



CHEF'S TASTING MENU

LUNCH VOL. 9

*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

3-COURSE

62 PER PERSON

APPETISERS (CHOICE OF ONE)

DRY-AGED TUNA TARTARE

Avocado, Watermelon Radish,
Calamansi Dressing

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)

PECORINO CITRUS CHICKEN

Chardonnay Sauce, Buttered New Potatoes,
Fresh Basil

HALIBUT CONFIT IN OLIVE OIL

Truffle Fragrant Jasmine Rice, Kale Chicharron,
Yuzu Beurre Blanc

JOSPER JACKET SWEET POTATO

Du Puy Lentils, Cashew Gravy, Okra Fritter

2GR WAGYU FLANK STEAK +32

Beef Tallow Potato, Peppercorn Sauce,
Padron Peppers

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)

CHERRY TOMATO WITH PLUM

Sour Plum Jelly, Yoghurt Gelato,
Olive Oil

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.