

the social house



RESTAURANT.BAR.POOL

GRILLICIOUS

#comeasyouare

WE 



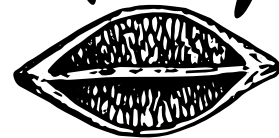
PLATTERS
OF THE
WORLD

HUMMUS

Serial Lover

VEGAN OPTION

BURGEROUS



DIPS

TO START OFF

A selection of 2 dips...

Sundried tomato pesto [VEG, VEGAN, NUT]

Guacamole [VEG, VEGAN]

Babaganoush [VEG, VEGAN]

Pumpkin dip [VEG, VEGAN]

Curry leaves hummus [VEG, VEGAN]

Coriander pesto [VEG, VEGAN, NUT]

...And 2 sides

Garlic Sourdough toast [VEG, VEGAN, GLU] (GF available)

Toasted farata [VEG, VEGAN, GLU] (GF available)

Roasted coriander carrot sticks [VEG, VEGAN]

Cucumber sticks [VEG, VEGAN]

Sweet potato crisps [VEG, VEGAN]

Nachos [VEG, VEGAN] (GF available)

FOR YOUR MAIN

Please select 3 tapas

Fish ceviche

Fresh fish, avocado, cherry tomato, red onion,
jalapeno, lime, olive oil, fresh coriander

[FSH]

Or

Chilled seared red tuna

Marinated with lemon pepper & served with plum sauce

[FSH, SSE]

Or

Eggplant boat

filled with couscous and chickpeas, moringa sauce

[VEG, VEGAN, GLU]



Or

Teriyaki Shrimp maki roll
Wasabi and Kikkoman sauce
[CRU, SOY]

Or

Fresh vegetables & avocado maki
Wasabi and Kikkoman sauce
[VEG, VEGAN, SOY]

Or

Greenshell Mussels, garlic butter sauce
[MLS, MLK]

Or

Crispy Calamari, sweet chilli sauce
[MLS, GLU, EGG]

Or

Vegetable tempura, coriander & tomato chutney
[VEG, VEGAN, GLU]

Or

Turmeric marinated octopus
[MLS, MTD]

Or

Sesame Beef tataki
[BEF, SOY, SSE]

Or

Sautéed Beef quesadillas
[GLU, BEF, MLK]

Or

Falafel quesadillas
[VEG, VEGAN, GLU]

Or

BBQ Chicken lollipops
[GLU, EGG]

Or

Chicken skewer, satay sauce
[PNT]

Or

Sweet potato balls, peri peri sauce
[VEG, VEGAN, GLU]



Or

Grilled five-spice tofu skewers,
With mushroom, zucchini, and capsicum, Rougaille sauce
[VEG, VEGAN, SOY]

Or

Raz Al hanout Lamb kebab, fresh green mint sauce

Or

Vegan meatball-style skewer, fresh green mint sauce
[VEG, VEGAN, SOY]

Or

Taro root croquette
[VEG, VEGAN]

Or

Hakien
[VEG, VEGAN, GLU]

WITH A SUPPLEMENT

Grilled Prawn, Lemon-garlic butter sauce
[CRU, MLK]

Rs 1725

Grilled Lobster half, Thermidor sauce
[CRU, MLK]

Rs 1250

Australian Beef fillet, Chimichurri sauce
[BEF]

Rs 1600

Lamb chop, Mustard-thyme sauce
[MTD]

Rs 2070

Crab meat gratin
[CRU, MLK, GLU]

Rs 1050

Fresh palm heart gratin
[VEGAN, VEG, GLU]

Rs 920



DESSERT

Chef's selection of the day
* Vegan alternative available

All prices are inclusive of 15% government tax
and exclusive of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD
]	
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]