SKAI

FESTIVE LUNCH MENU

24 & 25 DECEMBER 2026

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
98 PER PERSON

WARM WAFFLE
Maple Butter, Black Berry, Sea Salt

APPETISERS (CHOICE OF ONE)

DRY-AGED HAMACHI TARTARE
Leche de Tigre, Muscat Grape, Poppy Seed

WHITE MUSHROOM SOUP
Epoisse Cheese Toast, Porcini Mushroom, Grated Walnut

CHARCOAL JUMBO SCALLOP
Aborio Rice, Guanciale Xo Butter, Air Dried Strawberry

ENDIVE & CITRUS SALAD
Pomegranate Dressing, Avocado Fritter, Macadamia

MAINS (CHOICE OF ONE)

MAPLE BRINED TURKEY ROULADE
Fennel Sausage Stuffing, Brussel Sprout, Cranberry Jus

SHAVED PRIME RIB IN A YORKSHIRE PUDDING
Yellow Potato Espuma, Fresh Horseradish, Au Ju

ROAST BLACK COD
Curly Endive, Truffle Potato, Champagne Butter

PECORINO RISOTTO
Chestnut Mushroom, Drunken Fig, Hazelnut

ENHANCEMENTS FROM THE JOSPER GRILL

WHOLE SCOTTISH LOBSTER +55
Herb-Crusted, Sea Salt Butter

CHARRED TIGER PRAWNS +32
Brown Butter, Passion Fruit

DESSERTS (CHOICE OF ONE)

VERMICELLI CHESTNUT
Raspberry Parfait, Spice Orange Confit, Meringue

MADAGASCAR VANILLA MILLE FEUILLE
Chantilly Cream, Lemon Caramel Pear, William Pear Sorbet, Lime Foam

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.