

SNACKS

Wood fired garlic flatbread, piperade, pistachio & feta dip (v) (g) (n) 35

Goat's cheese 'churros' truffle honey, goat's cheese salt (v) (g) 40

'English Breakfast tea & toast' mushroom, bone marrow, gentleman's relish (g) 35/ person

'Social Dog' veal sausage, caramelized onions, apple & celery (g) 35

Puffed charcoal & onion crackers, Parmesan aioli (v) 30

STARTERS

Salad of snow peas, radish, feta & mint, mustard dressing (v) 75

Steak tartare, smoked egg yolk, hazelnuts, lovage, radish (n) (g) 90

Confit duck & foie gras terrine, truffled vegetables, seasonal chutney (g) (a) 95

Scallop ceviche, avocado puree, sunchokes, horseradish oil 110

Italian beef tomato, burrata, 25 years aged balsamic, tomato salt (v) 95

Atlantic crab salad, nashi pear, lemon, brown crab on toast (g) 115

Carpaccio of yellowfin tuna, kohlrabi, lime & coriander emulsion (g) 85

SOURDOUGH PIZZA

Heritage tomato, Mozzarella, charred onions, basil, salted ricotta (v) (g) 85

Reblochon cheese, Wagyu cecina, caramelised onions, rocket (g) 90

Pulled lamb, basil pesto, chargrilled courgette & buffalo ricotta (g) (n) 90

Roasted mushroom, black truffle, cep purée, taleggio cheese (v) (g) 95

“ FEED ME ”

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

One menu to be selected by the whole table

MUNCHIES

4 courses

440 per person

735 with wine pairing

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HUNGRY

6 courses

535 per person

930 with wine pairing

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FAMISHED

8 courses

635 per person

1125 with wine pairing

MAINS

Atlantic cod, seaweed dumplings, potted shrimp & smoked butter sauce 160

Roast sea bass, confit potatoes, burnt leeks, lobster remoulade & consommé (a) 185

Norwegian salmon, fennel, tomato & dill, saffron sauce (a) 155

Fish 'n' chips, mushy peas, tartare sauce (g) 125

Glazed lamb rump, chicory, courgette fritter, pine nut purée (g) (a) 165

Barbary duck breast, leg croquette, celeriac, beetroot compote (g) (a) 180

Beef Wellington, parsley mash, glazed carrot, bone marrow sauce (for 2) (g) (a) 425



GRILL

300g Veal chop, Granny Smith, sweet ginger, whole-grain mustard mash (a) 185

300g Rangers Valley ribeye, triple cooked chips, peppercorn & Béarnaise (a) 230

600g Côte de boeuf, triple cooked chips, peppercorn & Béarnaise (for 2) (a) 485

Social Burger, veal bacon, cheddar, pickled onions, lettuce, fries, social sauce (g) 85



PASTA & RICE

Potato gnocchi, roasted pumpkin, ricotta, crispy sage & parmesan (v) (g) 95

Lobster & scallop tortellini, courgette & basil purée, lobster bisque (g) (a) 130

Sweetcorn risotto, king oyster mushrooms, mascarpone (v) 90

SIDES

Triple cooked chips (v) 45

Braised red cabbage (v) (a) 35

Creamy mashed potato (v) 35

Snow peas, toasted almonds (v) (n) 35

Parmesan & truffle French fries (v) 40

House salad 35 (v)

HAPPY HOUR

SOCIAL ROOM ONLY

50% OFF SELECTED DRINKS

SATURDAY TO THURSDAY FROM

6:00 PM TO 8:00 PM

&

FRIDAY FROM 4:00 PM TO 8:00 PM

SOCIAL CLUB

AED 390 – 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE

BEVERAGE FOR 3 HOURS

MONDAY & TUESDAY 7:00 PM TO

10:00PM

LADIES NIGHT

3 COMPLIMENTARY DRINKS

50% OFF FOOD

ASK WAITER FOR DETAILS

WEDNESDAY 8:00 PM TO 11:00 PM

FRIDAY BRUNCH

AED 290 SOFT

AED 435 HOUSE

AED 485 BUBBLY

AED 745 CHAMPAGNE

FRIDAY 1:00 PM TO 4:00 PM

SATURDAY ROAST

ROAST BEEF, CHICKEN OR LAMB
(SERVED WITH TRADITIONAL TRIMMINGS)

1 MEAT AED 120

2 MEAT AED 145

3 MEAT AED 170

SATURDAY 1:00 PM – 10:45 PM