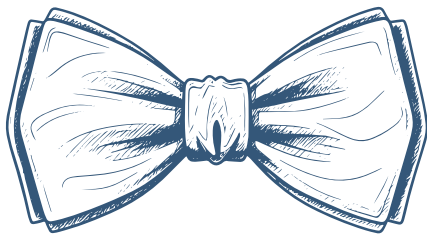


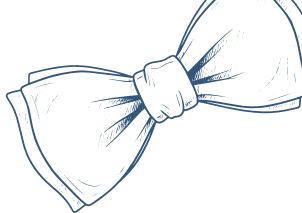
S K A I

FATHER'S DAY MENU

19TH TO 21ST JUNE 2026



Father's Day



4-COURSE 198 PER PERSON

ADD ONS:

	<i>Bottle / Glass</i>
Veuve Clicquot Brut	222 / 48
Ferrari Maximum Brut Blanc de Blancs	143 / 29

AMUSE-BOUCHE

TUNA CHUTORO TOAST

Gochu Mayo, Tobiko

APPETISER

GREEN SALAD

Hen's Egg, Garden Pickles

OR

HOKKAIDO SCALLOP

Bonito Beurre Blanc, Sweet Corn

MAINS

KABOCHA PUMPKIN TART

Mille-feuille, Parmesan Espuma,
Shaved Truffle

OR

CHARRED SPANISH OCTOPUS

Butter Beans, Tomato Gravy,
Shiso Dressing

OR

BLACK ONYX TENDERLOIN

Beef Fat Potato, Green Peppercorn, Shishito

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

CHOCOLATE TART

Dark Chocolate, Almond Cream,
Whisky Ice Cream

 Vegetarian  Vegan  Gluten-Free

Please inform us of special dietary requirements including potential reaction to allergens. Prices are subject to service charge and prevailing taxes. Discounts are not applicable on set menus (with the exception of ALL Accor+ Explorer membership). Sharing of set menu is not encouraged, one set menu per diner.

