

SKAI

Ala Carte

M E N U



SKAI.SG

DINE HIGH AT SKAI

Dine Your Way at SKAI – Day to Night with views of Singapore's iconic Marina Bay

Perched on the 70th floor and proudly standing as Singapore's highest restaurant, SKAI invites you to savour a dynamic dining experience shaped around you. Whether you're joining us for a multi-course business lunch, an unhurried afternoon tea, a vibrant dinner, or a spontaneous late-night bite with cocktails, our menu adapts to your pace and palate.

From expertly aged tuna and premium Wagyu to vibrant small plates and seasonal specials, every dish is crafted with intention – best enjoyed alongside the iconic Marina Bay skyline stretching out before you.

Open daily from 12pm to 12am, we're here whenever the moment feels right.

À la Carté

12pm to 9.30pm

Chef's Tasting Menu

12pm to 9.30pm

High Tea Set

12pm to 5pm

Supper Club

9.30pm to 12am

Private Dining/Group Bookings

Please enquire with our friendly server or contact fbsales.singapore@fairmont.com

SKAI COCKTAILS

SIGNATURES 27

VELVET REVERIE

Koch Mezcal, Mugi Shochu, Yoghurt Fat Wash, Raspberry Purée

SMOKY RESILIENCE

Nikka Barrel Whisky, Roasted Black Sesame

LUMINOUS HARMONY

Butterfly Blue Pea Rum, Passion Fruit Syrup, Honey Ginger, Tonic Water

GOLDEN EUPHORIA

Roku Gin, St. Remy Cognac, Muscat Grape, Lemon Juice

ZEN RADIANCE

Yuzu Umeshu, Vodka, Orange Infused Water, Champagne

CLASSICS 26

OLD FASHIONED

Maker's Mark, Demerara Bitters

DIRTY MARTINI

Hendrick's, Lillet Blanc, Olive Brine

WHISKEY SOUR

Maker's Mark, Lemon, Sugar, Bitters

SINGAPORE SLING

Citadelle, Cherry Brandy, DOM, Cointreau, Grenadine, Pineapple, Bitters

NEGRONI

Bombay Sapphire, Campari, Mancino Rosso

VITALITY NON-ALCOHOLIC COCKTAILS 18

SIR STAMFORD

Giffard Pineapple, Elderflower, Strawberry Cordial, Lime Juice

PARADISE

Pineapple Juice, Passion Fruit Purée, Mango Purée, Lime, Mango Juice, Coconut Syrup

SKAI BLISS

Lime, Peach Purée, Elderflower Tonic, Blue Pea Syrup

N25 CAVIAR

*Discounts are not applicable
(excluding Accor Plus Explorer)*

N25 KALUGA HYBRID 30g 120 | 125g 470

Served with traditional garnish & blinis

TUNA BAR

*Discounts are not applicable
(excluding Accor Plus Explorer)*

Our Bluefin Tuna is sourced from Japan and dry aged for 6 days in our Dry Ager.

Nigiri 2 pieces / Sashimi 3 pieces

TUNA LOIN 26

TUNA OTORO 🍴 46

TUNA CHUTORO 36

SUSHI PLATTER 98

SASHIMI PLATTER 98

SUSHI & SASHIMI PLATTER 188

SMALL PLATES

WAGYU BEEF TARTARE, Gochujang, Egg Yolk Jam 35

SEARED FOIE GRAS, 🍴 Fig, Balsamic & Honey 48

BEETROOT, 🌱 Orange, Pomegranate & Roasted Pine Nut 28

BURRATA, 🌱 Basil Pesto, Heirloom Tomato 38

HOKKAIDO SCALLOP, Miso Beurre Blanc, Potato, Spring Pea 49

HAMACHI CEVICHE, Avocado, Jalapeño 30

CRAB CAKE, 🍴 Citrus Emulsion, Cabbage Slaw 42

GRILLED ASPARAGUS, Whipped Taramasalata, Amalfi Lemon 32

🍴 Chef's Recommendation 🌱 Vegetarian 🌱 Vegan

Please advise us of any special dietary requirements including potential reactions to allergens.
Prices are subject to prevailing government tax and service charge.

ARTISANAL BEEF

Discounts are not applicable
(excluding Accor Plus Explorer)

Cooked Over Binchotan

“TASTE OF WAGYU” 🍖	288
Wylarah Striploin MBS 9+, Saga A5 Tenderloin, Omi A5 Striploin	

BLACK ONYX, PURE BLACK ANGUS, NSW, Australia	
Porterhouse 1.2kg	248
<i>Please allow 45mins cooking time</i>	

JAPANESE A5 WAGYU	
Saga Prefecture Tenderloin 150g	165
Omi Prefecture Striploin 200g	150

STOCKYARD ANGUS MBS 3/4, QLD, Australia	
Ribeye 400g	98

SAUCES 4

SKAI Ponzu, SKAI Yakiniku,
Peppercorn, Red Wine, Garlic Herb Butter

🍴 *Chef's Recommendation*

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MAINS

ROSCOFF ONION TART, 🌿 Parmesan, Thyme 40

BLACK COD, 🍷 Pickled Ginger, Bonito 58

BARRAMUNDI, 🐟 🌿 Smoked Trout Roe, Cucumber, Dill 44

HISPI CABBAGE, 🌿 Ginger, Apple, Hazelnut 42

BLACK ONYX TENDERLOIN 200g, Kabocha Pumpkin, Pommes Dauphine 80

GRILLED GUNDAGAI LAMB CHOP, Piperade 69

WHOLE ROAST CHICKEN, Japanese Rice, Salsa Verde 88

IBERICO PORK CHOP, 🍷 Hispi Cabbage, Apple 62

SIDES 18

ROASTED CARROTS, 🌿 Honey Labneh, Za'atar

CHARRED BROCCOLINI, 🌿 Miso Tahini, Sesame

FRENCH FRIES, 🌿 Kombu Salt

CAULIFLOWER, Pecorino, Truffle Ponzu

CREAMED HOKKAIDO CORN, 🌿 Togarashi, Lime

CUCUMBER, 🌿 Whipped Feta, Mint

SKAI WALDORF SALAD, 🌿 Endive, Poached Pear, Walnut

🍷 Chef's Recommendation 🌿 Vegetarian 🌿 Vegan 🐟 Sustainable Seafood 🌿 Locally-Sourced

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SWEETS & CHEESE

PIÑA COLADA 23

Compressed Pineapple, Lime Curd, Malibu Coconut Foam, Pineapple Sorbet

MUSCAT CHEESECAKE 23

Kalamansi Muscat Gel, Lemon-Tea Bush Sorbet

MANGO PEPPERCORN 23

Mango Peppercorn Compote, Hokkaido Milk Foam,
Yoghurt Ice Cream, Peppercorn Shortbread

WARM MANJARI CHOCOLATE CAKE 23

Malt Ice Cream, Caramel, Chocolate Croquant

EXOTIC FRUIT SALAD 23

Seasonal Exotic Fruit

ARTISANAL CHEESE PLATTER 33

Fig Compote, Sesame Lavosh

SKAI ICE CREAM & SORBET SELECTION

One Scoop 9 | Two Scoops 15 | Three Scoops 20

Ice Cream: Tahitian Vanilla | Belgian Chocolate | Coconut

Sorbet: Pineapple | Earl Grey Tea | Acai Berry

BEVERAGES

TWG TEA 8

French Earl Grey | Chamomile | Jasmine Green | English Breakfast | Moroccan Mint |
Emperor Sencha | Oolong Prestige | Royal Darjeeling

SUZUKI COFFEE

Americano  | Single Espresso  | Single Macchiato | Piccolo Latte | 8
Cappuccino  | Flat White  | Café Mocha  | Café Latte 

Double Espresso | Double Macchiato 10

 *Sustainably Sourced*

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WINE BY THE GLASS

CHAMPAGNE / SPARKLING WINE

POMMERY, BRUT ROYAL 30

Côte des Blancs – Montagne de Reims, France

DOMAINE SIEBERT, ROSE CREMANT D'ALSACE, Alsace, France 29

SANTA MARGHERITA, VALDOBBIADENE BRUT DOCG, Veneto, Italy 28

WHITE WINE

MOUNT RILEY, SAUVIGNON BLANC, Marlborough, New Zealand 29

WILLIAM FEVRE, CHABLIS, Chablis, France 32

ANDREA C, PINOT GRIGIO, Friuli-Venezia Giulia, Italy 27

CHATEAU STE. MICHELLE, CHARDONNAY, Columbia Valley, USA 28

ROSÉ WINE

MAISON ST. AIX, Coteaux d'Aix-en-Provence, France 27

RED WINE

JOSEPH FAIVELEY, PINOT NOIR, Bourgogne, France 32

ROBERT MONDAVI, PRIVATE SELECTION, CABERNET SAUVIGNON, 29
California, USA

MARQUES DE CACERES, CRIANZA, TEMPRANILLO, Rioja, Spain 28

M GAGLIASSO, ROCCHIE DELL'ANNUNZIATA, BAROLO, Piedmont, Italy 36

SWEET / PORT WINE

RUFFINO, MOSCATO D'ASTI, DOCG, Piedmont, Italy 27

PORT, CHURCHILL'S RESERVE, Duriense, Portugal 30