

SOCIAL CLUB

ABOVE SAIGON

APPETIZER • SALAD

§ SEARED FRENCH FOIE GRAS, MARINATED PINEAPPLE	230
DALAT BURRATA, LEMON CONFIT, GRILLED CIABATTA	230
FROG LEGS COATED WITH CRISPY GARLIC AND GINGER, CHILI AIOLI	180
§ STEAMED BAO BUN WITH CONFIT SPICED LAMB AND CORIANDER	190
ROASTED TOMATO SOUP, CURRY FRAGRANCE AND YOGHURT	150
BEEF TARTAR, TOMATO, BASIL, PARMESAN AND QUAIL EGG	200
ROASTED BONE MARROW, SALSA VERDE, GRILLED CIABATTA	200
SERRANO HAM, CANTALOUPE MELON AND SANGRIA JELLY	210
§ ROASTED PUMPKIN SALAD, ARUGULA AND FRESH RICOTTA CHEESE	150

SEAFOOD

FRIED PHU QUOC CALAMARI, BIRD'S EYE CHILI AND ROASTED GARLIC	170
§ LOBSTER SALAD, MANGO AND VIETNAMESE BASIL	400
CRISPY OLD BAY CRAB CAKE, ASIAN COLESLAW	320
§ HOKKAIDO SCALLOP CEVICHE, POMELO AND CRISPY COPPA	230
TRUFFLE TUNA TARTAR, GREEN APPLE AND ARUGULA	210
<u>YOUR CHOICE OF CANADIAN OYSTER (SOLD PER 3-6-12 PIECES):</u>	
• SERVED WITH CUCUMBER, CORIANDER AND CHILI	90/PC
• BAKED WITH SPINACH AND CHEESE SAUCE, "ROCKEFELLER INSPIRED"	90/PC

SHARING PLATTERS

Perfect for 2 as main courses or 3 for sharing

SEAFOOD PLATTER

3 HALVES GRILLED LOCAL LOBSTER, 6 OYSTERS OF YOUR CHOICE,
2PCS. STEAMED LAND CRAB, 300GR KING CRAB LEGS, 5 JUMBO TIGER PRAWNS
AND 300GR BLACK MUSSELS
3,388

MIX GRILL PLATTER

Served with three complimentary sauces

200 GR BLACK ANGUS HANGER STEAK, 200 GR PORK IBERICO, 8 PCS
CHICKEN WINGS, 3 PCS. LAMB CHOPS, TRUFFLE MASHED POTATO AND GRILLED MUSHROOM
2,188

Prices are quoted in thousand Vietnamese Dong and subject to 5% service charge and 10% tax

§ Chef Anne-Cécile Degenne Signature Dish

FROM THE SEA

GRILLED TASMANIAN SALMON, QUINOA, ORANGE SEGMENT AND ASPARAGUS

450

ROASTED CANADIAN LOBSTER, MASHED PUMPKIN
AND SAUTÉED PORCINI MUSHROOM

1,200

§ PAN-SEARED FRENCH TURBOT FILLET, CONFIT FENNEL,
SPINACH AND CLAM TRUFFLE EMULSION

900

SPICED-RUBBED GRILLED JUMBO TIGER PRAWNS (6 PCS.),
SERVED WITH PARMESAN GRILLED ASPARAGUS

550

FROM THE LAND

Each steak dish is served with one complimentary sauce

§ FRENCH DUCK BREAST, ROASTED BEETROOT AND ORANGE SAUCE	560
§ MARINATED OSTRICH FILLET MIGNON (200GR), ROASTED MUSHROOM AND TRUFFLE MASHED POTATO	450
CRISPY SLOW-COOKED PORK BELLY, MASHED GRANNY SMITH AND VEGETABLE PICKLES	350
FRENCH FREE-RANGE CHICKEN BREAST, TRUFFLE MASHED POTATO, ASPARAGUS AND TARRAGON SAUCE	420
CAPE GRIM ORGANIC BLACK ANGUS RIB EYE 300GR OR 400 GR	900/1,300
WAGYU STRIPLOIN, MARBLING 6/7 400GR	2,180
BLACK ANGUS HANGER STEAK 150GR	480
§ GRASS-FED CHAROLAIS BEEF TENDERLOIN, "FRENCH BREED", 200 GR	700
IBERICO PORK PLUMA 200GR	520
PRIME BLACK ANGUS CHEESE BURGER, CLASSIC FRENCH FRIES	390
YOUR CHOICE OF SAUCES:	
• BLACK PEPPERCORN/ MUSHROOM/ RED WINE	40
• TRUFFLE MAYONNAISE DIP	70

SIDES

GRILLED ASPARAGUS WITH PARMESAN AND LEMON	180
BALSAMIC GRILLED EGGPLANT WITH PARMESAN CHEESE	100
ROASTED SUPER BABY POTATOES	95
GRILLED MUSHROOMS AND BASIL	130
HAND-CRUSHED MASHED POTATO CLASSIC STYLE/WITH TRUFFLE	130/190
MIX GREEN SALAD, TRUFFLE DRESSING	100
FRENCH FRIES, SEA SALT SPRINKLES	95
§ FRENCH FRIES PARMESAN SPRINKLES, BLACK PEPPER CRACKED WITH TRUFFLE DIP	170
§ PEARL BARLEY RISOTTO, MUSHROOM, ROASTED PUMPKIN AND AGED PARMESAN	280

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