

WINE PAIRING

Antica Cuvee Riserva 5 years 24
2021, Bodegas Ximenez-Spinola Exceptional Harvest 12
La Spinetta, Biancospino Moscatò d'Asti 18
Amaro Herbal Infusion 14
Penfolds Father Grand Tawny 10 Years Old 16

DESSERTS

Corn on the Cob Lemon cheesecake mousse, blondie cake, yuzu jelly, sesame crumble 22
Ossò Buco Dulcey chocolate mousse, hazelnut passion fruit & blood orange caramel strawberry goat cheese ice cream 24
Berry Bomb Strawberry crème brûlée, raspberry cream, strawberry confit, berry coulis sphere, blueberry powder, blueberry lemon consommé 26
Flaming Coconut Meringue, coconut & mango ice cream, spiced pineapple, grand marnier 28
Chocolate Madness Chocolate almond cake, white chocolate sabayon chocolate soil, chocolate pop ice cream 28

SKIRT

Where Fire Meets Flavour

WINE PAIRING

NV, Billecart-Salmon Brut Réserve 30
2021, Pa'Ro Bianco Buccia Nera 29
2022, Château D'Esclans Whispering Angel 19
2021, Peter & Paul Grüner Veltliner Bio 20
2019, Delas "Saint Esprit", Syra 19
2022 Reguta Di Anselmi Ca'stele, Pinot Grigio 16
2022, Espeto Verdejo Verdejo 18
2022, Domaine Ellevin Chablis, Chardonnay 22
2021, Louis Jadot Coteaux, Pinot Noir, Bourgogne 25
2021, Catena, Malbec 24
2022, Babich Black Label Sauvignon Blanc 22
2021, The Chocolate Block, Syrah 34
2021, Raventós Blanc "Blanc De Blancs" 19

SMALL PLATES

Beef Tartare Sweet potato crisps, chive oil	24
Salt-baked Beetroot (V) Whipped ricotta, walnuts, balsamic	18
Dry Aged Hamachi Burnt buttermilk, ikura, kohlrabi	24
Wood-fired Bone Marrow Sourdough toast, gremolata, anchovies	20
Wood-fired Lobster Pumpkin soup, miso, shaved fennel salad	32
Ankimo Toast Monkfish liver pâté, engawa	24
Bacon Fat Potato Potato pavé, smoked burrata, jamón ibérico	24
Dry Aged Duck Ham Foie gras foam, poached apples, pain d'épices	26
Iwate Prefecture Scallops Hand dived scallops, smoked sweet peas, x.o sauce	32
Carabinero (Per Piece) Koshihikari rice, sauce américaine	48

LARGE PLATES

Dry-aged Rainbow Trout Smoked mussels, confit leeks, vin jaune sauce	45
Dry-aged Duck (1 person/2 persons) Orange gastrique, fermented blackberry jus, foie gras	58/108
Lamb Rump Carrot gochujang, pickled heirloom carrot	48
Octopus Ras el hanout, harissa, kale	42
Iberico Secreto Peperonata, pickled mustard jus	48
Wood-fired Aubergine (V) Fermented garlic, Sunchoke, Puffed buckwheat	28

SOMMELIER'S CHOICE

2015, Bolgheri Superiore, Ornellaia Petit Verdot, Bolgheri, Italy 490
2018, HDV Belle Cousine Cabernet Sauvignon, Napa Valley, USA 380
2017, Benjamin de Rothschild Vega Sicilia Macán Tempranillo Rioja, Spain 280
2020, Catena Zapata Argentino, Malbec Mendoza, Argentina 280



We are excited to offer several new menu items featuring delightful meats from authentic meat suppliers. Our dishes are sure to satisfy even the most discerning meat-lovers. Scan to find out more.

FREE-RANGE GRASS-FED BEEF

Full Bodied | Free Range | Minerals | Healthy | Natural

Little Joe - Northeastern Victoria, Australia		
Tenderloin MB4+	180g	98
Sirloin MB4+	250g	98

WAGYU

Umami | Slightly Sweet | Marbling | Rich | Luxurious | Tender

Sanchoku F1 Wagyu		
Pichanha MB 6-7	220g	78

FULL BLOOD WAGYU BEEF

Umami | Slightly Sweet | Marbling | Rich | Luxurious | Tender

David Blackmore's Full Blood Wagyu, Victoria, Australia		
Skirt steak MB9+	200g	98
Tri-tip steak MB9+	200g	98
Bone-in rib eye MB9+	Per 100g	45
Livingstone Full Blood Wagyu, Victoria, Australia		
Rib-eye MB7+	300g	188
Omi Wagyu, Japan Sirloin A5	80g	100
	160g	180

USDA PRIME ANGUS

Rich | Tender | Full Bodied | Slightly Sweet | Juicy

Meats by Linz Heritage Angus		
T-bone	Per 100g	24

SIDE DISHES

Smoked Mashed Potatoes (V)	15
Grilled Asparagus (V) Bottarga, whipped ricotta	24
Smoked Haddock Mac and Cheese	18
Sauteed Mushrooms (PB)	15

Choice of Sauce:

Horseradish Béarnaise | Bordelaise Red Wine Jus | Chimichurri

PB - Plant Based | V - Vegetarian

Please approach our Talents if you have any dietary restrictions.

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.