

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' duck & foie gras sausage, caramelized onions, apple & celery (g) 40

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

STARTERS

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

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

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

Coronation chicken terrine, mango chutney, raisin puree, lavosh (g) 85

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

Norwegian king crab tart, pink grapefruit, avocado puree, lemon gel (g) 115



SOURDOUGH PIZZA

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

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

Pulled lamb, goats cheese, smoked aubergine, anchovy, red onion (g) 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

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FAMISHED

8 courses

635 per person

1125 with wine pairing

MEAT & GRILL

Lamb rump, garlic puree, herb-crusted carrot, hot-pot (g) 170

Milk-fed veal, brassicas, almond, charcuterie sauce (n) 170

Corn-fed chicken, wild garlic puree, asparagus, kohlrabi, morel sauce (g) 165

300g 'Black Onyx' ribeye, triple cooked chips, peppercorn, roast garlic aioli 230



SEAFOOD

Atlantic cod, seaweed dumplings, brown shrimps, cucumber, lemon (g) 160

Lightly battered king tiger prawns, curried tartare sauce, fennel salad (g) 165

Roast sea bass, salsify, potato, crispy oyster, dill emulsion (a) 195

PASTA & VEGETARIAN

Tortellini of lobster & Scallop, courgette & basil purée, lobster bisque (g) 130

Ravioli of BBQ beef short-rib, miso onions, sourdough consommé (g) 115

'KFC' caramelized lime, mixed salad, confit lemon, sesame (v) (g) 90

Wild garlic risotto, asparagus, confit egg yolk, salted ricotta (v) 95

SIDES

Triple cooked chips (v) 45

New potatoes, wild garlic butter (v) 35

Parmesan & truffle French fries (v) 40

Broccoli, sunflower seeds (v) 35

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

House salad 35 (v)

IFTAR MENU

AVAILABLE MAY 5th - JUNE 4th

2 COURSES 165

3 COURSES 195

SATURDAY - WEDNESDAY 19:00 – 21:00*

THURSDAY & FRIDAY 19:00 – 21:00*

SOCIAL CLUB

AED 390 – 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE

BEVERAGE FOR 3 HOURS

MONDAY & TUESDAY

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 8:00 PM - 11:00 PM

FRIDAY BRUNCH

AED 290 SOFT

AED 435 HOUSE

AED 485 BUBBLY

AED 745 CHAMPAGNE

FRIDAY 13:00 - 16:00

SOCIAL ROAST

WAGYU BEEF (g) CHICKEN (g) (n) LAMB (g)
SERVED WITH ALL THE TRIMMINGS

1 MEAT AED 125

2 MEAT AED 150

3 MEAT AED 175

CAULIFLOWER (v) (g) 105

SATURDAY 13:00 - 22:45

SUNDAY 18:00 - 22:45

