

NOSE TO TAIL WOOD FIRED COOKING AT SKIRT



SKIRT, a contemporary open-fire restaurant, has teamed up with two remarkable beef producers, David Blackmore from Australia and Hokkaido A4 Wagyu from Japan, importing whole carcasses of both brands. After dry-aging the bone in cuts for a minimum of 28 days to intensify the flavor and tenderness of the beef, we can offer a daily changing range of cuts for our guests to try in “limited edition” while reducing food waste.

David Blackmore Rohnes

Chuck Short Ribs	Per 100g	22
Dry Aged Bone in Ribeye	Per 100g	42
Dry Aged Porterhouse	Per 100g	38
Dry Aged T-Bone	Per 100g	36
Dry Aged Striploin	Per 100g	34
Short Ribs	Per 100g	24
Tenderloin	180g	98
Denver Steak	200g	78
Flat Iron	200g	88
Flank Steak	250g	78
Skirt Steak	200g	78
Bavette	200g	78
Tri Tip	200g	78
Picanha	250g	88

Hokkaido A4 Wagyu

Chuck Eye Steak	250g	168
Denver Steak	150g	128
Oyster Blade	200g	158
Chuck Tender	150g	118
Dry Aged Ribeye	300g	358
Dry Aged Sirloin	250g	238
Tenderloin	150g	208
Chateaubriand	180g	258
Bavette	150g	118
Skirt Steak	150g	128
Short Rib	150g	128
Chuck Short Rib	100g	88
Flank Steak	150g	128
Dry Aged Picanha	200g	168
Tri Tip	150g	118
Top Round	200g	108

DISCOVER OUR LIMITED-EDITION BEEF CUTS

Our Talent will present the selection of “limited-edition” cuts available for the day.
