



CHEF'S TASTING MENU

LUNCH VOL. 5

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)

CHARRED WAGYU BEEF SALAD

Cucamelon, Shiso Leaf, Summer Pea
Caramelised Fish Sauce, Russian Garlic Oil

MAITAKE MUSHROOM TOAST

Black Truffle Butter, Gruyère Crisp
Sunflower Seed Toast

SMOKED DUCK SOUP

Crackling, Chive Blossom, English Pea
Sunchoke, Duck Consommé

KING CRAB CAKE +26

Citrus Mayonnaise, Cabbage Slaw, Lime Leaf

MAINS (CHOICE OF ONE)

RED SNAPPER FROM THE JOSPER

Okra, Haricot Vert, Thai Basil,
Tomato Saffron Soffritto

BBQ IBÉRICO PORK CHOP

Braised Hispi Cabbage, Guajillo Chilli Paste,
Cognac Mustard

SEA SALT BAKED CELERIAC

Kombu, Cauliflower, Tuscan Kale
Burnt Sweet Onion Butter Sauce

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

FRENCH FRIES Sea Salt, Garlic Aioli

BROCCOLINI Pecorino, Citrus, Chilli

HEIRLOOM CARROTS Honey, Skyr

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.