

christmas & new year's eve



= SEEN =
RESTAURANT & BAR
BY OLIVIER DA COSTA



CHRISTMAS EVE DINNER

An exclusive menu crafted by Olivier da Costa, Gizely Rocha and Sushi Chef Fernando Sant'Anna, set against the backdrop of São Paulo's most iconic skyline view.

DATE	December 24
TIME	From 8:00 PM onwards
PRICE	R\$ 1,200.00 per person + optional 13% service charge Children aged 0 to 6: Free admission Children aged 7 to 12: 50% discount
MENU	Shared appetizer Individual main courses Dessert buffet table
INCLUDES	Selection of Classic Cocktails by Amilcar Raider (Gin & Tonic, Moscow Mule, Highball and Aperol Spritz) Red and white wines by Xavier Vignon (France) Sparkling Wine Water and Soft Drinks
ENTERTAINMENT	Dj Julia Bueno + Santa Claus

** Requests do not guarantee a table pre-reservation. Confirmation requires 100% advance payment.*

MENU

COUVERT

Herb focaccia
Passion fruit butter
Parma ham shavings

SHARED APPETIZERS

Oysters
Ponzu sauce, green apple vinaigrette, and cilantro

Shrimp Carpaccio
Bell pepper vinaigrette, togarashi mayonnaise, tobiko roe, and lemon zest

Scallop Tostada
Scallop, crispy shiso leaf, spicy aioli, apple vinaigrette, and togarashi pepper

MAIN COURSES

FISH COURSE

Charcoal-grilled codfish
Charcoal-grilled codfish with pil-pil sauce, nut and herb rice, Portuguese kale, candied shallot, sweet grape tomatoes, roasted garlic, and herb oil

MEAT COURSE

Marinated white veal loin
Marinated white veal loin served with heart of palm risotto finished with truffle shavings, and citrus olive oil

VEGETARIAN MENU

COUVERT

Herb focaccia
Passion fruit butter
Zucchini shavings

SHARED APPETIZERS

Heart of Palm (Pupunha)
Ponzu sauce, green apple vinaigrette, and cilantro

Melon Carpaccio
Bell pepper vinaigrette, togarashi mayonnaise, and lemon zest

Mushroom Tostada
Eryngii mushroom, crispy shiso leaf, spicy aioli, vinaigrette, and leek chips

MAIN COURSES

FIRST COURSE

Smoked eggplant
Smoked eggplant with olives, cashews, balsamic sauce, and curd

SECOND COURSE

Goat cheese ravioli
Goat cheese ravioli with fresh tomato sauce, Portuguese kale, candied shallot, sweet grape tomatoes, roasted garlic, and herb oil

DESSERT TABLE

Seen Tree King Cake	Framboisier in Petals	Red Fruit Charlotta	Paris Brest
Portuguese custard tart	Matcha	Blackberry	Seen Pudding
Cerisier	Grape Basket	Yuzu	Seen Sundae



NEW YEAR'S EVE

An extraordinary celebration starting at the dinner table and continuing through the New Year's party to toast the arrival of 2027.

DATE	December 31
TIME	From 8:00 PM onwards
PRICE	R\$ 2,800.00 per person + optional 13% service charge Window Tables: R\$ 3,000.00 per person + optional 13% service charge Children aged 0 to 6: Free admission Children aged 7 to 12: 50% discount
MENU	Shared appetizer Individual main courses Dessert buffet table
INCLUDES	Selection of Craft Cocktails by Amilcar Raider (G&T, Fitzgerald, Negroni, SEEN Cosmopolitan, and Aperol Spritz) Red and white wines by Xavier Vignon (France) Champagne Perrier-Jouët Brut Water and Soft Drinks
ENTERTAINMENT	DJ Nil DJ & Sax Daniel Laleska DJ André Sá

**Reservation Policy: Confirmation requires 100% advance payment.*

MENU

SHARED APPETIZERS

SEEN Red Snapper Carpaccio

Thinly sliced whole red snapper, lemon and shiso vinaigrette, ponzu sauce, and la-yu

Truffled Steak Tartare

Crispy potato, diced beef tenderloin, wasabi mayonnaise, and truffles

Lobster Truffle Uramaki

Shari, nori seaweed, lobster, white fish, truffled salsa, tamago, chives, and truffled olive oil

Bluefin Tuna Nigiri

Shari and bluefin tuna

Hotate Gunkan

Shari, salmon, scallop, vinaigrette, la-yu, and fish roe

MAIN COURSES

FISH COURSE

Lobster spaghetti

Lobster spaghetti with fresh tomato sauce, basil, chili pepper, candied tomato, and cilantro

MEAT COURSE

Wagyu tenderloin with truffled potatoes

Wagyu tenderloin with Olivier sauce and mushrooms, stuffed potato with truffles, and tobiko roe

DESSERT

Golden Hazelnut Ganache Opéra

Dacquoise cake, hazelnut caramel, cupuaçu sorbet, 70% dark chocolate ganache, and gold leaf

VEGETARIAN MENU

SHARED APPETIZERS

Chef Fernando Sant'Anna's Omakase

Asparagus, cucumber, heart of palm, and baby corn

Heart of Palm Carpaccio

Vinaigrette, avocado, fresh cilantro, and lemon olive oil

Brazilian Cheese Croquettes

Brazilian Cheese Croquettes Artisanal croquettes served with béchamel sauce, chili jam, and microgreens

MAIN COURSES

FIRST COURSE

Buffalo mozzarella & mushroom

Buffalo mozzarella & mushroom ravioli filled with buffalo mozzarella, sautéed mushrooms, fresh tomato sauce, and basil oil

SECOND COURSE

Potato & truffle mille-feuille

Potato & truffle mille-feuille layered with butter and truffles, served with glazed baby vegetables and vegetarian Café de Paris sauce

DESSERT

Golden Hazelnut Ganache Opéra

Dacquoise cake, hazelnut caramel, cupuaçu sorbet, 70% dark chocolate ganache, and gold leaf



NEW YEAR'S EVE PARTY

For those who want to experience only the late-night celebration, featuring a premium open bar and São Paulo's city lights as the backdrop

DATE	December 31
TIME	From 11:00 PM onwards
PRICE	R\$ 1.400,00 per person + optional 13% service charge
LATE NIGHT SNACKS	Portuguese Potato and Kale Soup Mini burgers Selection of savory pastries
INCLUDES	Selection of Craft Cocktails by Amilcar Raider (G&T, Fitzgerald, Negroni, Cosmopolitan SEEN e Aperol Spritz) Red and white wines by Xavier Vignon (France) Champagne Perrier-Jouët Brut Water and Soft Drinks
ENTERTAINMENT	DJ & Sax Daniel Laleska DJ André Sá

**Table reservations are not included. The event is primarily standing, featuring high bistro tables, support stools, and tray service for food and beverages.*



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RESERVE NOW