



## CHEF'S HANDWRITTEN MENU

LUNCH 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.*

# the menu

## 3-COURSE

62 PER PERSON

### 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

#### KING CRAB CAKE 🐠 +22

Citrus Mayonnaise, Cabbage Slaw

### 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 +32

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

### SIDES +16

**FRENCH FRIES** 🌱 Sea Salt, Garlic Aioli

**CAULIFLOWER** 🌱 Crispy Gruyère Cheese

**ENDIVE SALAD** 🌱 Blue Cheese, Walnut

### 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.