

## TO START

ciabatta with smoked seaweed butter, olive oil, perfect start while waiting for your fashionably late friends | 9

## SMALL PLATES

freshly chucked oyster, shallot vinaigrette | 5.5 ea

m social's special pork and prawn dumplings with ponzu dipping sauce, our much-loved recipe, share a plate (6 pcs) | 15

tuna tostada, a crunchy tortilla piled high with fresh raw tuna, diced radish, cucumber, chilli, avocado mousse, horseradish mayonnaise and salted egg yolk... arriba, arriba!! | 18.5

salt and pepper squid, a classic 80's, a bit disco, flash fried and served with japanese lemon mayo, shichimi, peanuts, pickled cucumber and caramelised chilli dipping sauce, crisp and tender squid with a hint of spice | 18.5

eye-round beef carpaccio, this classic dish was reportedly conceived by giuseppe cipriani from harry's bar in venice, 1950. named "carpaccio", after an italian painter--of all people! comprising of salsa verde, white anchovies aioli, baby capers, parmesan, sourdough croutons | 22

fresh market fish ceviche, peruvian-inspired mix of sensations, taste and texture with pickled ginger gel, coconut, chilli, basil, sriracha oil, crispy shallots & pomegranate | 20 <sup>DF</sup>

## FOR THE HUNGRY

beef rendang; a popular indonesian dish traditionally served to welcome & honour guests such as weddings, slow cooked with coconut milk, spices & herbs, served with rice; this is on our best-seller list, not-so-scary spice and melts-in-your-mouth beef !! | 24 <sup>GF</sup>

vegetarian fried rice, prepared & perfected in the traditional "wok hei" method in a seasoned wok, egg, cashew nuts snow peas, broccoli and basil, listen to the wok sing when you order this. spectacular value, best in show!! | 17.5 <sup>DF V</sup>

## SOUP OF THE DAY

flavour of the day using the very best of our seasonal ingredients, served with grilled sour dough; ask your server for today's option | 15

## EXPRESS LUNCH

crumbed local market fish, our version of the much-loved "fish n' chips", fresh fillet, crumbed, pan-fried and accompanied with pickled red onions, sauce gribiche & fries | 26

social burger; char-grilled pure beef, layered with smoked havarti cheese, caper mayo, sliced tomato, baby cos, onion, pickled cucumber, dijon mustard on the side & served with duck fat fries | 24 <sup>GFR</sup>

home-style pan-fried pork loin schnitzel with a piquant chipotle mayo, cucumber honey yoghurt & wongbok slaw, often copied, never beaten | 24.5

k.f.c., also known as, korean fried chicken; breaded, sweet & spicy sauce, pickled vegetables, crushed peanuts and spring onions with steamed rice; certainly not the colonels' choice--it's gangnam style! | 18.5

classic caesar salad, the outrageously dependable combination of baby cos lettuce, pancetta, soft poached egg, anchovies, croutons, parmesan | 22

## NOODLE LOVERS

chicken pad thai, wok fried noodles, tofu, fish sauce, dried shrimps, flat chives, crushed peanuts, this recipe originally bought to thailand by chinese merchants in the 14th century this popular dish is on the best-seller list | 18.5 <sup>DF</sup>

honest beef noodle soup--the best noodle soup you can find in the city; rice noodles, beef brisket, garlic oil & bean sprouts, a classic winter warmer dish with a universal appeal | 17.5 <sup>DF</sup>

laksa: numerous varieties of this famous dish exist due to its inception being associated with the original spice route in south east asia; we are proud to present our version of chicken & prawn laksa, more than just a soup with prawn, tofu, egg, bean sprouts, spring onions, crispy shallots, sambal | 21 <sup>GFR</sup>

## FRESH OFF THE GRILL

220g grilled angus eye fillet, a superb cut of prime beef, very simple very nice, grilled to your liking with a beef cheek croquette, smoked mashed potato, pickled onions, parsley and red wine jus | 42

450g savannah rib eye with bone, also very simple and very nice; grilled with the bone-on providing added flavour, accompanied with grilled green beans, confit shallot, horseradish cream & a merlot glaze | 58

\*25 MINS MINIMUM WAITING TIME, GOOD TO SHARE

## SIDES

steamed rice, sesame | 4 <sup>GF DF V</sup>

roti bread | 5

duck fat fries, rosemary, confit garlic | 11 <sup>DF V</sup>

shoestring fries, herbs | 9.5 <sup>DF V</sup>

steamed bok choy with oyster sauce | 11

m social slaw, wombok, carrot, red cabbage, sesame, ginger and chipotle mayo | 9.5

wok-toasted smoky green beans in black bean sauce | 11

## SWEET TREATS

royal rubies--a dessert gem originating in southeast asia that is loved by many, this tropical dessert is made of water chestnuts, jackfruit, sesame, coconut sorbet with aromatic pandan syrup | 15

hazelnut chocolate mousse, biscuit, broken meringue, perfectly paired with salted caramel ice cream | 16

ginger crème brulee, crystalized ginger, with almond biscotti; our touch on a popular french dessert | 15

churros paired with spicy hot chocolate sauce just how the spanish and portugese would do it, enhanced with dulce de leche ice-cream | 15

trio - 3 scoops of chef's selection of m social's ice-cream & sorbet using the finest natural ingredients | 15 <sup>GF</sup>

cheese selection with house made fennel & sesame lavosh, quince paste, honeycomb  
1-cheese | 14    2-cheese | 20    3-cheese | 26

## 2-COURSE LUNCH SET

An amazing value for only \$25 per set.

Choose one dish per course.

### ENTRÉE

k.f.c., also known as, korean fried chicken; breaded sweet & spicy sauce, pickled vegetables, crushed peanuts and spring onions; certainly not the colonels' choice--it's gangnam style!

or

tuna tostada, a crunchy tortilla piled high with fresh raw tuna, diced radish, cucumber, chilli, avocado mousse, horseradish mayonnaise and salted egg yolk... arriba, arriba!!

### MAIN

the best noodle soup you can find in the city; rice noodles, beef brisket, garlic oil & bean sprouts, a classic winter warmer dish with a universal appeal

or

beef rendang; slow cooked with coconut milk, spices & herbs, served with rice; this is on our best seller list, not-so spicy & melts-in-your-mouth beef!

GST INCLUDED. KINDLY INFORM US IF YOU HAVE ANY FOOD ALLERGIES.

a beast & butterflies' signature dish  
denotes spiciness

<sup>DF</sup> dairy-free

<sup>V</sup> vegetarian

<sup>GF</sup> gluten-free

<sup>GFR</sup> gluten-free upon request