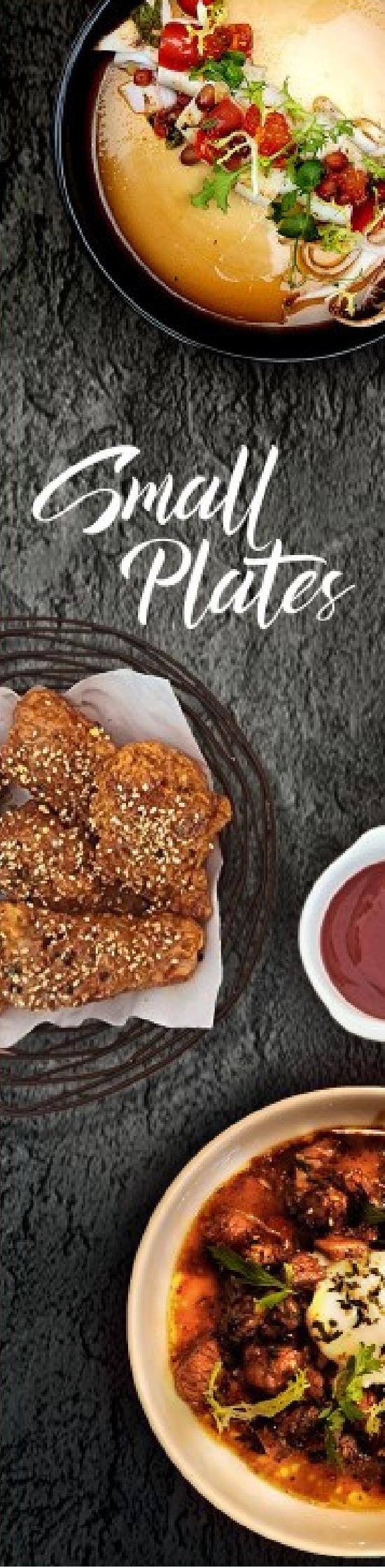




Skylido

ROOFTOP BAR & BISTRO



Small Plates

Small Plates (Last order 2am)

Sous Vide Squid / 22

Squid rendered in water bath, with ikura, pomegranate, tomato, chilli, in salsa dressing

House Cured Smoked Salmon / 22

House-cured salmon, salmon roe, leek & potato sauce

Sky Lido Salad / 15

Garden greens, cherry tomato confit, cabbage, toasted nuts, chervil and sherry mustard dressing

Shiitake Kombu Corn / 8

Charred corn kernels, French butter, shiitake, kombu sea salt, parsley, furikake, shaved parmesan

Sauteed Brussel Sprouts / 12

With parma ham, balsamic wasabi dressing

Charred Broccoli / 12

In burnt butter, roasted garlic aioli, seaweed sesame, shaved parmesan

Pommes Noisettes / 15

Golden fried potato balls with garlic aioli, house-made Duroc bacon bits, pickled baby radish, furikake, chives

Sea Salt Fries / 11

Truffle Fries / 15

Fries with shiitake and kombu sea salt, truffles, shaved pecorino

Curry Fries With Honey Curry Mayo Dip / 12

Crispy shoestring fries, curry powder, curry leaves, chilli flakes, furikake, sea salt



Small Plates

Mini Cheese Pastry Triangles / 8

Golden brown pastry, melted 3-blend spiced béarnaise, spring onion, and chilli

Wagyu Beef Cubes / 26

160 grams premium grass-fed Australian wagyu, sake and demi glacé, garlic, and sous vide egg

Baked Scallops On The Shell / 11

2 scallops baked with burnt butter vinaigrette and mozzarella

Crispy Spicy Chicken Drumlets / 13

Honey miso dressing with seaweed sesame

Crispy Fried Chicken Bites / 12

Boneless chicken thighs crispy with kimchi mayo dip

Garlic Butter Blue Tiger Prawns / 16

Thyme, kombu sea salt, Bonito flakes

Roasted Camembert / 18

Roasted camembert, sea salt, rosemary, crostini
Extra crostini / 2.5

Lavash Style Bread With Dips / 14

Freshly baked spiced bread with smoked aubergine, caviar, and hummus

Garlic Bread / 8

Fresh garlic, garlic confit, thyme cream, parmesan on house-baked bread



Tartines



Tartines

Garden Tartine / 15

Zucchini, tomato, onion, bechamel sauce on sourdough

Roast Beef Tartine / 20

Roast beef, gherkins, white sauce on sourdough

Parma Ham Tartine / 18

Parma ham, 5-spice pork cubes, cheese, truffle oil on sourdough

Seafood Tartine / 20

Anchovies, prawns, ikura, cheese on sourdough



Soup, Platters



Burgers



Soups

Mushroom Bisque / 12

Rich earthy flavors of portobello and dried mushrooms

Sharing Platters

Charcuterie Board (Good for 2) / 36

Bayonne ham, Rosette "Duc de Coise" salami, grilled homemade smoked pork belly, crostini, Riviera mixed olives

Cheese Platter (Good for 2) / 35

Toma piemontese cheese, parmesan reggiano, camembert, dates and walnut cake, fig balsamic, dried apricots, crackers

Burgers

Sky Lido Cheeseburger / 26 / *28

House-made brioche bun, aged Argentinian beef patty, cheddar, bacon, onion jam, house dressing, lettuce, semi-dry tomato, pickled baby radish and a side of fries

*Grilled house-made Duroc bacon

Black Pepper Gula Melaka Chicken Burger / 24

House-made brioche bun, sous vide chicken thigh, frisee, cheddar, house dressing and a side of fries

Burger Add-Ons

Extra patty / 6

Extra cheddar cheese / 2

Extra sautéed mushrooms / 4

Extra house-made Duroc bacon / 4



Pasta



Pastas

Carbonara /24

House-made Duroc bacon, light touch of cream, garlic, parmesan, egg yolk, pepper, penne, topped with sous vide egg

Smoked Uni Seafood Pasta /35

Tiger prawns, smoked uni cream sauce with chardonnay, shio kombu, spaghetti

Brandy Cream Seafood / 28

Tiger prawns, Korean flower clams, brandy cream sauce, parsley, spaghetti

Chardonnay Tomato Seafood / 28

Tiger prawns, Korean flower clams, chardonnay, tomato sauce, basil, spaghetti

White Wine Butter Clams / 25

Clams in white wine butter sauce, capers, anchovy, parsley, spaghetti

Prawn Aglio Olio / 26

Tiger prawns, chilli, chardonnay, prawn stock, basil, parsley, spaghetti

Pesto Penne /22

Charred broccoli, green peas, zucchini, touch of cream, parmesan, penne



Mains

Seafood Bouillabaisse /30

Fresh, succulent sea bass, jumbo prawns, mussels, and crab in luscious lobster bisque

Māori Lake Beef / 39

Grilled beef (200g) with mixed mushrooms, chimichuri baby potato

Pan Seared Catch / 32

Pan-fried sea bass (120g), with flower clam broth, fennel, and ikura

Roasted Lamb Leg / 30

Trio of quinoa, onion confit, and cherry tomato, demi glace

Roasted Lamb Rack / 36

Roasted lamb rack, smoked aubergine, caviar, charred cauliflowers, lamb jus

Smoked Miso And Thyme Roasted Chicken / 28

Roasted chicken thigh (200g) in smoked miso and thyme, baby vegetables, pan-roasted crispy baby potatoes, chicken jus

Pork Cheek / 30

Slow roasted Duroc pork cheek with tomato chilli glaze, chargrilled baby cabbage with parmesan, pine nuts on roasted pumpkin purée

Mains