

SOCIAL CLUB

ABOVE SAIGON

APPETIZERS

	LOBSTER BISQUE SOUP, KOMBAWA LIME FOAM, LOBSTER RAVIOLIS	220
	BLACK TRUMPET & CHANTERELLE MUSHROOM SOUP, HAZELNUT & PARMESAN CROUTON	190
	CANADIAN LOBSTER SALAD, MANGO SHAVINGS, SWEET BASIL & TOM YUM EMULSION	400
	SEARED HOKKAIDO SCALLOPS, YUZU KOSHO SAUCE, TONKINESE FLOWERS & ROASTED DAIKON	250
	"COCKTAIL STYLE" NHA TRANG TIGER PRAWNS, SERVED THE CLASSIC WAY, MOSKOVSKAYA SAUCE	320
	SERRANO HAM, MOROCCAN FIGS & TRUFFLE MASCARPONE, GRILLED CIABATTA	250
	DALAT BURRATA, HEIRLOOM GARDEN TOMATOES & FRAGRANT KALAMATA OLIVES	230
	ORGANIC BEETROOT SALAD, RASPBERRY, FRESH RICOTTA & BABY SPINACH	180
	PAN-SEARED PÉRIGORD FRENCH FOIS GRAS, RASPBERRY & RHUBARB CHUTNEY	300

RAW BAR

	US PRIME BLACK ANGUS BEEF TARTAR, HAND-CUT LIKE IT SHOULD BE, AGED PARMESAN, SUNDRIED TOMATO & BASIL	250
	CREEK BAY CANADIAN FRESH OYSTERS, GREEN APPLE & SMOKED ARENKHA CAVIAR (PER PC)	90
	JAPANESE YELLOWTAIL "HAMACHI" SASHIMI, KUMQUAT & CUCUMBER	200
	HOKKAIDO SCALLOP CEVICHE, MEKONG DELTA POMELO, CRISPY COPPA	250
	YELLOW FIN TUNA TARTAR, ITALIAN TRUFFLE, GRANNY SMITH & ARUGULA	290

MAIN COURSE

FROM THE SEA

	JUMBO ALASKAN KING CRAB, GINGER & SCALLION, SPINACH GRATIN	950
	PAN-SEARED FRENCH TURBOT FILLET, CONFIT FENNEL, CLAM TRUFFLE EMULSION	900
	GRILLED WILD-CAUGHT SEABASS, BUTTERED MASHED POTATO & ASIAN SALSA	450
	PAN-SEARED TASMANIAN SALMON, GREEN PEA RISOTTO, PARMESAN FOAM	500

FROM THE LAND

	FREE-RANGE CORN-FED CHICKEN (FRANCE), YELLOW WINE & MOREL SAUCE, SPINACH & MASHED POTATO	480
	ORGANIC NZ LAMB RACK, SMOKED EGGPLANT CAVIAR, ROASTED TOMATO, CRISPY RAVIOLIS	750
	WAGYU BEEF CHEEK BRAISED IN RED WINE, CELERIAC MOUSSELINE, SHALLOT CONFIT	550
	IBERICO PORK CHOP, GRILLED BROCOLINI, KUMQUAT & LEMONGRASS SAUCE	590
	CONFIT LAMB SHANK, WHITE COCO BEANS & TOMATO, CITRUS FRAGRANCE	530
	BLACK ANGUS HANGER STEAK, GRILLED MUSHROOM & POTATOES, RED WINE SAUCE	480

 Social Club Signature Dish

 Well-being

 Inspired by her

SOCIAL SHARING SIZE

TRILOGY ON THE GRILL

Perfect For 2 As Main Course Or 3 For Sharing

200 GR BLACK ANGUS HANGER STEAK,
200 GR IBERICO PORK PRESA
& 3 PCS. ORGANIC LAMB CHOPS
2,140

THE SOCIAL AFFAIR

Ideal For Group Of 4 To 5 As A Social Main Course

1.2 KG BLACK ANGUS TOMAHAWK,
4 PCS. ORGANIC LAMB CHOPS, 200 GR. IBERICO
PORK PRESA & 200 GR. WAGYU TENDERLOIN
5,880

The Connoisseurs Beef Club

USA prime Omaha's Premium Beef is raised in Nebraska, heart of the world's best cattle country & most passionate local farmers.
Cape Grim Beef is raised on rich Australian pastures with nothing else added; the exclusive breed is hand-selected
& rigorously graded, rewarding you with pure beef flavor – made by nature.

USA Prime Beef

RIB EYE 300GR	900
RIB EYE 500GR	1,470
STRIPLOIN 300GR	900
TENDERLOIN 200GR	900
TENDERLOIN 400GR	1,800

Cape Grim, Organic Black Angus Australia

TOMAHAWK 1.2 KG	2,580
RIB EYE 300GR	900
RIB EYE 500GR	1,500
STRIPLOIN 400GR	1,180

WAGYU.... like a Boss

AUSTRALIAN WAGYU 6/7, MARGARET RIVER, GOLD GRADE, STRIPLOIN 400GR	2,180
IMPORTED JAPANESE FULL BLOOD WAGYU GRADE 5, TOKYO PREF, TENDERLOIN 200GR	2,300
TASMANIAN ROBIN ISLAND WAGYU 6/7, GOLD GRADE, TENDERLOIN 200GR	1,350

All of our meats are served with watercress balsamic salad & a sauce of your choice:
Burgundy Red Wine, Wild Forest Mushroom, Stilton Blue Cheese, Phu Quoc Pepper Corn & Armagnac

PIMP-UP YOUR PRIME CUTS

TOPPED WITH:

 **SURFER STYLE:**
STEAMED ALASKAN KING CRAB LEG 100GR
350

 **A LA ROSSINI:**
PAN-SEARED FRENCH FOIE GRAS 50GR
220

 **GOURMET CLUB:**
GRILLED HOKKAIDO SCALLOP 3PCS
150

THE ACCOMPLICES

THE USUAL SUSPECTS BY SIDE...

POTATO AFICIONADO

TRUFFLE MASHED POTATO	190
WHIPPED POTATO, PORTOFINO OLIVE OIL, SEA SALT	90
FRENCH FRIES, SEA SALT SPRINKLES	95
FRENCH FRIES PARMESAN SPRINKLES, BLACK PEPPER CRACKED WITH TRUFFLE DIP	170

 GRILLED ASPARAGUS, LEMON AND AGED PARMESAN	180
 SAUTÉED BROCCOLINI AND CRISPY GARLIC	160
 GRILLED MUSHROOM, GARLIC, PARSLEY & PINE NUTS	130
 MIX GREEN SALAD, TRUFFLE DRESSING	100
 CREAMY SPINACH WITH WALNUT CRUST	170
 MACARONI AND CHEESE	130

Prices are quoted in thousand Vietnamese Dong, subject to 5% service charged & 10% VAT