



CHEF'S TASTING MENU

DINNER VOL. 7

*This menu is a little more personal,
from us 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.*

On the menu tonight

5-COURSE

198 PER PERSON

AMUSE-BOUCHE

CURED SALMON TARTARE

Crispy Flat Bread, Tobiko, Citrus Gel

APPETISERS (CHOICE OF ONE)

6-DAYS DRY AGED TUNA SASHIMI

Daikon, Cucumber, Yuzu Ponzu

SMOKED DUCK TOAST

Salted Egg Yolk, Summer Peach, Chive Blossom

ENGLISH PEA SOUP

Porcini Mushroom, Parmesan Espuma

HOT STARTERS (CHOICE OF ONE)

KING CRAB CAKE

Citrus Mayonnaise, Cabbage Slaw

HOKKAIDO SCALLOP & SWEET CORN

Bonito Beurre Blanc, Scallop Crackers

MAINS (CHOICE OF ONE)

ATLANTIC MISO COD FISH

Pomme Purée, Double Boiled Bouillon, Crispy Garlic

BINCHOTAN BBQ PORK BELLY

Miso Onion Purée, Black Garlic, Pork Reduction

JAPANESE EGGPLANT MILANESE

Black Sesame Sauce, Crispy Jasmine Rice, Mizuna Salad

2GR WAGYU FLANK STEAK

Wagyu Fat Potato, Peppercorn Sauce, Shishito

ENHANCEMENTS FROM THE JOSPER

SCOTTISH LOBSTER +55

Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

DESSERTS (CHOICE OF ONE)

CHERRY TOMATO WITH UME

Cherry Tomato, Sour Plum, Ume Jelly, Cranberry, Crème Fraîche Gelato

STRAWBERRY FONTAINEBLEAU

Madeline 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.