



SKAI

LUNCH SET MENU

2-COURSE: 48 PER PERSON (MONDAY TO FRIDAY)

3-COURSE: 58 PER PERSON (DAILY)

4-COURSE: 65 PER PERSON (DAILY)

Add a glass of House Wine, Cocktail or Mocktail +15

(Prosecco, White, Red, Weekly Cocktail & Sir Stamford Mocktail)

ROASTED TOMATO SOUP

Basil, Tomato Focaccia

HAMACHI

Truffle Ponzu, Radish, Avocado

BEETROOT

Ajo Blanco, Almond, Endive

LOBSTER RICE +21

Grilled Lobster, Saffron, Coriander

IBERICO PORK SECRETO

Cabbage, Bayonne Ham, Spring Onion Emulsion

HALIBUT

Kombu Beurre Blanc, Potato, Leek

KABOCHA PUMPKIN

Falafel, Sumac, Apple

SLOW-COOKED WYLARAH WAGYU SHORT RIB

Heirloom Carrot, Red Wine Jus

CHOCOLATE SPONGE

Caramelised Banana, Exotic Fruit

STRAWBERRY

Basil Sorbet, Whipped Mascarpone

ARTISANAL CHEESE PLATTER +20

Fig Compote, Sesame Lavosh

Sides

LOCAL MIX MUSHROOM 19

Sake, Confit Garlic

GRILLED BROCCOLINI 19

Crème Cru, Pomelo, Mint

TOMATO & SMASHED CUCUMBER SALAD 18

Basil, Espelette Pepper

CREAMED HOKKAIDO CORN 18

Togarashi, Lime

WEDGE GEM LETTUCE SALAD 16

Yuzu Dressing

FRENCH FRIES 12

Kombu Salt



Vegetarian



Vegan



Sustainable Seafood



Locally-Sourced

Not applicable for any discounts

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

Prices are subject to prevailing taxes and service charge.

