



CHEF'S TASTING MENU

LUNCH VOL. 6

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 stylized, handwritten signature in black ink, likely belonging to the Executive Chef, Enver Can Gumus.

ENVER CAN GUMUS
Executive Chef, SKAI

the menu

3-COURSE

62 PER PERSON

APPETISERS (CHOICE OF ONE)

6-DAYS DRY AGED TUNA TIRADITO

Sesame Ponzu, Daikon Capellini, Finger Lime

CHARRED WAGYU BEEF SALAD

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

KINOKO CONSOMMÉ

Simmered Forest Mushrooms
Parsnip, Sansho Oil

KING CRAB CAKE +22

Citrus Mayonnaise, Cabbage Slaw

MAINS (CHOICE OF ONE)

ATLANTIC MISO COD FISH

Pomme Purée, Double Boiled Bouillon
Myoga Ginger

BBQ IBÉRICO PORK CHOP

Braised Hispi Cabbage, Guajillo Chilli Paste,
Cognac Mustard

JAPANESE EGGPLANT MILANESE

Dengaku Sauce, Crispy Jasmine Rice
Wild Rocket Leaves, Baby Radish, White Sesame

WYLARAH WAGYU STRIPLOIN +32

Wagyu Butter Potato, Peppercorn Sauce,
Shishito

ENHANCEMENTS FROM THE JOSPER

SCOTTISH LOBSTER +55

Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

SIDES +16

FRENCH FRIES Sea Salt, Garlic Aioli

CAULIFLOWER Crispy Gruyère Cheese

ENDIVE SALAD Blue Cheese, Walnut

DESSERTS (CHOICE OF ONE)

CHERRY TOMATO WITH UME

Cherry Tomato, Sour Plum, Ume Jelly
Yogurt Gelato, Olive Oil

STRAWBERRY FONTAINEBLEAU

Madeleine Sponge, Elderflower Foam
Strawberry Sorbet, Meringue

 Vegetarian  Sustainable Seafood

Discounts are not applicable (excluding ALL Accor+ Explorer)

Please advise us of any special dietary requirements,
including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.