

SOURCED ARTISANAL BEEF


Miyazaki Wagyu, Japan, A4 125
100% Purebred Japanese Wagyu,
crowned the “Champion Cow” from Miyachiku co-op
200g New York Strip

Aspen Ridge, Angus, America, U.S.D.A Prime 95
Naturally raised in a family-owned U.S. ranch
225g Tenderloin

Wylarah, Wagyu, Australia, MB8 110
100% Purebred Japanese Wagyu,
Born wild and raised on vast pastures in East Queensland
250g New York Strip

Rhug Estate, Organic Aberdeen Angus, Wales, Dry Aged 95
Reared on coastal farms near historic Caernarfon,
North Wales
320g Rib Eye

Saga, Wagyu, Japan, A5 155
From the Saga prefecture known for its calm climate,
clean air and water
160g Tenderloin

 **Tenderloin Oscar** 115
Aspen Ridge, Angus, America, U.S.D.A Prime
Lump Crab Meat, Asparagus, Tarragon Sauce
225g Tenderloin

 Signature (V) Vegetarian  Vegan

Discounts are not applicable for artisanal beef selection.
Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

SHARING CUTS FOR TWO

John Stone, Ireland, 32 Days Dry Aged 210

The best Irish beef reared on the freshest, greenest grass in Ireland

1kg Tomahawk

Stanbroke, Black Angus, Australia, MB4 190

Raised on the lush green pastures in Northern Queensland

900g Porterhouse

SAUCES

Green Peppercorn, Black Truffle, Red Wine, Asian Spice

SIDES

House Salad

Baby Gem, Endive, Ginger Honey Dressing

Roasted Mushrooms

Parsley, Garlic

Hokkaido Corn

BBQ, Butter

Hand-Cut Chips

Tosaka Salt

Asparagus

Rapeseed Oil, Yuzu

Discounts are not applicable for artisanal beef selection.
Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

SMALL PLATES



Crab Cake 34

Celeriac Coleslaw, Togarashi, Wild Rice

Irish Oysters 2 pieces 20 | 4 pieces 38 | 6 pieces 56
Apple, Smoked Dashi, Wasabi

BBQ Quail Yakitori 26

Sour Plum, Chili & Soy Bean Glazed

Burrata (V) 24

Courgette, Almond, Green Gazpacho

Lobster & Avocado 30

Cucumber, Tomato, Sweetcorn, Yuzu

Cured Hamachi 24

Pomelo, Radish, Jalapeno, Tomato Ponzu

Foie Gras 34

Spiced Carrot, Bonito, Apple, Hazelnut



Quinoa Salad 20

Beetroot, Persimmon, Lime Dressing



Signature (V) Vegetarian  Vegan

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

MAINS



Grilled Asparagus 46

Polenta, Green Pea, Wasabi Leaf, Macadamia

Rhug Organic Lamb Rump 65

Shiitake Mushrooms, Chicory, Tosaka Seaweed

Crab Spaghettini 64

Carabineros Prawn, Squid Ink Pasta, Capers, Garlic

Dingley Dell Pork Belly 56

Octopus, Chorizo Fregola, Fennel, Tomato

Alaskan Black Cod 72

Smoked Miso, Potato Croquette, Artichoke

Westholme Wagyu, Flat Iron 75

Endive Salad, Asian Spice

SIDES 8

House Salad

Baby Gem, Endive, Ginger Honey Dressing

Hokkaido Corn

BBQ, Butter

Roasted Mushrooms

Parsley, Garlic

Hand-Cut Chips

Tosaka Salt

Asparagus

Rapeseed Oil, Yuzu



Signature (V) Vegetarian  Vegan

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

DESSERTS

 **Baked Cheesecake** (For Two) 28
Strawberry, Sour Cream, Vanilla

Chocolate Sphere 22
Caramel Banana, Rice Puff, Hokkaido Milk Ice Cream

Matcha Fudge 20
Sea Salt, Grape, Mochi Jelly, Citrus Sorbet

Black Sesame 20
Clementine Marmalade, Toasted Biscuit, Custard

Exotic Trifle 20
Coconut, Mango Compote, Lemongrass Sorbet

Selection of Artisanal Cheese 28
Truffle Honey, Cheese Biscuits

Fruit Platter 24
Sliced Tropical Fruits

 Signature (V) Vegetarian  Vegan

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

KIDS MENU

MAIN COURSE

Breaded Fish and Chips 22

SKAI Steak with Asparagus 22

Spaghetti with Ratatouille Vegetables 17

DESSERT

Chocolate Cake 10

Selection of Homemade Ice Cream 7



Signature (V) Vegetarian  Vegan

Prices are subjected to service charge and prevailing government tax.

Please advise us of any special dietary requirements, including potential reaction to allergens.