



Raw Tapas

Hokkaido scallops, fresh raspberry, basil, dill – **190**

Marinated beetroot, organic farm goat cheese, salted yolk – **180**

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** sharing for 2 to 4 persons

Golden Garden farm organic red radishes, homemade demi-sel butter – **120**

Black US beef carpaccio, nori salt, black truffle, salsa verde – **240**

Montagery creek venison tartar, honey mustard, blackberry – **260**

Social Club ceviche tostada – **130**

Small Plates

Tasmanian Hamachi tataki, cucumber, watercress, lemon jam – **320**

Organic burrata cheese salad, heirloom tomato, sweet and sour shallots – **230**

Seared Japanese sea scallops, yuzu kosho sauce, tonkinese flowers, roasted daikon – **290**

Canadian lobster salad, mango shavings, sweet basil, tom yum purée – **410**

Lobster bisque, kombawa lime foam, lobster raviolis – **270**

Homemade duck terrine, pineapple, brioche – **280**

Big Plates

Truffle gnocchi, almond cream, baby mushrooms – **480**

Seafood black ink hand crafted tagliatelle, shaved bottarga – **560**

Crusted French turbot filet, confit fennel, clam truffle emulsion – **900**

Pan-seared Tasmanian salmon, green pea risotto, parmesan foam – **620**

Black Angus hanger steak, grilled mushrooms, potatoes, red wine sauce – **560**

New Zealand lamb canon, garden peas, mint barley risotto – **690**

Homemade ratatouille, Japanese Kombu, fresh basil – **280**

Grilled local octopus, chef's Mediterranean salad – **360**

Charcoaled Plates

Baked seabass guazetto – **420**

Roasted whole cauliflower, pine nut butter – **240**

Dungeness crab thermidor, saffron pilaf – **2,100** sharing for 2

Australian Wagyu 6/7 striploin 300gr, roasted beetroot, social salad – **1,900**

US Prime beef rib eye 300gr, homemade French fries – **1,100**

Deboned farm quail, corn, truffle – **450**

Side Plates

All 120

Parmesan fries with truffle dip

Roasted Jerusalem artichoke

Green salad, black sesame dressing

Asparagus, broccolini, spicy chorizo

Hassel back butternut, sage

All 190

Sardines in salmoriglio

Avocado, dukka, salted yolk

Leek gratin

Heritage carrots, blood orange

Grilled mushrooms



SOCIAL CLUB
— ABOVE SAIGON —

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