



CHEF'S TASTING MENU

DINNER 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.*

On the menu tonight

5-COURSE

198 PER PERSON

AMUSE-BOUCHE

BEETROOT & BURRATA

Carrot Dressing

APPETISERS (CHOICE OF ONE)

DRY-AGED TUNA TARTARE

Avocado, Watermelon Radish,
Calamansi Dressing

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

PAN SEARED SCALLOP & SWEET CORN

Bonito Beurre Blanc, Scallop Crackers

MAINS (CHOICE OF ONE)

HALIBUT CONFIT IN OLIVE OIL

Fragrant Jasmine-Truffle Rice, Kale Chicharron,
Yuzu Beurre Blanc

CHARCOAL BBQ PORK BELLY

Caramelised Onion Purée, Green Apple Salad,
Black Garlic, Pork Reduction

EGGPLANT MILANESE

Black Tahini Sauce, Potato Purée,
Mustard Greens Salad

2GR WAGYU FLANK STEAK

Beef Tallow Potato, Peppercorn Sauce,
Padron Peppers

JOSPER GRILL

WHOLE SCOTTISH LOBSTER +55

Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

DESSERTS (CHOICE OF ONE)

CHERRY TOMATO WITH PLUM

Sour Plum Jelly, Yoghurt Gelato,
Olive Oil

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.