

S K A I



CHEF'S TASTING MENU
4-COURSE 178 | WINE FLIGHT 128

BLUEFIN TUNA

Sesame Ponzu, Daikon, Kaluga Caviar
Henriot Cuvée Souverain, Champagne, France NV

HOKKAIDO SCALLOP

Spring Pea, Potato, Miso Beurre Blanc
Sauvignon Blanc 'Attitude' Pascal Jolivet Touraine, France 2021

OR

SEARED FOIE GRAS +20

Apricot, Almond, Sorrel
Tempranillo, Berceo, Selección Roble, Ribera del Duero, Spain 2021

WYLARAH WAGYU SIRLOIN

Spinach, Kampot Peppercorn Sauce, Celeriac
Shiraz, Little Yering by Yering Station, Victoria, Australia 2019

OR

LINE CAUGHT BLACK COD

Mussel Cider Sauce, Roscoff Onion, Smoked Pike Roe
Chardonnay, Jules Desjournays, Mâcon-Verzé, France 2018

ARAGUANI 72% CHOCOLATE 🍫

Lemongrass, Coconut, Vanilla
Port, Churchill's Reserve, Douro, Portugal NV

🍫 Vegetarian

Please advise us of any special dietary requirements including potential reactions to allergens
Prices are subject to prevailing government tax and service charge

