

## 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  
Prosecco, Torresella 90  
'R' de Ruinart 155

WHITE  
Ribolla Gialla, Conte d'Attimis Maniago,  
Colli Orientali, Italy | 2015 | 90

Riesling (dry), Marc Kreydenweiss,  
Alsace, France | 2015 | 110

RED  
Rebel, Luis Pato,  
Bairrada, Portugal | 2010 | 90

Château Marsyas, B-Qa  
Bekaa Valley, Lebanon | 2013 | 125

ROSÉ  
Triennes,  
Provence, France | 2016 | 105

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

## CRUSTACEAN

Dressed crab, lemon mayonnaise,  
apple, basil and brown crab  
cream cheese 180

Roasted Hokkaido scallop, black pudding  
and apple croquette, celeriac and bacon 130

Lobster cocktail,  
shredded lettuce, house cocktail sauce  
and lobster jelly 180

Tankard of prawns, saffron aioli,  
bread and butter 150



## SMALL PLATES

Traditional pork pie,  
pickled baby vegetables,  
chutney and mustard 130

Chicken and egg,  
63°C Japanese egg, truffle mash, confit  
chicken, chicken skin crumble 98

Smoked steak tartare, egg yolk purée,  
beer pickled onions, fried capers  
and sourdough toast 138

Cullen skink, smoked haddock  
and potato soup 108

Salt baked beetroot salad, chamomile  
vinaigrette, tarragon and hazelnut 98

London cured smoked eel,  
horseradish jelly and crème fraîche 128



## TO SHARE

Flounder on the bone served à la meunière  
brown shrimps, samphire, lemon and brown butter sauce 630

Whole roast chicken  
roast potatoes, cabbage and bacon, chicken jus 688

Beef Wellington  
Aberdeen Angus tenderloin, seared foie gras, mushroom duxelles  
served with potato purée, roasted carrots,  
shallots braised in port, red wine sauce 750

*Please allow 35mins preparation time  
(limited availability)*



## SIDES 50 <sup>AV</sup>

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 288

Roast lamb loin, potato terrine  
with slow-cooked lamb belly,  
baby artichoke, spinach and mint 350

Suckling pig belly and loin,  
fermented apple, braised endive,  
nuts and seeds 320

Red wine braised ox cheek,  
horseradish mash, bone marrow  
and roasted carrots 360

Broad beans and peas,  
pearl barley, roasted asparagus,  
Berkswell cheese 228



## FROM THE GRILL

All served with béarnaise sauce,  
french fries and green salad

Whole grilled lobster,  
garlic and parsley butter,  
french fries 450

8oz Aberdeen Angus tenderloin,  
grain-fed, Australia 370

10oz M9 wagyu rump cap,  
Mayura Station, Australia 490

## TO FINISH 98

Chocolate & peanut bar,  
cookie crumble, banana ice cream

Pair with:  
Château Climens, Sauternes,  
Bordeaux, France | 1998 | 333

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 Mont, Vouvray,  
Loire France | 2003 | 150

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

Pair with:  
Château Climens, Sauternes,  
Bordeaux, France | 1988 | 333

Brown sugar tart, crème fraîche  
ice cream and sesame crumble

Pair with:  
Domaine Huet, Le Mont, Vouvray,  
Loire, France | 2003 | 150

## CHEESES

A selection from  
Neal's Yard Dairy

3 cheeses 158  
5 cheeses 198

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

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

<sup>AV</sup> Denotes that the dish is or can be altered  
to be suitable for vegetarians.

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MENU BY CHRIS WHITMORE