

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 COURSES

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

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