



CHEF'S HANDWRITTEN MENU

DINNER VOL. 12

*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)

NORWEGIAN SALMON SASHIMI

Carrot Sesame Dressing, Watermelon Radish, Sliced Avocado

CRISPY IBERIAN PORK BELLY SALAD

Snap Pea, Crushed Cucumber, Smoked Almond Dressing

SAN MARZANO TOMATO SOUP

Burrata Espuma, Fried Bread Crumbs, Basil Oil

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)

SEARED AQUANARIA SEABASS

Saffron Mussel Broth, Air-Dried Tomato, New Potato

BBQ LAMB CUTLETS

Cucumber Mint Condiment, White Cauliflower Purée, Toasted Black Barley

FORNO ROASTED

LION'S MANE MUSHROOM

Red Ginger Fritter, Sweet Pea Purée, Water Spinach

2GR WAGYU FLANK STEAK

Beef Tallow Potato, Peppercorn Sauce, Padron Pepper

JOSPER GRILL

WHOLE SCOTTISH LOBSTER +55

Herb-Crusted, Sea Salt Butter

CHARRED TIGER PRAWNS +32

Brown Butter, Passion Fruit

DESSERTS (CHOICE OF ONE)

CLEMENTEA

Miso Orange, Mango Lime Compote, Tea Sorbet

GRANNY SMITH YUZU

Sea Salt Apple, Yuzu Bavarois, 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.