

SMALL BITES

HONEY GLAZED CHICKEN WINGS New toasted sesame seed	95	NACHOS LOCO fresh-made tortilla chips, chili con carne, black beans, guacamole, sour cream, pickled jalapeno, red cheddar cheese	155	PRAWN CAKWE 🍷 fried Chinese donut, prawns, XO aioli	120
TACOS DE CARNE ASADA 🌶️ New char-grilled wagyu beef, jalapenos, pickles	135	SALT & PEPPER CALAMARI Thai chili sauce for dipping	130	SWEET KOREAN FRIED CHICKEN gochujang glazed, kimchi ketchup	110
PRAWNS PARATHA New charred prawns, thick red curry, paratha	199				

SOUP & SALAD

JAPANESE MUSHROOM SOUP New shitake, shimeji, king oyster mushroom, consommé	65	SESAME CHICKEN SALAD miso glazed char-grilled chicken, kale, bean sprouts, sesame dressing	115	GRILLED CHICKEN AVOCADO New 180gr char-grilled garlic chicken, avocado, kale, romaine lettuce, Italian vinaigrette	140
TOMATO SOUP New fresh tomato, burrata, basil oil <i>Add on grilled cheese sandwich</i>	65 35	TOMATO BURRATA SALAD New fresh Roma tomato, pickled onion, truffle vinaigrette, burrata, croutons	165	CLASSIC CAESAR SALAD baby romaine, boiled egg, croutons, Caesar dressing, <i>choice of chicken or bacon crumbs</i>	135

PASTA

PENNE ALA VODKA New creamy tomato sauce, parmesan, fresh cracked black pepper	130	SMOKED BEEF BACON CARBONARA New organic egg yolk, parmesan, fresh cracked pepper	165	CRISPY GUANCIALE CARBONARA 🍷 New crispy pork cheek, organic egg yolk, parmesan, fresh cracked pepper	165
SPAGHETTI AGLIO OLIO grilled chicken, mushrooms, garlic, red pepper flakes	145	SMOKED BRISKET RAVIOLI 🍷 pickled red onions, aged parmesan, garlic aioli, crispy garlic mollica	195	BLACK INK BUCATINI New garlic, chili, clams, parsley sauce	155
SIZZLING LASAGNA New piping hot lasagna, parmesan	150	TRUFFLE FETTUCCINE New truffle butter sauce, mushroom, parmesan	180	TAGLIATELLE AL WAGYU RAGU New fresh egg pasta, traditional beef ragu	140

PIZZA

CALABRESE 🌶️ New tomato, mozzarella, Sicilian fennel sausage, roast red paprika, chilli <i>choice of beef or pork</i>	145	4 STAGIONI 🍷 New tomato, mozzarella, smoked ham, grilled artichokes, black olives, mushrooms	160	CARNIVORE tomato, mozzarella, sausage, bacon, spicy salami <i>choice of beef or pork</i>	155
SPICY PEPPERONI 🌶️ tomato, mozzarella, italian spicy salami <i>choice of beef or pork</i>	150	QUATTRO FORMAGGI brie, mozzarella, gorgonzola, parmesan, mushrooms, sun-dried tomatoes, honey	165	SALSICCIA tomato, mozzarella, mushrooms, Sicilian fennel sausages, spicy salami <i>choice of beef or pork</i>	135

BUNS

FILLET O'FISH New 120gr crispy fish, tartar sauce, gherkins, pickled onions, potato chips	120	SMOKED PASTRAMI SANDWICH New sourdough ciabatta, Dijon mustard mayo, smoked wagyu beef pastrami, veggies pickles	150
ITALIAN SANDWICH New sourdough ciabatta, mortadella, spicy salami, smoked ham, provolone cheese, giardiniera, pickled vegetables in oil	170	ALL AMERICAN CHEESEBURGER 150gr char-grilled black Angus beef, caramelized onion, butter lettuce, red cheddar, potato chips	150
SOHO SMASHED BURGER 200gr char-grilled Australian Angus beef patties, caramelized onion, red cheddar, Cajun fries	180		



LAND & SEA

BEER-BATTERED FISH & CHIPS

French fries, pea puree, tartar sauce

WAGYU BEEF TONGSENG

coconut beef broth, jasmine rice, emping crackers

GRILLED BRANZINO New

char grilled seabass, eggplant, chimichurri, potatoes
with *Chilean seabass*

CRISPY PORK BELLY BUMBU BALI 🐷🌶️

aromatic steam rice, red sambal

SOP BUNTUT New

300gr US braised oxtail soup, emping, jasmine rice

180

IBERICO PORK BELLY BAKED RICE 🐷🌶️\$

smoked bacon, balsamic pearl onion, charred chili, chili jam, red chimichurri

185

USDA PRIME SHORT RIBS

500gr short rib, sambal balado, green beans

195

HALF CRISPY DUCK New

twice-cooked crispy half duck, gulai

250

OXTAIL SAMBAL IJO New

twice-cooked crispy 300gr deep-fried oxtail, sambal Ijo, sop, nasi gurih

210

CRISPY ROASTED CHICKEN

300gr chicken, rosemary salt, fried potatoes

265

390

HK STYLE PORK CHOP 🐷New

pan-seared honey-glazed pork chop, vegetable rice

210

CREAMY MUSHROOM CHICKEN New

200gr pan-fried chicken breast, mushroom cream sauce, roasted potatoes

190

PHO BO

rich Vietnamese-style rice noodles, beef soup, wagyu shank, topped with thinly sliced sirloin, basil, coriander

185

PERI PERI CHICKEN

char-grilled half chicken marinated in peri-peri sauce, watercress aioli

175

210

STEAK

HARVEY SCOTCH RIB EYE MB 4

min. 300gr

wood-fire grilled rib eye, chimichurri butter

260
/100gr

COWBOY STEAK min. 700gr \$

USDA prime OP ribs, beef bacon, coffee jam, black garlic aioli, porcini butter, peppercorn sauce

280
/100gr

JOSPER-GRILLED WAGYU MB 7+ STOCKYARD

min. 300gr

char-grilled wagyu mb7+ rib eye stockyard gold, truffle butter

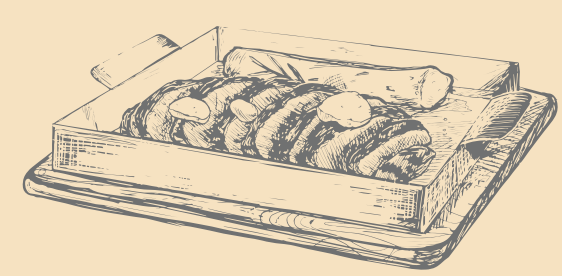
305
/100gr

CHAR-GRILLED TOMAHAWK

min. 700gr New

USDA prime tomahawk, beef bacon, coffee jam, black garlic aioli, porcini butter, peppercorn sauce

280
/100gr



RICE

PORK BELLY FRIED RICE 🐷

crispy pork belly, lap cheong sausage, prawns, sunny side up, wonton chips

180

WAGYU TRUFFLE DON

beef bowl, sous vide egg, crispy truffle potatoes, kimchi relish

255

HOT STONE BIBIMBAP

wagyu beef yakiniku, Japanese curry rice, poached egg, tobiko

180

NASI GORENG BUNTUT New

oxtail fried rice, 160gr grilled oxtail, pickles, jasmine rice

220

SEAFOOD CLAY POT RICE 🌶️\$

fragrant rice mixed with sambal ikan roa, prawns, mussels, black crispy rice

195

SIGNATURE COCKTAIL

KING COCO

blend white rum, pineapple, and lemon with durian coco shrub for an exotic twist, creamy coconut cordial and coconut cream add a luxurious touch

125

RUM RHAPSODY

brandy, rum, and whisky with Swedish soda and botanical water gives a refreshing twist, enhanced by a touch of islay whisky for a subtle smokiness

125

SWIRL SYMPHONY

spiced cachaça, sweet kawista syrup, zesty lime juice, and a touch of bitter bianco

140

FROZEN SANGRIA

fruity blend of orange, peach, and strawberry, perfectly paired with smooth tequila, house mix fruit wine

140

LADY NEGRONI

smooth and refreshing island gin harmonized with aromatized white wine and accented by the vibrant bitterness of bergamot

125

DILL WITH U

crisp and refreshing taste of dill-infused gin, tangy sweetness from kyuri lime cordial, and refreshing bitterness from house celery tonic

125



SOCIALLY SOBER

65

SOCIAL COLADA

fresh pineapple, fresh basil, coconut syrup, pineapple juice, coconut cream

PINA SOCIAL

fresh pineapple juice, blood orange, bitter, tonic

MILKSHAKE

only available until 9pm

nutella | chococado

MANGO TANGO

mango puree, fresh passion fruit, fresh basil

KALAMANSI LEMONADE

kalamansi, lychee syrup, lemongrass, homemade soda