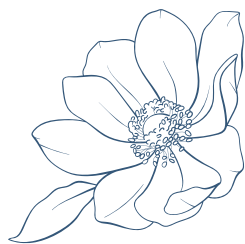




S K A I

# MOTHER'S DAY MENU

8<sup>TH</sup> TO 10<sup>TH</sup> MAY 2026



# Day

## 4-COURSE

198 PER PERSON

ADD ONS:

Pommery Rosé Bottle 158 / Glass 28

# Mother's

### AMUSE-BOUCHE

#### TUNA CHUTORO TOAST

Gochu Mayo, Tobiko

### APPETISER

#### ALASKAN KING CRAB

Yuzu Kosho, Scallop Crackers

OR

#### HIJIKI & AVOCADO SALAD

Daikon Nero, Soybeans,  
White Sesame Dressing

### MAINS

#### MAITAKE FRITURE

Wild Mushrooms, Gremolata,  
Preserved Amalfi Citrus

OR

#### CHARRED SPANISH OCTOPUS

Butter Beans, Tomato Gravy,  
Shiso Dressing

OR

#### CORN FED BABY CHICKEN

Yuzu Celeriac, Piccata Sauce,  
Chicken Chicharon

OR

#### CHARSIU IBERICO PORK COLLAR

Apple Sauce, Potato Brick

### ENHANCEMENTS FROM THE JOSPER

#### SCOTTISH LOBSTER +55

Herb Crust, Sea Salted Butter

#### CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

### DESSERTS

#### HONEY FLOWER PEAR

Miso Waffle, Honey Mochi,  
Hokkaido Milk Ice Cream

 Vegetarian  Vegan  Gluten-Free  Locally-Sourced

Discounts are not applicable (excluding Accor Plus Explorer)

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

Prices are subject to prevailing taxes and service charge.