



**HUNGRY**

饿了吗？

**SOCIAL & CO.**

## SNACKS & PLATTERS 小吃和拼盘

**Root Vegetable Chips 根菜脆片** **¥26**  
served with a coconut curry dip  
配椰香咖喱酱

**Homemade Marinated Olives and Vegetables 自制橄榄腌蔬菜** **¥35**  
black and green olives and seasonal vegetables  
marinated  
绿橄榄、黑橄榄和腌时蔬

**Social&Co Fries Social&Co薯条** **¥50**  
served with garlic aioli & tomato sauce  
配蒜泥蛋黄酱和番茄酱

**The Bread Board 开胃面包盘** **¥47**  
Perma Bakery rye & sourdough bread served with  
onion salt, herbed creme fraiche and roasted tomatoes  
朴门工房的黑麦和酸面包, 配洋葱盐, 香草鲜奶油和烤番茄

**Crispy Chicken Drumettes 香脆鸡翅根** **¥49**  
your favourite drumettes served with BBQ sauce and  
pickled jalapeños  
你最喜爱的鸡翅根裹着一层烧烤酱, 配上腌墨西哥辣椒

**New Zealand Lamb Nuggets 新西兰羊肉块** **¥58**  
pulled lamb shoulder served with beetroot ketchup  
手撕羊肩肉配上甜菜根番茄酱

**Prawns in Garlic Chili and Lemon** **¥58**  
柠檬香辣虾  
with a mini Perma Bakery baguette  
配朴门工房迷你法包

The menu is design to be shared, all dishes are individual and can be mixed with any dish from any section - ask our staff for suggestions

本菜单设计理念是“分享”，所有菜式可单点，也可搭配其他种类的菜式。详情请咨询本店员工

We recommend 3-4 plates per couple 我们建议每两人分享3-4盘

**So&Co**

## SNACKS & PLATTERS 小吃和拼盘

### **Social "handheld" Trio** 招牌“手抓三宝” **¥60**

**fried fish taco, jalapeño, shredded beets**

墨西哥炸鱼卷、墨西哥辣椒、甜菜丝

**beef cheese burger**

牛肉饼馅、高达芝士、甜菜根片

**short rib slider, onion jam, watercress**

肥牛三文治、洋葱酱、萝卜苗

### **The Social&Co Bao-down** 华菁“包大人” **¥50**

**soy roasted pork, black pepper jam stuffed in an asian steamed bao**

中式蒸包、酱烤猪肉馅和黑椒酱

### **The Social Gathering Plate** Social“在一起”拼盘 **¥145**

**selected cold meats and cheese, homemade assortments**

精选冷肉和芝士、自制伴碟

### **The Falafel Platter** 鹰嘴豆泥球拼盘 **¥90**

**homemade falafels served with homemade flat bread, cauliflower hummus, za'tar labneh and seasonal chutney**

自制鹰嘴豆泥球配印度烤馕、菜花鹰嘴豆泥酱、中东香料酸奶、和自制蘸酱

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## VEGGIES & SALADS 蔬菜和沙拉

### **The Hangover Salad** "醒酒" 沙拉 **¥45**

old fashioned creamed broccolini, crispy bacon and a "sunny side up" fried egg on top  
经典奶油味芥蓝菜, 配脆培根和一个煎蛋(太阳蛋)置顶

### **The Trailblazer** "新花怒放" **¥47**

roasted broccoli & cauliflower, quinoa, Social&Co trail mix tossed in an apple cider vinaigrette  
烤西兰花、菜花、藜麦、Social&Co混合干果配苹果油醋汁

### **Grilled Potato Salad** 烤土豆沙拉 **¥47**

baby potatoes topped with grilled aged cheddar, toasted almonds, and fresh apples served with salsa verde  
小土豆搭配烤浓味车打芝士、烤杏仁、新鲜苹果, 外搭绿叶酱

### **Grilled Fava and Snake Beans** **¥50**

烤蚕豆和长豆角  
tossed in a parmesan vinaigrette with lemon crumb  
外裹一层帕玛臣芝士酱和柠香面包碎

### **Roasted Beetroot & Mandarin Salad** **¥47**

烤甜菜根和蜜柑沙拉  
with feta and toasted almonds  
搭配飞塔芝士和烤杏仁片

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## VEGGIES & SALADS 蔬菜和沙拉

**Rocket & Parmesan Salad** 芝麻菜沙拉 **¥45**

with sliced pear and toasted walnuts

配帕玛臣芝士片、梨片和烤核桃

**Social&Co Cauliflower Patties** **¥48**

Social&Co菜花饼

served with homemade raita sauce

搭配酸奶黄瓜酱

**Mashed Potato** 奶油土豆泥 **¥30**

creamy mash served with a parmesan crisp

配一片帕玛臣芝士脆片

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## MEATY & FISHY 肉盘和鱼盘

**Braised Short Ribs** 慢炖牛仔骨 **¥79**  
slow cooked short ribs served with  
roasted mushrooms and a mustard glaze  
配烤蘑菇和芥末汁

**Seared Crispy Salmon** 烤脆皮三文鱼 **¥95**  
on a fennel dill slaw and spiced quinoa  
搭茴香莳萝沙拉和“有料”的藜麦

**Slow Roasted Lamb Shoulder** 慢烤羊肩 **¥79**  
pastrami rubbed lamb shoulder, braised  
and served with salsa verde, and  
cauliflower yogurt  
慢烤香料羊肩肉，配绿叶酱和菜花酸奶酱

**NZ Fresh Mussels** 新鲜新西兰青口 **¥95**  
steamed and served with grilled sourdough  
鲜蒸青口配烤面包（以下做法3选1）

**Social&Co white wine, leeks and cream**  
白葡萄酒（店酒）、大葱和忌廉  
**steamed in Vietnamese herbs and fish sauce caramel broth**  
越南香草和鱼露汤  
**steamed in a cardamom tomato broth**  
小豆蔻番茄高汤

**Argentinian Ribeye Steak** 阿根廷肉眼扒 **¥120**  
grilled with choice of sauce (all homemade):  
搭配以下手工自制酱汁（2选1）

**salsa verde**  
绿叶酱

**bagna cauda**  
意大利腌熏鱼酱

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## MEATY & FISHY 肉盘和鱼盘

### **Seared Cod** 脆皮鳕鱼 **¥75**

seared cod with crispy gnocchi, dressed in a brown butter pumpkin seed vinaigrette

配上巴黎团子，然后浇上瓜子油醋汁

### **Char-siu Style Pork Neck** 叉烧猪颈肉 **¥70**

grilled pork neck glazed with a sweet soy glaze

淋甜酱油汁

### **Portuguese Chicken** 葡式烤鸡腿肉 **¥64**

classic Social&Co staple, served with smashed baby potatoes, and roasted garlic

经典Social&Co主打菜，搭配小土豆和烤蒜头

### **Butter Poached Scallops** 温泉带子 **¥70**

butter poached scallops, crispy panisse, bacon chowder vinaigrette

伴香辣鹰嘴豆脆饼，淋上培根海鲜浓汁

### **Beer Battered Fish** 啤酒糊炸鱼 **¥50**

served with lemon and homemade tartare sauce

配上柠檬和自制他打酱

### **Salt and Pepper Calamari** 炸鲜鱿 **¥50**

served with a lime vinaigrette

配上青柠油醋汁

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## SWEETS 甜品

### **The FAMOUS Banoffee Pie** **¥47**

“镇店之宝”香蕉拖肥派

Guangzhou's most loved pie and a Social&Co Signature

Let the staff tell you about it!

广州首屈一指的甜品，让我们的服务员告诉你有多好！

### **The New Zealand Pavlova** 新西兰帕夫洛娃 **¥47**

served with passionfruit sauce and seasonal fruit

配热情果汁和时令水果

### **Deconstructed Strawberry Cheesecake** **¥50**

“红杏出墙”

whipped cheesecake parfait, balsamic strawberries and a ginger crumble

芝士蛋糕、香醋草莓和姜味脆饼

### **Chocolate Ganache** 巧克力甘那许 **¥50**

marshmallow spread, crushed almonds, and a scoop of New Zealand Hokey Pokey Ice Cream

棉花糖酱、杏仁碎、和新西兰冰淇淋球

### **Social&Co Froyo** Social&Co青柠酸奶雪花 **¥45**

frozen lime yogurt, berries, drizzled with spiced honey

青柠酸奶雪花、果莓、浇上“蜜蜜”汁

### **Chunk of Cheese Board** 大块芝士拼盘 **¥75**

selection of cheeses, house made crackers and assortments

ask the staff what the cheeses are!

精选芝士、自制脆饼、蘸酱

问一问我们的服务员都有些什么芝士吧！

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