

SNACKS

Wood-fired garlic flatbread, piperade, hummus, confit garlic (g) (v) 45  
 Comte 'churros' 24 months aged Parmesan, summer truffle (g) (d) 40  
 'Social slider' Taleggio cheese, truffle aioli, caramelised onions (g) (d) 40  
 English breakfast 'tea & toast' smoked bone-marrow, brown sauce (g) (d) 40  
 'Kaluga Queen' caviar (30g) crème fraiche, chives, crackers (g) (d) 575



STARTERS

BBQ asparagus, 'fried egg on toast' summer truffle, brown sauce (g) (v) 85  
 Marina Social 'tomato & burrata' aged balsamic vinegar, tomato salt (d) (v) 95  
 Confit duck & foie gras terrine, 'apple crumble', sourdough brioche (g) (n) (d) 95  
 Steak tartare, focaccia toast, egg yolk jam, wild garlic & Parmesan aioli (g) (d) 95  
 Hokkaido scallop ceviche, cucumber, Granny Smith, jalapeno, trout roe 110  
 Alaskan king crab tart, avocado puree, pink grapefruit, radish, dill (g) 105



SOURDOUGH PIZZA

Cherry tomatoes, buffalo mozzarella, capers, basil, Pecorino (g) (d) (v) 90  
 Mushroom, buffalo mozzarella, cep & truffle purée, Taleggio (g) (d) (v) 95  
 Spicy beef Spianata, San Marzano tomatoes, creamy burrata (g) (d) 95  
 BBQ short-rib, ricotta, smoked peppers, courgette & coriander (g) (d) 90

" FEED ME "

Just say "feed me" & we'll serve up  
 a selection of the Chefs' favorite dishes.

*One menu to be selected by the whole table*

'MUNCHIES'

4 courses  
 440 per person  
 735 with wine pairing



'HUNGRY'

6 courses  
 535 per person  
 930 with wine pairing

MEAT

15hr BBQ short-rib, creamy mash, smoked peppers, gherkin, mustard seeds (d) 175  
 Duck breast, confit leg & potato terrine, salt-baked celeriac, beetroot 'tart fine' (g) (d) 175  
 Chicken breast, potato puree, asparagus, summer truffle, leek & mushroom pie (g) (d) 155  
 300g 'Black Onyx' ribeye steak, triple-cooked chips, salad, peppercorn sauce (d) 240  
 Beef Wellington (for 2) wild garlic butter, dauphinoise potato, red wine sauce (g) (d) 450

FISH

Wild salmon, fennel, apple, caviar, mustard & tarragon veloute (d) 155  
 Cod, Parmesan & truffle gnocchi, leeks, hazelnut & caper butter (g) (n) (d) 165  
 Poached seabass, pak-choi, tiger prawn tortellini, shellfish consommé (g) (d) 185

PASTA & RICE

Seafood linguini, wild sea herbs, avruga caviar, shellfish veloute (g) (d) 165  
 Risotto of asparagus, wild garlic & peas, Parmesan, summer truffles (d) (v) 95  
 Gnocchi, courgette & basil puree, artichokes, caper berries, ricotta (g) (d) (v) 95



SIDE ORDERS

Triple-cooked chips (v) 45 - Parmesan & truffle fries (d) (v) 40  
 Potato puree (d) (v) 40 - Green beans, almonds (n) (v) 40  
 Truffle Mac n' Cheese (g) (d) (v) 40 - House salad (v) 40

WELLINGTON MONDAYS

Monday nights from 6pm  
 Beef Wellington (for 2) with, wild garlic butter,  
 Dauphinoise potato and a carafe of grapes  
 AED 399 per couple

THE NEW SOCIAL

Wednesday nights from 6pm  
 2 hours free-flowing beverages with sharing  
 plates. AED 399 Per couple

STEAK NIGHT

Thursday nights from 6pm  
 Your choice of prime-cut steak specials,  
 served with peppercorn & Béarnaise

SOCIAL CLUB

Friday & Saturday from 1pm  
 3 Course sharing menu with 3hr beverage package  
 Soft 270 - House 390 - Sparkling wine 435

SOCIAL ROAST

Friday & Saturday from 1pm, Sundays from 6pm  
 USDA beef sirloin - Leg of lamb - Corn-fed chicken (g) (n) (d)  
 1 Meat 135 - 2 Meats 155 - 3 Meats 175 - Cauliflower (d) (v)