

SOUP AND SALAD 湯與沙律



FRENCH ONION

法式洋蔥湯 \$78

精選肉類高湯，焦糖洋蔥佐香烤麵包片
meat stock, caramelized onions, served gratinéed with croutons

CAESAR SALAD

\$138

crispy heart of romaine, fresh parmesan cheese, homemade croutons & our zesty caesar dressing

EXTRA TOPPINGS:

- grilled chicken \$25
- smoke salmon \$35
- grilled shrimp \$28



BLEU STEAK SALAD

\$148

green salad topped with our grilled tender sirloin, bleu cheese dressing & crumbles, red onions, tomato, & deep fried onion petals



LOBSTER BISQUE

龍蝦湯 \$98

奶油、羅勒、龍蝦及法國香蔥
cream, basil, lobster & chives

APPETIZER 前菜



FRESH OYSTERS (Market Price)

新鮮生蠔 (市價)

從世界各地來的精選新鮮生蠔，有關詳情請問服務生。

From our best selection of the day, please ask the waiter for more.

SALMON CARPACCIO

橙香三文魚刺身 \$128

鮮橙與芥末三文魚刺身

Fresh sliced salmon with orange & mustard



FRIED CALAMARI

香辣炸魷魚 \$118

大蒜和辣椒醃製配辣沙律醬

with garlic & chilli, served with spicy mayonnaise



US PRIME BEEF TARTARE

生牛肉拼盤 \$138

生牛肉碎配蛋黃、洋蔥碎、酸瓜、胡椒及伍斯特醬
raw ground beef, mixed with chopped onions, capers, pepper,
worcestershire sauce and seasonings

TACOS

墨西哥捲餅 \$98

香脆手撕豬肉墨西哥捲餅配芒果莎莎醬(3件)
crispy pulled pork tacos, mango salsa (3 pcs)



NACHOS

墨西哥玉米片\$88

玉米片配炸豆、芝士、辣番茄莎莎醬、橄欖、牛油果醬及酸忌廉
Nachos & Texas cowboy dip, chilli, cheddar cheese & red onion



CHEESY JALAPEÑO BITES

\$128

hand-battered and lightly fried, served with ranch dressing.



SOCIAL COLD CUT PLATTER

精選冷肉拼盤 \$168

風乾火腿及精選意式凍肉

Parma ham, pistachio mortadella, capocollo, spicy & sweet salami

SPICY CHICKEN WINGS

香辣雞翼 \$78/5隻pcs \$148/10隻pcs

煙燻美式燒烤醬雞翅配大蒜乳酪及香蔥

smoky wood fire chicken wings, bourbon bbq glaze, garlic yoghurt & spring onion



SPICY MEATBALLS

自家製香辣肉丸 \$88

西班牙肉丸配番茄煙燻辣椒醬

homemade meatballs made with US Prime ground beef, with paprika and tomato

BURGERS & SANDWICHES 漢堡和三明治

all served with french fries 以下每款均配炸薯條



BEEF SLIDER

\$108

small cheese burgers on our freshly-baked bread, served with fries

IMPOSSIBLE BURGER

素食漢堡 \$128

自家製素菜「肉餅(大豆和蘑菇)配沙律、芝士、辣蒜醬及醃黃瓜
homemade vegetables (soya bean & mushroom) patty, salad,
cheese, hot garlic sauce, pickles, served with fries

CAJUN CHICKEN BURGER

印第安雞肉漢堡 \$138

自家製雞肉肉餅配沙律、芝士、辣蒜醬及醃黃瓜
homemade chicken, salad, cheese, hot garlic sauce, pickles,
served with fries

SOCIAL WAGYU

BURGER

招牌和牛漢堡 \$168

自家製牛肉肉餅、沙律、煙肉、芝士及醃黃瓜
fresh ground chuck (7oz.), sauteed mushrooms, onions, topped
with BBQ sauce & American Jack cheese, served with fries

CLUB SANDWICH

公司三明治 \$118

生菜、番茄、芝士、煎雞蛋、雞肉蛋黃醬及煙肉，配薯條
loafed bread with lettuce, tomato, cheese, fried egg,
chicken mayo, & bacon, served with fries

NEW YORK STYLE PIZZA 紐約風手工薄餅



1. PEPPERONI

意大利辣香腸薄餅 \$158

水牛芝士、意大利辣香腸及牛至香草
mozzarella cheese, dry cured spiced pepperoni, oregano

2. ASSORTED SEAFOOD

什錦海鮮薄餅 \$188

鮮蝦、蜆肉、青口、章魚、芝士及自家製番茄醬
shrimps, clams, mussels, octopus, cheese & home-made tomato sauce

3. TRUFFLE & PORCINI

松露牛肝菌薄餅 \$158

雜錦蘑菇、水牛芝士及黑松露醬
mixed mushroom, mozzarella cheese, & truffle paste

4. BBQ CHICKEN

蜜汁燒烤雞肉薄餅 \$168

燒烤醬雞肉、水牛芝士、紅洋蔥及甜椒
bbq chicken, mozzarella, red onion & bell peppers

5. MARGHERITA

瑪格麗特薄餅 \$138

蕃茄、水牛芝士及新鮮羅勒
tomatoes, mozzarella cheese and fresh basil

6. MEAT LOVER

肉食愛好者薄餅 \$178

蕃茄、意大利辣香腸、香腸、煙燻煙肉及水牛芝士
tomatoes, pepperoni, sausage, smoke bacon
and mozzarella cheese

7. PARMA HAM & MOZZARELLA

\$178

parma ham, mozzarella and rocket

TEXAS STYLE SMOKER 美式煙燻盛宴



TEXAS STYLE PORK RIBS

德州燒豬肋骨 half 半份 \$188 full 全份 \$328

煙燻德州豬肋骨配燒烤醬、椰菜沙律及炸薯條

pork ribs smoked texas rub, barbeque sauce, coleslaw and french fries

BRAISED BEEF

慢燒牛腩 \$228

慢培煙燻牛腩配椰菜沙律

slow smoked beef brisket with coleslaw



PORK KNUCKLE

煙燻豬手 \$268

煙燻烤豬手配阿根廷香茅青醬

smoked roasted pork knuckle with chimichurri

CHARCOAL GRILL GASTRONOMY

★ SOCIAL GRILL ★

We're proud to announce the introduction of the Josper oven from Spain. Used and endorsed by some of the best kitchens the world over, this unique oven delivers unparalleled flavours & smokey tastes due to its uniquely high and intense cooking temperatures. The added value that comes from the Firewood (charcoal) to the raw sealing heat helps obtain the perfect texture and juiciness.

Josper
CHARCOAL OVENS

極炙炭火燒烤

TENDERLOIN

澳洲安格斯里脊肉 \$268 (10 oz.)

The cut from the loin of a cow. It comes from the short loin, and contains less connective tissue, which makes it tender.

SIRLOIN

澳洲安格斯沙朗牛扒 \$228 (8 oz.) / \$298 (12oz.)

Sirloin comes from the top loin meat. This is a great all-rounder that is lean, tender, flavoursome and juicy steak.

RIBEYE

澳洲安格斯肉眼牛扒 \$328 (12 oz.)

For the ultimate juicy, beefy flavor, a marbled ribeye is a great choice.

T-BONE

澳洲安格斯T骨牛扒 \$548 (17 oz.)

T-bone has delicious beefy flavor, and less fattening taste. Good for sharing



all hand-cut beef are in the best quality served with your choice of sauce:

- Truffle Sauce 黑松露醬 -
- Béarnaise 蛋黃醬 -
- Black Pepper 黑胡椒汁 -
- Spicy Barbeque 香辣燒烤汁 -
- Red Wine Sauce 紅酒醬 -



BAKED WHOLE SEA BASS 鮮檸鱸魚 (1公斤kg) \$388 (for 2ppl 兩位用)

新鮮香草及檸檬葉焗歐洲鱸魚 baked european sea bass with herbs and lemon leaf



GRILLED SALMON STEAK

烤三文魚排 \$268

烤挪威三文魚配荷蘭汁

norwegian salmon with hollandaise sauce



GRILLED PERI-PERI CHICKEN 霹靂霹靂原隻烤雞\$228

秘製 peri-peri 醬燒有機澳洲春雞

organic australian spring chicken marinated with peri-peri sauce



AUSTRALIAN GRILLED LAMB CHOP

澳洲烤羊排\$278

新鮮香草及大蒜特製烤羊排

marinated with fresh herbs & fresh garlic



**SPAGHETTI
CARBONARA**

卡邦尼意粉 \$138 (另加黑松露 extra black truffle +\$68)

煙燻煙肉、黑胡椒、帕馬臣芝士及雞蛋
smoked bacon, black pepper, parmesan cheese, and egg

SEAFOOD RISOTTO

海鮮白酒燴飯 \$198

白酒忌廉帕馬臣芝士海鮮燴飯
Fresh mixed seafood cooked in white wine, cream & parmesan cheese



PENNE BOLOGNESE

肉醬通心粉 \$148

經典蕃茄肉醬通心粉配帕馬臣芝士
beef ragu, tomatoes and shaved parmesan



SPAGHETTI MEATBALLS

特色肉丸意粉 \$148

自家製肉丸、番茄、帕馬臣芝士、新鮮羅勒及辣椒片
tomato, parmesan, basil, and chili flakes

PENNE DEVIL

惡魔長通粉 \$128

德州風味番茄、伏特加、帕馬臣芝士、羅勒及辣椒片
texas style tomato, vodka, parmesan, basil, and chili flakes



FOREST MUSHROOM RISOTTO

森林磨菇燴飯 \$158 (另加黑松露 extra black truffle +\$68)

牛肝菌、歐芹、白葡萄酒配帕馬臣芝士
porcini mushroom, parsley, white wine, parmesan



GARLIC SHRIMP MAC&CHEESE

蒜香特濃芝士意粉 \$168

蒜蓉蝦配4款精選濃厚芝士
sautéed garlic shrimp with 4 different types of cheese

SIDES 配菜



- MAC & CHEESE** 芝士通心粉\$78
- PARMESAN TRUFFLE FRIES** 帕馬臣芝士黑松露薯條\$68
- BUTTER MASHED POTATOES** 牛油薯蓉\$68
- CREAMY SPINACH** 忌廉菠菜\$78
- SAUTÉED MUSHROOMS** 炒磨菇\$78
- CREAMY MUSHROOM** 忌廉磨菇\$78
- CREAMY CORN** 忌廉粟米\$68
- GRILL ASPARAGUS** 烤蘆筍\$78



SACHER TORTE \$88

NEW YORK CHEESECAKE
紐約芝士蛋糕 \$88

CARROT CAKE \$88

RED VELVET CAKE
紅絲絨蛋糕 \$88



ICE-CREAM

雪糕 \$38球/scoop

(雲尼那/朱古力/檸檬/士多啤梨)

(vanilla/ chocolate / lemon / strawberry)

DRINKS



SOFTDRINKS 汽水 \$48

Coke / Coke Zero / Ginger Ale / Ginger Beer / Soda Water / Sprite / Tonic Water

KOMBUCHA 發酵茶 \$68

Kuppa Lychee / Kuppa Original / Kuppa Strawberry

WATER 水 \$68

Acqua Panna / San Pellegrino

JUICES 果汁 \$48

Apple / Cranberry / Grapefruit / Orange / Pineapple

TEA 茶 \$38

Camomile / Earl Grey Imperials / English Breakfast / Gunpowder (Green Tea) / Jasmine / Rosa d'Inverno / Iced Lemon Tea

COFFEE 咖啡

Espresso / Machiato \$38

Double Espresso / Latte / Cappuccino / Flat White \$48

Americano / Mocha \$48