



CHEF'S TASTING MENU

LUNCH VOL. 8

*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.*

the menu

3-COURSE

62 PER PERSON

APPETISERS (CHOICE OF ONE)

6-DAYS DRY AGED TUNA TARTARE

Avocado, Watermelon Radish, Calamansi Ponzu

SMOKED DUCK TOAST

Salted Egg Yolk, Summer Peach, Chive Blossom

ENGLISH PEA SOUP

Porcini Mushroom, Parmesan Espuma

KING CRAB CAKE +22

Citrus Mayonnaise, Cabbage Slaw

MAINS (CHOICE OF ONE)

OLIVE OIL CONFIT HALIBUT

Truffle Fragrant Jasmine Rice,
Kale Chicharron, Yuzu Beurre Blanc

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 +32

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

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,
Cranberry, Crème Fraîche Gelato

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.