

SKAI *Premium Signature Set*

SIGNATURE 5 COURSE SET MENU  
SIGNATURE MENU 228 | WINE FLIGHT 98

*To Start*

**KAVIARI OSCIETRE CAVIAR 15G**

Blini, Crème Fraiche  
*NV Champagne, Taittinger Brut*

*Appetiser*

**STUFFED SHIITAKE**

Pork, Ginger, Bacon Mayo, Katsuobushi

**SMOKED BURRATA**

Sudashi Avocado, Passion Fruit, Nori

**CRAB CAKE**

Romanesco, Chilli, Daikon Salad  
*2018 Verdejo, Cvne, Rueda, Spain*



*Intermediate*

**FOIE GRAS**

Mango, Spiced Popcorn, Peanut Satay  
*2019 Chablis, 'Les Chanoines' Laroche,  
Burgundy, France*

Discounts are not applicable for set menus  
Prices are subject to service charge and prevailing government tax.  
Our team will be happy to assist with any special dietary requirement..

## *Mains*

### **BLACK COD**

Seaweed, Green Pea, Gnocchi, Clam Butter

### **WYLARAH, WAGYU, AUSTRALIA, MB8**

100% Purebred Japanese Wagyu,  
150g New York Strip, House Salad, Truffle Sauce

*2015 1er Cru Savigny-Les-Beaune 'Les Serpentières' Vincent Girardin, Burgundy, France*

## *Dessert*

### **CHOCOLATE SPHERE**

Orange Confit, Peta Zeta, Chocolate Ice Cream

### **STRAWBERRY TRIFLE**

Lemongrass Jelly, Basil Sorbet, Strawberries

*2012 Sauternes, Carmes de Rieussec, France*

## *Sides*

### **HOUSE SALAD**

Baby Gem, Endive, Ginger Honey Dressing

### **HOKKAIDO CORN**

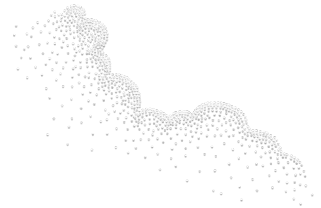
BBQ, Butter

### **ROASTED MUSHROOMS**

Parsley, Garlic

### **ASPARAGUS**

Rapeseed Oil, Yuzu



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