

SKAI

CHEF'S TASTING MENU DINNER VOL. 1

A Note from the Chef

This menu is a little more personal,
from me to you.

It's inspired by moments at SKAI, each
dish balance freshness with a touch of
indulgence, moving from bright, lighter
flavours to something deeper and more
comforting, with hints of acidity,
sweetness and umami along the way.

Less about structure, more about feeling.

Just a menu shaped by the season, from
the first bite to the last.



ENVER CAN GUMUS
Executive Chef, SKAI

On the menu tonight

5-COURSE

198 PER PERSON

AMUSE-BOUCHE

Mushroom Croquette  
Umami Ketchup

APPETISER (CHOICE OF ONE)

TUNA CHUTORO TOAST
Gochu Mayo, Tobiko

PUMPKIN SOUP  
Black Garlic, Truffle


NORWEGIAN SALMON TIRADITO 
Aji Amarillo Sauce, Jalapenos

HOT STARTER (CHOICE OF ONE)

KING CRAB CAKE
Citrus Mayo, Cabbage Slaw

HOKKAIDO SCALLOP & SWEET CORN 
Bonito Beurre Blanc, Scallop Crackers

MAINS (CHOICE OF ONE)

AQUANARIA SEABASS 
Sorrel Lemon Butter, Roast Pepper, Ikura

CHAR SIU PORK COLLAR
Lotus Chip, Apple Sauce, Madiera Jus

CRISPY MAITAKE 
Porcini Sauce, Burnt Cucumber Salsa,
Preserved Lemon

WYLARAH WAGYU STRIPLON 
Wagyu Fat Potato, Peppercorn Sauce, Shishito


ENHANCEMENTS FROM THE JOSPER

SCOTTISH LOBSTER +55
Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS  +32
Brown Butter, Passion Fruit

DESSERTS

CITRUS MANGO CREAM 
Kumquat Compote, Mango,
Chrysanthemum Sorbet

MAPLE SPONGECAKE 
Pecan Praline, Banana Sorbet, Chantilly

 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.