

## COCKTAILS

Pine-ing For The Fjords 110  
Absolut vodka, Linie aquavit,  
Metté pine liqueur, cloudy apple,  
lemon, cucumber, salted dill syrup

A Rosé By Any Other Name 85  
Rosé Pivoine, Campari,  
lemonade, rose water

Passion-ably Late 100  
Belvedere vodka, mandarin-infused  
fino sherry, passion fruit,  
soda, Talisker mist



## DETOX JUICES 65

Beetroot, raspberry purée, cranberry, lemon

Carrot, pineapple, orange

Apple, orange, celery, spinach

Grapefruit, lemon, apple

Coconut, pineapple, lime



## WINE BY THE GLASS

SPARKLING  
Ca' Di Rajo, Prosecco 90  
'R' de Ruinart 155

WHITE  
Telmo Rodriguez, Basa, Rueda, Spain  
Verdejo | 2016 | 85

Friedrich Rieder, Weinrieder, Austria  
Riesling (dry) | 2013 | 110

ROSÉ  
Triennes, Provence, France  
2016 | 105

RED  
Luis Pato, Rebel, Bairrada, Portugal  
Baga | 2015 | 90

Finca Allende, Rioja, Spain  
Tempranillo | 2010 | 125

Ask your server for our full selection  
of delicious cocktails and wines

## CRUSTACEAN

Dressed crab, lemon mayonnaise,  
apple, basil and brown crab  
cream cheese 185

Roasted Hokkaido scallop, black pudding  
and apple croquette, celeriac and bacon 160

Lobster cocktail,  
shredded lettuce, house cocktail sauce  
and lobster jelly 185

Tankard of prawns, saffron aioli,  
bread and butter 158



## STARTERS

Traditional pork pie,  
pickled baby vegetables,  
chutney and mustard 145

Chicken and egg,  
63°C Japanese egg, truffle mash, confit  
chicken, chicken skin crumble 108

Smoked steak tartare, beer pickled onions,  
radish, capers, Marmite cured egg yolk  
and sourdough toast 155

Salt baked beetroot salad, chamomile  
vinaigrette, tarragon and hazelnut 108

London cured smoked eel,  
horseradish jelly and crème fraîche 138

Tomato salad, homemade fresh cheese curd,  
olive crumble, basil and balsamic vinaigrette 148



## TO SHARE

Flounder on the bone served à la meunière  
brown shrimps, samphire, lemon and brown butter sauce 650

Whole roast chicken  
roast potatoes, cabbage and bacon, chicken jus 680  
*(allow 45mins)*

Beef Wellington  
Aberdeen Angus tenderloin, seared foie gras, mushroom duxelles  
served with potato purée, roasted carrots,  
shallots braised in port, red wine sauce 850  
*(allow 45mins)*



## SIDES 60

French fries, Mac'n cheese, Leaf salad, Creamed spinach

## MAINS

Roasted sea bass, cauliflower  
cous cous, cauliflower and yeast purée,  
pickled grapes, red wine, pistachio 298

Roast lamb rump, potato terrine  
with slow-cooked lamb belly,  
baby artichoke, spinach and mint 355

Suckling pig belly and loin,  
fermented apple, braised endive,  
nuts and seeds 330

Red wine braised ox cheek,  
horseradish mash, bone marrow  
and roasted carrots 365

Roasted veal sweetbreads,  
cep risotto, aged parmesan and  
cabernet sauvignon reduction 330



## FROM THE GRILL

All served with béarnaise sauce,  
french fries and green salad

Whole grilled lobster,  
garlic and parsley butter,  
french fries 480

8oz Aberdeen Angus tenderloin,  
grain-fed, Australia 385

8oz M7 wagyu tri-tip,  
Australia 480

## TO FINISH 98

Chocolate & peanut bar,  
cookie crumble, banana ice cream

Pair with:  
Château Massereau, Sauternes,  
Bordeaux, France | 2013 | 300

Blackcurrant Eton mess,  
mascarpone and miso

Pair with:  
Moscato d'Asti, Rizzi,  
Piemonte, Italy | 2015 | 70

Tropical fruits minestrone,  
guava and jasmine

Pair with:  
Domaine Huet, Le Haut-Lieu, Vouvray,  
Loire, France | 2015 | 150

French éclair with vanilla cream  
and strawberry with chocolate  
brownie ice cream

Pair with:  
Château Massereau, Sauternes,  
Bordeaux, France | 2013 | 300

Brown sugar tart, crème fraîche  
ice cream and sesame crumble

Pair with:  
Domaine Huet, Le Haut-Lieu, Vouvray,  
Loire, France | 2015 | 150

## CHEESES

A selection from  
Neal's Yard Dairy

3 cheeses 158  
5 cheeses 198

## SWEET WINE

Moscato d'Asti, La Spinetta,  
Piemonte, Italy | 2014 | 70

Château Massereau, Sauternes,  
Bordeaux, France | 2013 | 300

*Prices are subject to a 10% service charge.*

*For dietary requirements and food allergies,  
please see your server for assistance.*

 *Denotes that the dish is or can be altered  
to be suitable for vegetarians.*

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