



## CHEF'S TASTING MENU

LUNCH 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

## 3-COURSE

62 PER PERSON

### 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

#### HOKKAIDO SCALLOP & SWEET CORN +22

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

#### BLACK ONYX BEEF TENDERLOIN +32

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

### SIDES +16

#### MUSHROOM FONDUE Gruyère Crumbs

#### BROCCOLINI Pecorino, Citrus, Chilli

#### POTATO PURÉE French Butter

### 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.