

DEGUSTATION MENU

The Black Truffle

- Beef carpaccio, Asian mix and truffle cream (R)
- Slow cooked egg with black truffle and potato cream
- *Fettuccine with parmesan and double butter (V)
- *Seabass and celeriac
- *The black truffle dessert (V)
- *3 course menu
AED 400
- 5 course menu
AED 500

Blind Menu

Embark on a culinary journey in an exclusive dining experience at Social by Heinz Beck. Simply share your meal preference with us and Chef Francesco will craft your dishes, for an unforgettable evening.

- 3 course menu
AED 350
- 5 course menu
AED 500
- 7 course menu
AED 700

Extra charge for White Truffle from Alba AED 63 per grams

Starter

- Vegetables spaghetti with celeriac and crispy eggplant (V)  85
- Seared tuna with avocado, katuobushi and tomato confit 85
- Crispy prawn & calamari with chilly mayonnaise 160
- Burrata di Andria with cherry tomato and basil (V) 99
- Slow cooked egg with black truffle and potato cream (V) 105
- Beef tartare with ricotta and black truffle (R) 99
- Chicken Caesar salad 95

Paste & Risotti

- Lobster spaghetti 215
- Fagottelli carbonara (V) 105
- Rigatone cacio & pepe (V) 105
- White truffle risotto (V)  240
- Fettuccine with black truffle (V) 205
- Gnocchi with pesto and burrata cream (V) 110

Main courses

- Sea Bass fillet with pumpkin and beetroot 180
- Norwegian Salmon fillet with cauliflower and broccoli 180
- Veal "Cotoletta Milanese" 230
- Beef Tenderloin with crashed potato 230
- Chicken Breast with winter vegetable 130
- Eggplant parmigiana (V) 75
- Vegan composition with tofu and seasonal vegetables (V)  99

Side Dishes

- Truffle mashed potatoes (V) 60
- Mix salad (V)  55
- Green asparagus au gratin with Grana Padano (V) 50
- Potato wedges (V)  50

(V) Vegetarian

 Vegan

(R) Raw food

For special dietary requirements or allergies and if you wish to know more about the food ingredients, please ask your server

All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT