

Raw Tapas

- Marinated beetroot**, organic farm goat cheese, salted yolk – **170**
Hokkaido scallops, raspberry jelly, fresh raspberry, basil – **190**
Creek bay fresh Canadian oyster, green apple, caviar – **90** per piece
Japanese yellowtail tuna tartar, Italian black truffle, granny smith, arugula salad – **130**
Caviar Transmontanus (30gr) served with its traditional garnishes – **1,900** for 2 to 4
Golden Garden farm organic red radishes, avocado mousse, homemade butter – **120**
Black Angus carpaccio, nori salt, black truffle, basil purée – **240**
Beef tartar, honey mustard, blackberry – **260**
Social Club ceviche tostada – **160**

Small Plates

- Tasmanian Hamachi tataki**, cucumber, watercress, lemon jam – **320**
Organic burrata cheese, heirloom tomato, sweet and sour shallots – **230**
Seared Japanese sea scallops, yuzu kosho sauce, tonkinese flowers, roasted daikon – **290**
Homemade foie gras & mushrooms terrine, pineapple jelly, salsa verde – **280**
Canadian lobster salad, mango shavings, sweet basil, tom yum purée – **410**
Lobster bisque, kombawa lime foam, lobster raviolis – **270**

Mains Plates

- Farm quail**, corn purée, nori tempura, truffle jus – **450**
New Zealand lamb canon, garden peas, mint barley risotto – **690**
Tiger prawn and mussels black ink hand crafted tagliatelle – **560**
Truffle gnocchi, almond cream, baby mushrooms – **480**
Signature homemade ratatouille by Chef Daniel, ricotta tart, tomato fondue – **310**
Crusted French turbot filet, confit fennel, clam truffle emulsion – **900**
Grilled local octopus, chef's Mediterranean garden – **360**
Pan-seared Tasmanian salmon, green pea risotto, parmesan foam – **620**
Sole Guazetto, artichoke, heirloom tomato – **820**

Charcoaled Plates

- Roasted whole cauliflower**, pine nut butter – **240**
Whole lobster thermidor, saffron pilaf, button mushrooms – **1,450** for 1 or 2 persons
Black Angus hanger steak 200gr, grilled mushrooms, asparagus, red wine sauce – **650**
US prime tenderloin 200gr, homemade potato mousseline – **950**
Australian Wagyu 6/7 striploin 300gr, roasted beetroot – **1,900**
US Prime beef rib eye 300gr, homemade French fries – **1,100**

Side Plates

All 120

- Twice cooked Jerusalem artichoke**
Green salad, black sesame dressing
Asparagus, broccolini, spicy chorizo
Petit pois à la française

All 190

- Avocado**, dukka, salted yolk
Leek gratin
Heritage carrots, blood orange
Grilled mushrooms, yuzu
Parmesan fries with truffle dip

SOCIAL CLUB
— ABOVE SAIGON —

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