

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

Baked potato crackers, smoked sour cream, chive (v) 30

STARTERS

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

Wagyu steak tartare, smoked egg yolk, hazelnuts, parsley, radish (n) (g) 90

Confit duck & foie gras terrine, truffled vegetables, chutney, brioche (g) 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 the 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, salsify, potato, crispy oyster, dill emulsion (a) 195

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

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

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

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

Beef fillet, aubergine & miso puree, confit garlic, Burgundy snails (a) 225

Beef Wellington, parsley mash, glazed carrots, bone marrow sauce (for 2) (g) 450



GRILL

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

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

300g Jacks Creek sirloin, triple cooked chips, peppercorn & Béarnaise 190

100% Wagyu cheeseburger, caramelised onions, jalapenos, pickles, fries (g) 105



PASTA & RICE

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

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

Cep risotto, pickled shimeji, confit egg yolk, hazelnuts, salted ricotta (v) (n) 95

SIDES

Triple cooked chips (v) 45

Braised red cabbage (v) 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
18:00 - 20:00

&

FRIDAY FROM 16:00 - 20:00

SOCIAL CLUB

AED 390 – 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS

MONDAY

19:00 - 22:00

LADIES NIGHT

3 COMPLIMENTARY DRINKS

50% OFF SELECTED BAR FOOD
(IN THE SOCIAL ROOM)

2 COURSES 200 - 3 COURSES 250
(IN THE RESTAURANT)

WEDNESDAY 18:00 - 23:00

FRIDAY BRUNCH

AED 290 SOFT

AED 435 HOUSE

AED 485 BUBBLY

AED 745 CHAMPAGNE

FRIDAY 13:00 - 16:00

SOCIAL ROAST

ROAST BEEF, CHICKEN OR LAMB
(SERVED WITH ALL THE TRIMMINGS)

1 MEAT AED 120

2 MEAT AED 145

3 MEAT AED 170

SATURDAY 13:00 - 22:45

SUNDAY 18:00 - 22:45