SKAI

CHEF'S HANDWRITTEN MENU

DINNER VOL. 13

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

BROWN BUTTER CAULIFLOWER SOUP
Parmesan Crouton, Chive 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)

FRENCH DUCK BREAST
Onion Tartlet, Manuka Honey, Blueberry

SEARED AQUANARIA SEABASS
Saffron Mussel Broth, Air-Dried Tomato, New Potato

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

PARMIGIANO CHEESE
Rhubarb Strawberry, Blood Orange Sorbet, Fennel

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.