

## *Raw Tapas*

- Marinated beetroot**, organic farm goat cheese, salted yolk – **170**  
**Cured ocean trout**, crème fraiche, hazelnut crumble, fennel salad – **200**  
**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 radish**, avocado mousse, homemade butter – **120**  
**Black Angus carpaccio**, truffle salsa, arugula, tartare dip – **280**  
**Beef tartar**, honey mustard, semi dried tomato – **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**  
**Pan seared foie gras**, apple confit, crispy rice, amarene fabbri – **380**  
**Canadian lobster salad**, mango shavings, sweet basil, tom yum purée – **410**  
**Lobster bisque**, kombawa lime foam, lobster raviolis – **270**

## *Main Plates*

- Corn feed chicken ballotine**, broccolini, potato espuma, morel sauce – **500**  
**Honey mustard crusted New Zealand lamb rack**, Sicilian caponata, eggplant caviar – **690**  
**Homemade lobster cannelloni**, bechamel, black ink sauce – **400**  
**Truffle gnocchi**, almond cream, baby mushrooms – **480**  
**Signature ratatouille**, 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**  
**Seabass Guazetto**, artichoke, heirloom tomato – **460**

## *Charcoaled Plates*

- Roasted whole cauliflower**, pine nut butter – **240**  
**Pork Iberico presa**, grilled artichoke, celeriac cream – **460**  
**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**  
**Green salad**, black sesame dressing  
**Asparagus**, broccolini, spicy chorizo  
**Petit pois à la française**

**All 190**  
**Mashed potato**, roasted almond  
**Leek gratin**  
**Heritage carrots**, blood orange  
**Grilled mushrooms**, yuzu  
**Parmesan fries** with truffle dip

**SOCIAL CLUB**  
— ABOVE SAIGON —

If you have any special dietary requirements or food allergies,  
kindly let our staff know

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