



## CHEF'S HANDWRITTEN MENU

### DINNER VOL. 10

*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

#### BEETROOT & BURRATA

Carrot Dressing

### APPETISERS (CHOICE OF ONE)

#### DRY-AGED AMBER JACK HANDROLL

Avocado, Green Mango, Wasabi Kewpie

#### NECTARINE & STRACCIATELLA

Air-Dried Cherry Tomato, Marcona Almond, Tarragon, Radicchio

#### BRAISED BEEF RIB CROQUETTE

Beef Bone Broth Reduction, Kabocha Squash, Roast Garlic

### HOT STARTERS (CHOICE OF ONE)

#### KING CRAB CAKE

Citrus Mayonnaise, Cabbage Slaw

#### PAN-SEARED SCALLOP & SWEET CORN

Bonito Beurre Blanc, Scallop Crackers

### MAINS (CHOICE OF ONE)

#### NORWEGIAN SALMON STEAK

Hispi Cabbage, Sancho Pepper, Cream of Leek

#### PECORINO CITRUS CHICKEN

Chardonnay Sauce, Buttered New Potatoes, Fresh Basil

#### JOSPER JACKET SWEET POTATO

Du Puy Lentils, Cashew Gravy, Okra Fritter

#### 2GR WAGYU FLANK STEAK

Beef Tallow Potato, Peppercorn Sauce, Padron Peppers

### ENHANCEMENT FROM THE JOSPER GRILL

#### WHOLE SCOTTISH LOBSTER +55

Herb-Crusted, Sea Salt Butter

#### CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

### DESSERTS (CHOICE OF ONE)

#### CITRUS COCONUT ALMOND CRUNCH

Coconut Foam, Lemon Lime Sorbet

#### STRAWBERRY FONTAINEBLEAU

Madeleine Sponge, Elderflower Foam, Strawberry Sorbet

 Vegetarian  Vegan  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.