

SKIRT

Where Fire Meets Flavour

CHEF PAUL CHONG

A Culinary Virtuoso Bringing His Flair
to the recently transformed SKIRT



Prepare your taste buds for an extraordinary culinary experience as SKIRT, W Singapore Sentosa Cove presents its newest maestro of flavors, Chef Paul Chong. Hailing from the esteemed Butcher Boy in Singapore, Chef Paul brings his unparalleled talent and a dash of innovation to this renowned dining destination.

With an illustrious career spanning over a decade, Chef Paul has honed his skills at some of the most prestigious kitchens around Asia. His culinary journey began with humble roots, working his way up from the bustling streets of his hometown to international stages, perfecting his craft along the way. His passion for gastronomy and commitment to excellence shine through in every dish he creates.

Renowned for his ability to elevate classic flavors with a modern twist, Chef Paul's culinary philosophy is a fusion of tradition and innovation. Drawing inspiration from his Asian heritage and international influences, he masterfully combines diverse ingredients to create visually stunning and palate-pleasing masterpieces.

Chef Paul's expertise lies in his meticulous attention to detail and his unwavering commitment to sourcing the finest ingredients. His close relationships with farmers, fishermen, and artisans allow him to showcase the very best of Singapore's culinary landscape while championing sustainability and ethical practices.

At SKIRT, Chef Paul mesmerizes diners with his signature creations, each thoughtfully curated to tantalize and surprise. Whether it is the signature Skirt Steak MB9+, an artfully plated seafood dish, or a vegetarian delight bursting with flavor, his culinary prowess knows no bounds.

Embark on a gastronomic adventure guided by the innovative vision of Chef Paul Chong and immerse yourself in an extraordinary dining experience where every bite tells a story, and every moment is savored.



WINE PAIRING

Antica Cuvee Riserva 5 years 24
2021, Bodegas Ximenez-Spinola Exceptional Harvest 12
La Spinetta, Biancospino Moscato d'Asti 18
Amaro Herbal Infusion 14
Penfolds Father Grand Tawny 10 Years Old 16

DESSERTS

Smoked Cheesecake* (PB) (GF) Smoked cashew nuts and coconut, macadamia fig base, papaya lime ice cream 22
Kaya Toast* Caramelized butter brioche, kaya ice cream pop, whipped dulcey ganache, sesame snaps 24
Berry Bomb* Strawberry crème brûlée, raspberry cream, strawberry confit, berry coulis sphere, blueberry powder, blueberry lemon consommé 26
Flaming Coconut* Meringue, coconut & mango ice cream, spiced pineapple, grand marnier 28
Chocolate Madness* Chocolate almond cake, white chocolate sabayon chocolate soil, chocolate pop ice cream 28

WINE PAIRING

NV, Billecart-Salmon Brut Réserve 30
2021, Pa'Ro Bianco Buccia Nera 29
2022, Château D'Esclans Whispering Angel 19
2021, Peter & Paul Grüner Veltliner Bio 20
2022 Regata Di Anselmi Ca'stele, Pinot Grigio 16
2022, Espeto Verdejo Verdejo 18
2022, Domaine Ellevin Chablis, Chardonnay 22
2022, Domaine Ellevin Chablis, Chardonnay 22
2021, Louis Jadot Coteaux, Pinot Noir, Bourgogne 25
2021, Catena, Malbec 24
2022, Babich Black Label Sauvignon Blanc 22
2021, The Chocolate Block, Syrah 34
2021, Raventós Blanc "Blanc De Blancs" 19

SMALL PLATES

Beef Tartare (GF) (LF) Sweet potato crisps, chive oil 24
Salt-baked Beetroot (V) (GF) Whipped ricotta, walnuts, balsamic 18
Dry Aged Hamachi (GF) Burnt buttermilk, ikura, kohlrabi 24
Wood-fired Bone Marrow (LF) Flatbread, gremolata, anchovies 20
Wood-fired Lobster Pumpkin soup, miso, shaved fennel salad 32
Bacon Fat Potato Potato pavé, smoked burrata, jamón ibérico 24
Dry Aged Duck Ham Foie gras foam, poached apples, pain d'épices 26
Iwate Prefecture Scallops Hand dived scallops, smoked sweet peas, x.o sauce 32

LARGE PLATES

Dry-aged Rainbow Trout (Sustainably Sourced) Smoked mussels, confit leeks, vin jaune sauce 45
Dry-aged Duck (1 person/2 persons) (GF) (LF) (Local) Orange gastrique, fermented blackberry jus, foie gras 58/108
Lamb Rump Carrot gochujang, pickled heirloom carrot 48
Octopus (GF) (LF) Ras el hanout, harissa, kale 42
Iberico Secreto (GF) (LF) Peperonata, pickled mustard jus 48
Wood-fired Aubergine (V) Fermented garlic, Sunchoke, Puffed buckwheat 32

*All desserts contain dairy, eggs, nuts and gluten.
GF - Gluten Free | LF - Lactose Free | PB - Plant Based | V - Vegetarian | Local - Locally Sourced
Please approach our Talents if you have any dietary restrictions.
Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

S - Signature | GF - Gluten Free | LF - Lactose Free
PB - Plant Based | V - Vegetarian | Local - Locally Sourced
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SOMMELIER'S CHOICE

2015, Bolgheri Superiore,
Ornellaia Petit Verdot,
Bolgheri, Italy
490

2018, HDV Belle Cousine
Cabernet Sauvignon,
Napa Valley, USA
380

2017, Benjamin de
Rothschild Vega Sicilia
Macán Tempranillo
Rioja, Spain
280

2020, Catena Zapata
Argentino, Malbec
Mendoza, Argentina
280

FREE-RANGE GRASS-FED BEEF

Full Bodied | Free Range | Minerals | Healthy | Natural

Little Joe - Northeastern Victoria, Australia

Tenderloin MB4+	180g	98
Sirloin MB4+	250g	98

FULL BLOOD WAGYU BEEF

Umami | Slightly Sweet | Marbling | Rich | Luxurious | Tender

David Blackmore's Full Blood Wagyu, Victoria, Australia

Skirt steak MB9+ (S)	200g	98
Bone-in rib eye MB9+	Per 100g	45

Livingstone Full Blood Wagyu, Victoria, Australia

Rib-eye MB7+	300g	188
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Tochigi Wagyu, Japan Sirloin	80g	100
A5	160g	180

USDA PRIME ANGUS

Rich | Tender | Full Bodied | Slightly Sweet | Juicy

Meats by Linz Heritage Angus		
Dry Aged T-bone	Per 100g	30

SIDE DISHES

Smoked Mashed Potatoes (V) (GF)	15
Grilled Asparagus (V) (GF) Bottarga, whipped ricotta	24
Smoked Haddock Mac and Cheese (GF)	18
Sauteed Mushrooms (PB) (GF)	15

Choice of Sauce:

Horseradish Béarnaise (GF) | Bordelaise Red Wine Jus (GF)
| Chimichurri (GF)

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DAVID BLACKMORE'S RHONES AT SKIRT

Skirt has teamed up with David Blackmore and is proudly serving a truly unique product. Rhones is a new breed that is 100% grass fed while achieving marbling score of 9.

As we are constantly aiming to improve our beef quality while reducing food waste, we import a whole carcass of this remarkable cattle and dry age the bone in cuts in house. By doing this we reduce waste as we use the whole animal.

This way of serving beef provides us with a wide range of cuts to try in "limited edition" every month.

The bone in cuts are dry aged for a minimum of 4 weeks. This intensifies the flavor further and improved texture.

THE UNCONVENTIONAL FARMER - DAVID BLACKMORE

David Blackmore has been described many times as an 'unconventional' farmer. He has been applauded for using unique farming methods, combining old world Japanese farming, with new, technically sound scientific methodologies.

David Blackmore has always been highly conscious of the impact that farming and his management decisions has on productivity, profitability and sustainability.

From all of the awards given to Blackmore, David Blackmore is most proud of the 2012 Livestock Producer of the Year Award. This title rewards producers who show a professional, innovative and sustainable approach to their livestock enterprise. The award highlighted David's exceptional animal health and nutrition practices, breeding, preparing livestock for sale, marketing strategy and engaging with the industry beyond the farm gate.

DAVID BLACKMORE'S RHONES LIMITED EDITION

Dry Aged Bone in Rib eye	Per 100 g	42
Dry Aged Porterhouse	Per 100 g	38
Dry Aged Bone in Striploin	Per 100 g	34
Dry Aged T-bone Steak	Per 100 g	36
Picanha (Rump Cap)	250 g	98
Chuck Eye Steak	300 g	98
Denver Steak	200 g	98
Flank Steak	250 g	78
Bone in Short Ribs	800 g	268
Chuck Short Ribs	600 g	168
Tri Tip	200 g	98
Flat Iron Steak	200 g	98

*Please check with our Talents for availability and information.



We are excited to offer several new menu items featuring delightful meats from amazing meat suppliers. Our dishes are sure to satisfy even the most discerning meat-lovers. Scan to find out more.