SKAI

CHEF'S HANDWRITTEN MENU

LUNCH VOL. 13

16 NOVEMBER TO 23 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

STEAK & FRITES

FROM THE JOSPER GRILL

CHOICE OF

FLANK STEAK,
CAPE GRIM 200G — $48

NY STRIPLOIN,
STOCKYARD 200G — $58

OYSTER BLADE,
2GR WAGYU 200G — $78

NORWEGIAN SALMON
STEAK 150G — $58

LION'S MANE MUSHROOM
STEAK 150G — $48

SERVED WITH

CAFÉ DE PARIS BUTTER
SHISHITO PEPPER JUS
&
TOWER OF THICK-CUT POTATO FRITES
Garlic & Rosemary Oil, Espelette Aioli
&
GEM LETTUCE SALAD
Feta Cheese, Green Goddess Dressing
&
CUP OF COLLAGEN-RICH
Beef Bone Broth

ENHANCEMENTS FROM THE JOSPER GRILL

WHOLE SCOTTISH LOBSTER +55
With Herb Crust and Sea-Salted Butter

JUMBO SCALLOP & CRISPY IBERIAN PORK BELLY +38
With Passion Fruit Mustard

HEIRLOOM CARROTS +16
With Caraway Honey

CHARRED BROCCOLINI +16
With Parmesan Espuma

MIXED MUSHROOMS +16
With Marrow Gravy

DESSERTS

SPICED CHERRY CHOCOLATE +18
Hazelnut Praline, Ginger Crunch,
Cherry Confit, Cherry Sorbet

PARMIGIANO CHEESE +18
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.