







S k A I

Artisanal Beef

Grilled over burning Japanese Binchotan







**Not applicable for discounts*

-  **TASTE OF WAGYU** 288
Westholme Flat Iron, Saga A5 Tenderloin, OMI A5 Sirloin
-  **BLACK ONYX PORTERHOUSE** 1kg 228
**Kindly note that there will be a minimum waiting time of 45 minutes*
-  **GRILLED SAGA A5 TENDERLOIN** 150g 165
-  **OMI A5 SIRLOIN** 200g 150
-  **GRILLED MACKA'S RIBEYE** 400g 105
-  **GRILLED BLACK ONYX TENDERLOIN** 200g 95

Sauces

SKAI Ponzu, SKAI Yakiniku, Peppercorn Sauce,
Red Wine Sauce, Béarnaise, Mushroom Ketchup

Sides

-  **TOMATO & SMASHED CUCUMBER SALAD** 18
Basil, Espelette Pepper
-  **FRENCH FRIES** 12
Kombu Salt
-  **GRILLED BROCCOLINI** 19
Crème Cru, Pomelo, Mint
-  **CREAMED HOKKAIDO CORN** 18
Togarashi, Lime
-  **LOCAL MIX MUSHROOM** 19
Sake, Confit Garlic
-  **WEDGE GEM LETTUCE SALAD** 16
Yuzu Dressing

 Vegetarian  Vegan  Gluten-Free

Discounts are not applicable for Artisanal Beef

Please advise us of any special dietary requirements including potential reactions to allergens

Prices are subject to prevailing government tax and service charge



Ala Carte



Skai Caviar Service

SKAI X N25 CAVIAR

Caviar Kaluga Hybrid 30g 120 | Kaluga Hybrid 125g 400

Served with Traditional Garnish and Blini

**Not applicable for discounts*

Small Plates

SALMON TATAKI 32

Ponzu, Tomato

WAGYU BEEF TARTARE 30

Gochujang, Egg Yolk Jam

SALT & PEPPER BABY SQUID 28

Green Chilli, Squid Ink Aioli

SEARED FOIE GRAS 50

Teriyaki, Caramelised Onion

 **BURRATA** 38

Heirloom Tomato, Caponata

HOKKAIDO SCALLOP 52

Miso Beurre Blanc, Potato

BLUEFIN TUNA 42

Black Radish, Finger Lime

KING CRAB TOAST 60

Kampot Pepper, Caviar

 **BEETROOT** 26

Endive, Candied Walnut

CHICKEN LIVER & FOIE GRAS PARFAIT 34

Cherry, Almond, Sorrel

 Vegetarian  Vegan

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Mains

 **AUSTRALIAN WAGYU WESTHOLME FLAT IRON** 80

 **BEER BATTERED BARRAMUNDI** 55

Sauce Gribiche

IBERICO PORK CHOP 58

Grilled Hispi Cabbage, Mustard Jus

GRILLED LOBSTER (*½ or Whole*) Market Price

Kombu Beurre Blanc

**Not applicable for discounts*

 **BBQ CABBAGE** 42

Romesco, Hazelnut

GRILLED LAMB CHOP 60

Eggplant, Pomme Dauphine

CORN FED CHICKEN 48

Sweet Corn, Tarragon

MISO BLACK COD 58

Smoked Dashi, Ikura



 Vegan  Gluten-Free  Sustainable Seafood

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Sweets

CARAÏBE 66% CHOCOLATE 22

Bergamot, Earl Grey Ice Cream

GRAPEFRUIT & RHUBARB CHEESECAKE 22

Elderflower Ice Cream

MATCHA TEA NAMELAKA 22

Kinako, Milk Ice Cream

SHISO GUAVA COMPOTE 18

Plum Maltose, Strawberry Granite

ARTISANAL CHEESE PLATTER 32

Fig Compote, Sesame Lavosh

SKAI ICE CREAM & SORBET SELECTION

One Scoop 9 | Two Scoops 17 | Three Scoops 24

Milk Ice Cream / Earl Grey Ice Cream /

Strawberry Elderflower Sorbet / Mandarin Orange Sorbet

