

SKAI *Ala Carte*

The House of Kaviari

The House of Kaviari draws on 40 years of history to select the finest farmed caviars at the source. Grains are refined in its Parisian laboratories and then presented in individually-numbered tins.

KAVIARI KRISTAL CAVIAR 30G 150

From the sturgeon *Acipenser Schrenki*. This is the favourite caviar of chefs and connoisseurs. Deep golden colour, firm in texture and exhibiting classic nutty flavours.

KAVIARI OSCIETRE CAVIAR 15G 75

Caviar from sturgeon *Acipenser Gueldenstaedti*. Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours.

Sourced Artisanal Beef

MIYAZAKI WAGYU, JAPAN, A4 135

100% Purebred Japanese Wagyu,
Crowned the "Champion Cow" from Miyachiku co-op
200g New York Strip

WESTHOLME, WAGYU, AUSTRALIA, MB5 95

Founded on champion Japanese Wagyu bulls raised in Queensland
200g Tenderloin

RANGER VALLEY, BLACK ONYX, AUSTRALIA, MB3 95

Raised in the Cool Climate of the New England's Tableland
300g Ribeye

WYLARAH, WAGYU, AUSTRALIA, MB8 125

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

SAGA, WAGYU, JAPAN, A5 155

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



TENDERLOIN OSCAR WESTHOLME, WAGYU, AUSTRALIA, MB5 115

Lump Crab Meat, Asparagus, Tarragon
225g Tenderloin

Choice of one sauce and one side

 Signature  Vegetarian  Vegan

Discounts are not applicable for artisanal beef and caviar selection.

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

Prices are subject to prevailing taxes and service charge.

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 210

Raised on the lush green pastures in Northern Queensland
1kg Porterhouse

Choice of two sauce and two side

Sauces

GREEN PEPPERCORN, BLACK TRUFFLE, RED WINE, ASIAN SPICE

Sides

HOUSE SALAD

Ginger Honey Dressing

ROASTED MUSHROOMS

Caper, Garlic

HOKKAIDO CORN

BBQ, Butter

HAND-CUT CHIPS

Tosaka Salt

ASPARAGUS

Rapeseed Oil, Yuzu



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Small Plates



 **CRAB CAKE** 36
Passion Fruit, Chilli, Daikon Salad

IRISH OYSTERS 2 pieces 20 | 4 pieces 38 | 6 pieces 56
Nashi Pear, Dashi, Wasabi, Finger Lime

 **CHAWANMUSHI** 20
Wild Mushrooms, Black Truffle, Hazelnuts

CURED SCALLOP 28
Pink Grapefruit, Caramelised Cauliflower, Tapioca

STUFFED PORTOBELLO 26
Pork, Ginger, Bacon Mayonnaise, Katsubushi

CHARRED AJI MACKEREL 24
Quinoa, Apple Tzatziki, Oscietre Caviar

FOIE GRAS 34
Naranja Orange, Chestnut, Heirloom Carrot

 **CRISPY TOFU** 20
White Miso, Cabbage, Kombu, Radish



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Mains

 **YAKINIKU BBQ BLACK COD** 72
Kimchi Slaw, Baby Gem, Medjool Dates

V CHICKPEA TOFU 46
Heirloom Beetroot, Cauliflower, Tempura Enoki

FREE RANGE CHICKEN 58
Parsnip, Black Garlic, Leek, Truffle

CARABINERO PRAWNS 62
Glass Noodles, Tamarind, Shiitake, Soft Shell Crab

GRILLED LOBSTER 76
Potato Bravas, Chorizo, Fennel, Wasabi Apple

WESTHOLME WAGYU, FLAT IRON 75
House Salad, Asian Spice

Sides

HOUSE SALAD
Ginger Honey Dressing

HOKKAIDO CORN
BBQ, Butter

ROASTED MUSHROOMS
Caper, Garlic

HAND-CUT CHIPS
Tosaka Salt

ASPARAGUS
Rapeseed Oil, Yuzu



 Signature  Vegetarian **V** Vegan

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Desserts

 **BAKED VANILLA CHEESECAKE** (For Two) 34
Mango, Sudachi, Pineapple Sorbet

 **CHOCOLATE SPHERE** 24
Orange Confit, Peta Zeta, Chocolate Ice Cream

SPICED FUJI APPLE 22
Honeycomb, Cream Fraiche, Honey Mochi, Yogurt Ice Cream

V CARMELISED BANANA 20
Coffee Foam, Hazelnut Praline Fudge, Biscoff Crumble

MATCHA TIRAMISU 24
Grand Marnier, Caramelised White Chocolate, Coconut

CHEESE PLATTER 28
Truffle Honey, Cheese Biscuits



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SKAI Kid's Menu

Main Course

BREADED FISH AND CHIPS 32

BRAISED BEEF SHORT RIB WITH MASH 32

TOMATO LINGUINI WITH ASPARAGUS 27

Dessert

CHOCOLATE CAKE 20

SELECTION OF HOMEMADE ICE CREAM 17

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