



≡ SEEN ≡
RESTAURANT & BAR
BY OLIVIER
MUSCAT



To Start

FRESH OYSTERS (CR, SD)	16.00
LEMON, MIGNONETTE, OMANI LOOMI ZEST	
OCTOPUS CARPACCIO (M)	11.00
TENDER OCTOPUS CARPACCIO, FINISHED WITH LEMON, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF SEA SALT	
ANGUS CARPACCIO (D, G, MS, SD)	12.00
PESTO, ARUGULA, PECORINO	
LAMB CROQUETTES (E, G, MS)	8.00
DIJON AND DATE-MANGO CHUTNEY	
SEEN TACO (D, E, F, G)	8.00
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE	
DEEP-FRIED TAPIOCA (E, D)	8.00
TAPIOCA FLOUR, CURED CHEESE, SPICY GUAVA JAM	
CAVIAR SELECTION BY SEEN (E, G, D)	75.00
BLINIS, CRÈME FRAÎCHE, GRATED EGG, SOUR CREAM	

Sushi And Japanese Bar

NIGIRI TORO CAVIAR (2 PCS) (F, G, S)	10.00
BLUEFIN TORO, CAVIAR, GOLD LEAF	
MORIWASE SEEN (2 PCS) (F, G, S, SS)	12.00
CHEF'S SELECTION: GUNKAN SASHIMI NIGIRI	
NEW-STYLE SASHIMI (8 PCS) (F, G, S)	12.00
YELLOWTAIL, JALAPEÑO, PONZU, TRUFFLE OIL, CRISPY ONION	
HOT SEEN ROLL (8 PCS) (D, F, G, S, SS)	12.00
SALMON, CREAM CHEESE, TERIYAKI, SESAME, CHIVES	
GUNKAN HOTATE (2 PCS) (F, G, M, S)	8.00
SCALLOP, JAPANESE SAUCE, YUZU, TOBIKO	
GUNKAN PADRÓN (2 PCS) (F, G, MS, S, SS)	8.00
SALMON, PADRÓN PEPPERS, TOGARASHI, CRISPY ONION	
SPICY TUNA (2 PCS) (F, G, S, SD, SS)	8.00
CHINESE CABBAGE, LOTUS ROOT CHIPS	
GUNKAN VEGGIE (2 PCS) (G, S, SS)	6.00
SPINACH GUNKAN WRAPPED IN SOY PAPER, FINISHED WITH SESAME SAUCE	
HAMACHI ROLL (6 PCS) (F, G, S, SS)	12.00
YELLOWTAIL, YUZU, CHIVES, SESAME, JALAPEÑO	
MAKIS (4 PCS) (F, G, S, SS)	10.00

Specials

CALIFORNIA ROLL (6 PCS) (CR, F, G, S, SS)	12.00	SEEN VOLCANO ROLL (6 PCS) (D, F, G, S, SS)	12.00
SALMON, PRAWNS, MANGO, CUCUMBER		TORCHED SALMON, SPICY MAYO, TOBIKO, TEMPURA FLAKES	
HOSOMAKI (6 PCS) (E, F, G, S)	12.00	SCALLOP TIRADITO (CR)	10.00
SHAKE (SALMON), MAGURO (TUNA), KAPPAMAKI (CUCUMBER), TAMAGO (OMELETTE)		YUZU AND TRUFFLE SALT	
LOBSTER TRUFFLE ROLL (2 PCS) (CR, F, G, S, SS)	12.00	WAGYU TATAKI (SS, SD)	12.00
LOBSTER TAMALE, YELLOWTAIL, IKURA, TRUFFLE		SESAME PONZU, GARLIC CHIPS, DAIKON	
SPIDER ROLL (2 PCS) (CR, D, F, G, S, SS)	8.00		
SOFT-SHELL CRAB, SALMON, LEEK, AVOCADO AND WASABI MAYO			

From The Ocean And Market

SEEN SEA SCALLOPS (CR, D)
CAULIFLOWER PURÉE, GREEN APPLE AND CAVIAR (GF OPTION)
12.00
BLACK COD (C, F, S)
MISO-MARINATED COD, VEGETABLES, CELERY PURÉE
20.00

LINGUINI WITH OMANI LOBSTER (CR, E, G, D)
CREAMY LOBSTER BISQUE WITH GRANA PADANO
22.00
SEA BASS “OLIVIER” (D, F, SD)
TRUFFLED CAULIFLOWER, CITRUS BEURRE BLANC
18.00

Meat And Grill

LAMB MILANESE “LOLLIPOP” (G, D, MS, SD)	12.00
LAMB CARRÉ, DIJON MUSTARD, MINT	
SLICED WAGYU PICANHA 300G (D, G, MS, SD)	28.00
WAGYU RUMP, CHIMICHURRI SAUCE, SERVED WITH TRUFFLED LINGUINI (CHEF’S SPECIAL)	
CHEF’S MEDALLION (G, D, MS, SD)	24.00
OLIVIER SAUCE	
FRANGUINHO SEEN (D, SS)	14.00
MISO-MARINATED SPRING CHICKEN	
RIB EYE 300G (D)	30.00
CHARCOAL-GRILLED RIB EYE WITH CHIMICHURRI SAUCE	
WAGYU BURGER (G, D, MS, SD, SS)	12.00
CHEDDAR, CONFIT ONIONS, LETTUCE, TOMATO, PICKLES, SMOKED COCKTAIL SAUCE, FRIES	



GLUTEN **G** | CRUSTACEAN **CR** | EGGS **E** | FISH **F** | PEANUTS **PN** | DAIRY **D** | CELERY | **C** MUSTARD **MS** | SESAME **SS** | MOLLUSCS **M** | LUPIN **L** | SOYBEAN **S** | NUTS **N** | SULPHITES **SD**

Some dishes may contain raw or lightly cooked ingredients, thoughtfully prepared to highlight their natural flavors and textures.

All prices are in Omani Rials and inclusive of 8% Service Charge, 5% VAT, 4% Tourism Fee and 5% Municipality Tax.

Vegetarian And Side Dishes

EDAMAME	5.00
SEA SALT, TRUFFLE OIL	
TRUFFLE FRIES (D)	6.00
FRENCH FRIES	5.00
TRUFFLED LINGUINI (D, G)	10.00
TRUFFLE SAUCE, PARMESAN, CHIVES, BLACK TRUFFLE	
LINGUINI CAPRESE (G, D)	10.00
TOMATO SAUCE, BURRATA, CHERRY TOMATOES, FRESH BASIL	
TRUFFLE MASHED POTATO (D)	6.00
BAKED CAULIFLOWER (D)	6.00
WHITE PARMESAN SAUCE	
RICO RICE (D, N)	6.00
DATES, FAVA BEANS, ASPARAGUS AND ALMOND	

Desserts

YUZU CHEESECAKE (D, E, G, SS)	8.00
RASPBERRY GRATIN, BLACK SESAME	
CHURROS CON CHOCOLATE (D, E, G)	8.00
CRISPY DOUGH AND CHOCOLATE DIPPING SAUCE	
DULCE DE LECHE CHOCOLATE CAKE (D, E, G)	8.00
PLANT-BASED BLOOD ORANGE SORBET	
BANANA AND PEANUTS (D, E, G, PN)	8.00
SALTED CARAMEL, PEANUT CRUMBLE	
SEEN ICE CREAM (D, E, G)	6.00