



CHEF'S TASTING MENU

DINNER VOL. 3

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.

This menu is shaped by the season,
from the first bite to the last.

A handwritten signature in black ink, appearing to read 'Enver'.

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)

PEPPER TARTARE

Eggplant Caponata, Pistachio Emulsion
Brioche Toast

DRY AGED HAMACHI CRUDO

Purple Cabbage, Kumquat Pickle
Citrus Sabayon

SUMMER PEA SOUP

Porcini Mushroom, Sunchoke, Pecorino Espuma

HOT STARTER (CHOICE OF ONE)

KING CRAB CAKE

Citrus Mayonnaise, Cabbage Slaw

HOKKAIDO SCALLOP & SWEET CORN

Bonito Beurre Blanc, Scallop Crackers

MAINS (CHOICE OF ONE)

TURBOT À LA PLANCHA

Anchovy, Butter Bean, Tarragon, Lobster Bisque

CORN FED BABY CHICKEN

Chicharrón, Piccata Sauce, Almond,
Yuzu Celeriac

COLOURS OF CAULIFLOWER

4 types of Cauliflower from the Jospier,
Japanese Chimichurri, Pine Nuts

WYLARAH WAGYU STRIPLOIN

Wagyu Butter Potato, Peppercorn Sauce,
Shishito

ENHANCEMENTS FROM THE JOSPER

SCOTTISH LOBSTER +55

Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS +32

Drawn Butter, Lime Leaf Salt

DESSERTS (CHOICE OF ONE)

CITRUS MANGO CREAM

Kumquat Compote, Mango,
Chrysanthemum Sorbet

MAPLE SPONGECAKE

Pecan Praline, Banana Sorbet, Chantilly

 Vegetarian  Vegan  Gluten-Free

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.