

## SNACKS

- Wood-fired garlic flatbread, piperade, hummus, confit garlic (g) (v) 45
- Goat's cheese 'churros' truffle honey, goat's cheese salt (g) (d) (v) 40
- English breakfast 'tea & toast' smoked bone-marrow, brown sauce (g) (d) 40
- 'Social slider' taleggio cheese, truffle aioli, caramelised onions (g) (d) 40



## STARTERS

- Salad of snow peas, whipped ricotta, radishes & mint (d) (v) 75
- 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, rocket & 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
- Roast mushroom, buffalo mozzarella, cep & truffle purée, taleggio (g) (d) (v) 95
- BBQ beef 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

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**'HUNGRY'**

6 courses  
535 per person  
930 with wine pairing

## MEAT

- 15hr BBQ short-rib, creamy mash, smoked peppers, gherkin, mustard seeds (d) 175
- Corn-fed chicken breast, truffle potato puree, confit mushroom, sage & onion (d) 155
- Duck breast, confit leg & potato terrine, salt-baked celeriac, beetroot 'tart fine' (g) (d) 175
- Beef Wellington (for 2) Café de Paris butter, dauphinoise, red wine sauce (g) (d) 450

## FISH

- Norwegian salmon, fennel, apple, caviar, mustard & tarragon veloute (d) 155
- Cod, Parmesan & truffle gnocchi, leeks, hazelnut & caper butter (g) (n) (d) 165
- Grilled king tiger prawns, garlic & parsley butter, French fries, salad (d) 165

## PASTA & RICE

- Mushroom risotto, cep puree, 24 months aged Parmesan, autumn truffle (d) (v) 95
- Pan-fried gnocchi, pumpkin puree, truffled vegetables, goats cheese mousse (g) (d) (v) 95
- Lobster linguini, confit cherry tomatoes, smoked peppers, basil, lobster bisque (g) (d) 220



## 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, Café de Paris butter,  
Dauphinoise potato and a carafe of grapes  
AED 399 per couple

### LADIES NIGHT

Tuesday nights from 6pm  
Dinner & 3 complimentary drinks  
2 COURSES 200 - 3 COURSES 250

### 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  
USDA beef sirloin - Leg of lamb – Corn-fed chicken (g) (n) (d)  
1 Meat 135 - 2 Meats 155 - 3 Meats 175 - Cauliflower (d) (v) 95