b>
<b>Fish of the day Burger</b> Fresh crispy fish, sriracha tartar sauce, cos lettuce & tomato in a brioche bun	<b>430</b>
<b>Beyond Burger (V)</b> Make Greta proud with this tasty plant-base burger, cos lettuce, sriracha aioli, grilled mushrooms & tomato in a brioche bun	<b>395</b>
<b>Steak Sandwich</b> One of Chef's recommendations! Grilled sous vide rump steak, veal jus, grilled onion, horseradish mayo, gherkin, cheddar & rocket	<b>680</b>

**Jackpot! All the above comes with your choice of steak fries, sweet potato fries, onion rings, salad**



<b>Chicken Satay</b> Chicken skewers with peanut sauce & cucumber relish	<b>210</b>
<b>Thai Spring Rolls</b> Homemade crispy spring rolls with sweet & sour sauce	<b>180</b>
<b>Tom Yum Kung</b> Thai hot and sour soup with prawns, straw mushroom, lemongrass, galangal and kaffir lime leaves	<b>350</b>
<b>Thai Beef Salad</b> Grilled beef salad with Thai spicy and sour dressing, fresh tomato, Chinese celery, red onion, mint and spring onion	<b>365</b>
<b>Pad Thai</b> Wok fried noodles with tamarind sauce, fried tofu, bean sprouts, dried shrimp and Chinese chives	<b>390</b>
<b>Green Curry</b> Spicy and creamy coconut curry, Thai eggplant, kaffir lime leaves and sweet basil with a choice of + chicken + seafood	<b>320</b> <b>390</b>
<b>Phat Kaphrao</b> Your choice of meat wok fried with garlic, chili, long beans and hot basil leaves + pork/chicken + seafood	<b>320</b> <b>390</b>
<b>Tom Yum Fried Rice</b> The famous Thai soup, wok fried with mixed seafood, tomatoes, lemongrass, kaffir lime & steamed jasmine rice	<b>250</b>



<b>Mango Sticky Rice</b>	<b>220</b>
All time Thai favourite, sticky rice with mango crème brûlée, fresh mango, crispy mung beans & coconut sauce	
<b>Lava Cake</b>	<b>230</b>
Warm lava cake with passion fruit sauce, mixed berry jelly, cookie crumble and vanilla ice cream	
<b>Tiramisu</b>	<b>210</b>
Espresso-dipped ladyfingers, creamy mascarpone, lightly dusted with cacao powder	
<b>Ice Creams</b>	<b>95</b>
Please ask our SEEN staff for the available flavours	
<b>Tropical Fruit Platter</b>	<b>190</b>

