



CHEF'S TASTING MENU

LUNCH VOL. 2

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

3-COURSE

62 PER PERSON

APPETISER (CHOICE OF ONE)

BURRATA

Satsuma Mandarin, Mizuna Leaf,
Sourdough, Citrus Ponzu

CHILLED SEAFOOD SALAD

Avocado, Heart of Palm, Cucamelon,
Green Tomato, Sabayon

SUMMER PEA SOUP

Porcini Mushroom, Sunchoke, Pecorino Espuma

HOKKAIDO SCALLOP & SWEET CORN +22

Bonito Beurre Blanc, Scallop Crackers

MAINS (CHOICE OF ONE)

TURBOT A LA PLANCHA

Anchovy, Butter Bean, Tarragon, Lobster Bisque

WAGYU BEEF CHEEK

Potato Cream, Hakurei White Turnip,
Black Garlic, Crispy Shallot

COLORS OF CAULIFLOWER

4 types of Cauliflower from the Jospet,
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 PUREE 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.