

SKAI Brunch

EVERY SATURDAY 11:30AM - 2:30PM
UNLIMITED TIPPLES & PLATED DISHES

\$178++ TAITTINGER BRUT | \$198++ TAITTINGER ROSÉ
\$69++ PER CHILD (6 TO 12 YEARS OLD)

Weekly Crafted Cocktails

WAGASA SPRTIZ

Aperol, Pink Grapefruit, Calamansi Juice

MULE WINE COFFEE

Red Wine, Cherry Brandy, Coffee,
Whipped Cherry Vanilla

BLOODY MARY

Basil- infused Vodka, Mango Juice, Red Wine Vinegar

SKAI PUNCH

Please ask the server for today's special concoctions

Starters

SKAI HOUSE-BAKED BREAD

Butter

CHARCUTERIE BOARD

Marinated Vegetables

SEAFOOD ON ICE

Crab, Prawns, Mussels, Clams

CHEESE PLATTER

Truffle Honey, Cheese Biscuits



Cold Plates

CAULIFLOWER

Apple, Almonds, Black Truffle

SPICED CHICKEN

Mango Salad

CRAB

Cucumber, Pomelo, Mint

MOZZARELLA

Tomato, Wasabi Leaf, Pine Nuts

CURED GRAVLAX & SMOKED SALMON

Pickled Cucumber, Rye Bread

Hot Plates

WILD MUSHROOM SOUP

Parmesan, Truffle

SPICED FALAFEL

Avocado, Romanesco

SKAI STEAK

Sweet Potato Fries, Peppercorn

LOBSTER RISOTTO

Saffron, Chives

PORK BELLY

Roasted Pumpkin, Daikon

SEARED TUNA

Tomato Relish, Wasabi Leaf

Dessert

**CAPPUCCINO TART
LYCHEE ROSE SWISS ROLL
ASSORTED CHOUX PASTRY
PETIT FOUR**

Vegetarian 

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Our team will be happy to assist with any special dietary requirement.

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