

SKAI

*Ala Carte*

M E N U

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SKAI.SG

# DINE HIGH AT SKAI

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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.

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## **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](mailto:fbsales.singapore@fairmont.com)

# SKAI COCKTAILS

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## **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)*

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**N25 KALUGA HYBRID** 30g 120 | 125g 470

*Served with traditional garnish & blinis*

## TUNA BAR

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

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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

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**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

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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

*Please allow 45mins cooking time*

**JAPANESE A5 WAGYU**

Saga Prefecture Tenderloin 150g 165

Omi Prefecture Striploin 200g 150

**STOCKYARD ANGUS MBS 3/4, QLD, Australia**

Ribeye 400g 98

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**SAUCES** 4

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

🍷 *Chef's Recommendation*

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## MAINS

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**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, Pommies Dauphine 95

**GRILLED GUNDAGAI LAMB CHOP,** Piperade 69

**WHOLE ROAST CHICKEN,** Japanese Rice, Salsa Verde 88

**IBERICO PORK CHOP,**  Hispi Cabbage, Apple 62

## SIDES 18

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**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

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### 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

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### 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

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## CHAMPAGNE / SPARKLING WINE

POMMERY, BRUT ROYAL 30

Côte des Blancs – Montagne de Reims, France

FERRARI, MAXIMUM BLANC DE BLANC, Trento DOC, Italy 29

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

SANTA MARGHERITA, VALDOBBIADENE BRUT DOCG, Veneto, Italy 28

## WHITE WINE

TUNELLA, SAUVIGNON BLANC – DOC, Colli Orientali, Friuli, Italy 30

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, Provence, France 27

## RED WINE

JOSEPH FAIVELEY, PINOT NOIR, Bourgogne, France 32

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

MITOLO JESTER CABERNET SAUVIGNON, McLaren Vale, Australia 30

CLARENDELLE ROUGE BY HAUT BRION, Bordeaux, France 30

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

## SWEET / PORT WINE

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

PORT, CHURCHILL'S RESERVE, Duriense, Portugal 30