

MENU



# Bar



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# Bar Bites

## **Cumin & Turmeric Cauliflower** | 10

Roasted cauliflower with cumin and turmeric, shaved pecorino, seaweed sesame, burnt butter vinaigrette, chives

## **Truffle Fries** | 15

Fries with shiitake and kombu sea salt, truffle perfume, shaved pecorino, truffle mayo dip

## **French Fries** | 8

Plain fries with sea salt

## **Garlic Bread** | 8

Made with fresh garlic, garlic confit, thyme, cream and parmesan on house-made bread

## **Mini Cheese Pastry Triangles** | 8

Golden brown pastry with melted 3-cheese blend, spiced béarnaise, spring onion and chili

## **Pommes Noisettes** | 15

Pommes Noisettes with garlic aioli, chives, house-made Duroc bacon bits, pickled baby radish, furikake, chives

## **Grilled Vegetable Plate (Good for 2)** | 24

Grilled vegetable plate of purple cabbage, zucchini, eggplant, toasted almonds with rosemary, parmesan pea and pesto dip and crostini

## **Popcorn Chicken** | 12

Smoked paprika mayo dressing, furikake, spring onions, sliced red chilli

## **Grilled Chicken with Thai-Style Sweet Chilli** | 12

Grilled chicken with smoked miso and thyme, house-made Thai-style sweet chili sauce

## **Crispy Spicy Chicken Drumlets** | 12

Honey miso dressing with seaweed sesame

## **Garlic Butter Blue Tiger Prawns** | 15

With thyme, shiitake kombu seasalt, shredded seaweed

## **House-cured King Salmon Open Sandwich** | 16

With cream cheese, chives, salmon roe, dill, toasted house-made white sourdough

## **Roasted Camembert** | 18

Roasted camembert, sea salt, rosemary, crostini

# Pizzettes (6-inch mini pizzas)

## **Margherita** | 8

The classic Margherita, tomato sauce, mozzarella and basil pesto

## **Pepperoni** | 12

Tomato sauce, pepperoni, mozzarella

## **Beef Sausage Béarnaise** | 12

Tomato sauce, beef sausage, cheddar, mozzarella, spiced béarnaise, crispy shallot

## **Bacon & Onion Jam** | 12

Bacon and onion jam, mustard cream, pecorino, mozzarella, burnt leek hearts, furikake

## **Smoked Eggplant & Cauliflower** | 10

Tomato sauce, smoked eggplant, charred cauliflower, pinenuts, pecorino, mozzarella

# Burgers and Bread

## **Sky Lido Cheeseburger** | 22

House-made brioche bun, seared aged Argentinian beef patty, cheddar, bacon onion jam, house dressing, balsamic ketchup, lettuce, semi-dry tomato, pickled baby radish

## **Bacon Cheeseburger** | 24

House-made brioche bun, seared aged Argentinian beef patty, cheddar, grilled house-made Duroc bacon, house dressing, balsamic ketchup, crispy shallots

## Burger Add-Ons

Extra patty | 6

Extra cheddar cheese | 2

Extra sautéed mushrooms | 4

Extra house-made Duroc bacon | 4

## **Monsieur Lido** | 22

The classic with a modern touch. Grilled house-made white sourdough, pommery mustard, country ham and Bayonne ham, gruyère, truffle cheddar bechamel

Add fried egg to make it a Madame | 2

# Sharing Platters

## **Charcuterie Platter (Good for 2) | 30**

Bayonne ham, mortadella with pistachio, Rosette "Duc de Coise" salami, toasted house-made white sourdough, sun-dried tomato pesto, rosemary almonds

## **Cheese Platter (Good for 2) | 28**

Sainte-Maure goat cheese, brie, reggiano parmesan, dates and walnut cake, Iranian organic honeycomb, cornichons, Niçoise olives, fig balsamic, dried apricots, crackers

## **Dessert Platter (Good for 2) | 22**

Chocolate macarons, chocolate whisky truffles, mini tartlets of lemon, financiers and madeleines

# Desserts

## **Dessert Grilled Cheese Sandwich | 12**

House-made grilled white sourdough, peanut butter, mascarpone, icing and a coffee caramel dip

## **Canelés with Cognac | 10**

Cognac and vanilla flavoured French pastry with soft and tender custard centre and dark, thick caramelized crust

## **Duo of Chocolate | 12**

Duo of chocolate, chocolate mousse and cocoa sponge on chocolate soil



# Skylido

ROOFTOP BAR & BISTRO

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MENU



# Drinks



MENU

# Cocktails

## Signatures

### **Azure Sky** | 16

Arquitecto, Cointreau, Blue Curacao, Fresh Lime Juice

### **Tahitian Sunset** | 16

Plantation Pineapple Rum, Plantation Dark Rum, Passionfruit, Pineapple, Fresh Lime Juice

### **Sloe Night** | 16

Roselle-infused Beefeater, Monkey 47 Sloe Gin, Raspberries, Fresh Lemon Juice, Tonic Water

### **Han Palace** | 16

Martell Cordon Bleu, Poached Apple & Pear Puree, Kaffir Lime leaf, Fresh Lemon Juice

### **Coffee Cubano** | 16

Havana Club 7 years, Kahlua, Demerara Syrup, Espresso

## Classics

### **Gin or Vodka Martini** | 18

### **Daiquiri** | 18

### **Mojito** | 18

### **Negroni** | 18

### **Old Fashioned** | 18

### **Whiskey Sour** | 18

### **Singapore Sling** | 22

## Spritz

### **Aperol Spritz** | 16

Aperol, Prosecco, Soda

### **Campari Spritz** | 16

Campari, Prosecco, Soda

### **Lillet Spritz** | 16

Lillet, Yuzu Juice, Soda

# Beers

Pint

## Draught

**Tiger** 14

**Guinness Draft** 16

## Others

**Kirin (330ml)** 12

**Heineken (325ml)** 12

**Erdinger (500ml)** 14

**Kilkenny (440ml)** 15

# Spirits

## Gin

GLS

We serve our gins with Fevertree tonics

**Beefeater** 14

**Beefeater 24** 16

**Colombo Gin** 16

**Monkey 47 Sloe Gin** 16

**Monkey 47 (500ml)** 18

**Ki No Bi Kyoto Dry Gin** 16

**Ki No Tea Kyoto Dry Gin** 18

**Hendricks** 18

## Vodka

GLS

**Absolut** 14

**Belvedere** 16

**Absolut Elyx** 16

**Grey Goose** 18

**Reyka** 18



<u>Rum</u>	<u>GLS</u>
<b>Havana Club</b>	14
<b>Captain Morgan Spiced Rum</b>	14
<b>Havana Club 7 years</b>	16
<b>Plantation Dark Rum</b>	16
<b>Plantation Pineapple</b>	16
<b>Phraya Elements</b>	16
<b>Diplomatico Exclusiva Reserva</b>	18
<b>El Dorado 8 years</b>	18
<b>El Dorado 12 years</b>	22

<u>Tequila</u>	<u>GLS</u>
<b>Olmecca</b>	14
<b>Arquitecto</b>	16
<b>Ocho Blanco</b>	16
<b>Sparkle Donkey</b>	18
<b>Patrón Silver</b>	20
<b>Patrón XO Cafe</b>	18
<b>Del Maguey Mezcal Vida</b>	16

<u>Whiskey</u>	<u>GLS</u>
<b>Ballantine's Finest</b>	14
<b>John Jameson</b>	14
<b>Nika from the Barrel</b>	16
<b>Yamazaki Reserve</b>	20
<b>Hibiki Harmony</b>	22
<b>Chivas Regal Mizunara</b>	16
<b>Chivas Regal 12 years</b>	16
<b>Chivas Regal 18 years</b>	18
<b>Kavalan Distillery Select</b>	16
<b>Kilchoman Machir Bay</b>	16

<b>Macallan 12 years</b>	20
<b>Macallan 18 years</b>	32
<b>The Glenlivet 15 years</b>	20
<b>The Glenlivet 18 years</b>	22
<b>Johnny Walker Blue Label</b>	30

Bourbon GLS

<b>Bulleit</b>	14
<b>Bulleit Rye</b>	16
<b>Buffalo Trace</b>	18
<b>Woodford Reserve</b>	20

Cognac GLS

<b>Martell VSOP Red Barrel</b>	16
<b>Martell Cordon Bleu</b>	26
<b>Martell XO</b>	30

Other Tasty Things

**Ricard** | 12

**Kahlúa** | 12

**Mancino Rosso** | 12

**Baileys Irish Cream** | 12

**Melbourne Apple Moonshine** | 14

# Wine

## Reds

GLS / BTL

**Podere della Filandra 2019** 16 / 70  
Sangiovese, Chianti (ITA)

**Xanadu Exmoor 2018** 17 / 75  
Cabernet Sauvignon, Margaret River (AUS)

**Les Moutins 2018** 18 / 80  
Cabernet Sauvignon, Cabernet Franc,  
Merlot, Bordeaux (FRA)

**Jean-Pierre Moueix 2016** 90  
Cabernet Franc, Merlot, Bordeaux (FRA)

**Joel Gott 2016** 100  
Zinfandel, California (USA)

**Château Larmande 2015** 150  
Cabernet Sauvignon, Cabernet Franc,  
Merlot, Saint-Emilion (FRA)

**St Hugo 2017** 170  
Shiraz, Barossa Valley (AUS)

**St Hugo 2017** 170  
Cabernet Sauvignon, Barossa Valley (AUS)

**E.Guigal Châteauneuf du Pape 2016** 180  
Syrah, Grenache, Rhone Valley (FRA)

**Château Sociando-Mallet 2012** 210  
Cabernet Sauvignon, Cabernet Franc,  
Merlot, Haut-Medoc (FRA)

## Whites

GLS / BTL

**Reguta 2020** 16 / 70  
Pinot Grigio, Friuli-Venezia Giulia (ITA)

**Xanadu Exmoor 2018** 17 / 75  
Chardonnay, Margaret River (AUS)

**Château Loumelat 2017** 18 / 80  
Sauvignon Blanc, (FRA)

**Mount Riley 2020** 85  
Sauvignon Blanc, Marlborough (NZ)

**Max Ferdinand Ritcher 2019** 90  
Riesling, Mosel (GER)

<b>Denis Race Chablis 2019</b> Chardonnay, Chablis (FRA)	90
<b>Château R de Rieussec 2019</b> Sémillon, Bordeaux (FRA)	120

Rose GLS / BTL

<b>Domaines OTT 2019</b> Syrah, Cinsault, Grenache, Côtes de	18 / 80
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## Bubbles

Prosecco GLS / BTL

<b>Botter Prosecco</b> Glera, Veneto (ITA)	14 / 65
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Champagne GLS / BTL

<b>Mumm Cordon Rouge NV</b> Pinot Meunier, Pinot Noir, Chardonnay, Champagne (FRA)	24 / 115
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<b>Perrier-Jouët Grand Brut N.V</b> Pinot Noir, Pinot Meunier, Chardonnay, Champagne (FRA)	170
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<b>Perrier-Jouët Belle Epoque</b>	480
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<b>Perrier-Jouët Blason Rose</b> Pinot Noir, Chardonnay, Pinot Meunier, Champagne (FRA)	180
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<b>Perrier-Jouët Blanc de Blanc NV</b> Chardonnay, Champagne (FRA)	200
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<b>Perrier-Jouët Belle Epoque Blanc De Blanc</b>	900
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## Non-tails

**Sam's Cup** | 10  
Passion fruit, lychee, 7up

**Grecian Formula** | 10  
Pomegranate Molasses, Pineapple juice, Citrus

**Ginger Breeze** | 10  
Blue Curacao, lemon juice, ginger syrup, mint leaf

# Soft Drinks and Juices

**Coke, Coke Zero, Sprite,  
Ginger ale, Ginger Beer | 6**

**Orange Juice | 7**

**Watermelon Juice | 7**

**Acqua Panna 750ml | 8**

**San Pellegrino 750ml | 8**

## Kombucha

**Mango Passion, Raspberry Lemonade,  
Blood Orange | 8**

## Coffee

**Espresso | 3**

**Double Espresso | 5**

**Long Black | 5**

**Latte | 6**

**Cappuccino | 6**

## Tea

**British Breakfast Tea | 6**

**Earl Grey Lavender | 6**

**Chamomile Dream | 6**

**Marrakesh Mint | 6**

**Osmanthus Sencha | 6**



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