



CHEF'S HANDWRITTEN MENU

DINNER VOL. II

*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

CAVIAR & PRAWN

APPETISERS (CHOICE OF ONE)

DRY-AGED AMBER JACK HANDROLL

Avocado, Green Mango, Wasabi Kewpie

SAN MARZANO TOMATO SOUP

Burrata Espuma, Fried Bread Crumbs, Basil Oil

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)

BBQ LAMB CUTLETS

Cucumber Mint Condiment, White Cauliflower Purée, Toasted Black Barley

NORWEGIAN SALMON STEAK

Hispi Cabbage, Sancho Pepper, Cream of Leek

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

GRANNY SMITH YUZU

Sea Salt Apple, Yuzu Bavaois, Tatin 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.