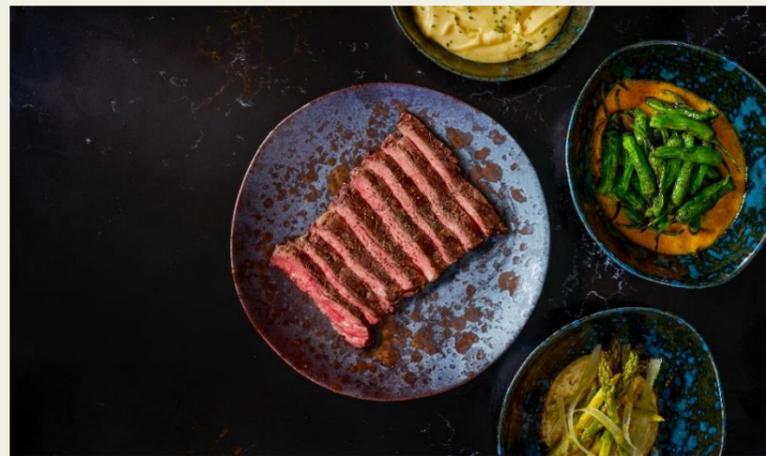


SKIRT

Where Fire Meets Flavour

# A One-of-a-kind Beefing Experience

SKIRT is committed to sourcing from exceptional farmers and producers and elevating flavours through dry-aging and open-fire cooking. Our restaurant marries an authentic culinary philosophy combined with W's signature ambiance, promising a unique epicurean getaway by Sentosa's marina waterfront.



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.

Our talents will inform you which cuts of our limited editions Hokkaido A4 Wagyu and David Blackmore Rohnes are available on the day.

## DAVID BLACKMORE ROHNES

Rohnes is a new breed developed by David Blackmore — a true passion project.

The cattle are 100% grass-fed while achieving a marbling score of 9, which is a truly unique accomplishment.

Because the cattle are pasture-raised, the beef has a full-bodied flavor, delivering all the health benefits of pasture-fed beef while also boasting a reduced environmental impact.

## HOKKAIDO A4 WAGYU

We import whole A4 Wagyu carcasses exclusively from Hokkaido, offering a daily-changing selection of "limited-edition" cuts that maximise taste while minimising food waste.

Renowned for its fine marbling, delicate aroma, and melt-in-your-mouth texture, Hokkaido Wagyu delivers a rich, pure expression of Japan's artisanal beef heritage.



# OUR TEAM



## Beef Sommeliers

The SKIRT team consists of expert Beef Sommeliers, who are passionate about curating a personalized, one-of-a-kind beefing experience. From offering the finest limited cuts to helping you choose your favorite knife, they ensure every detail is tailored to your preference. They're eager to share how SKIRT sources whole carcasses from exceptional producers worldwide, ensuring only the highest quality cuts make it to your plate. With their expertise, you'll savor rare and exclusive selections you won't find anywhere else.



## SMALL PLATES

<b>Beef Tartare (GF   DF)</b> Smoked Egg Yolk, Potato Cake, Horseradish	22
<b>Salt-baked Beetroot (V   GF)</b> Whipped Ricotta, Walnuts, Balsamic	18
<b>Dry Aged Hamachi Ceviche (GF)</b> Leche De Tigre, Avocado, Burnt Buttermilk	26
<b>Wood-fired Bone Marrow (DF)</b> Flatbread, Gremolata, Catalan Anchovies	22
<b>Bacon Fat Potato (P)</b> Potato Pavé, Smoked Burrata, Jamón Ibérico	24
<b>Iwate Prefecture Scallops (P)</b> Hand-dived Scallops, Smoked Sweet Peas, X.O Sauce	32
<b>Grilled Octopus (GF   Sustainably Sourced   P)</b> Squid Ink Sauce, 'Nduja Aioli, Green Goddess	36

## LARGE PLATES

<b>Grilled Aquna Murray Cod (GF   Sustainably Sourced)</b> Jerusalem Artichoke, Grilled Kale, Lobster Bisque	52
<b>Dry-aged Duck (1 person/2 persons) (GF   DF   Local   S)</b> Orange Gastrique, Fermented Blackberry Jus, Foie Gras	58/108
<b>Cubano Iberico Pluma (P)</b> Mojo Rojo, Mole Oaxacan, Smoked Eggplant	48
<b>Roasted Cauliflower Steak (V)</b> Cauliflower Cream, Fermented Garlic, Salsa Macha	36
<b>Uni Spaghetti Chitarra</b> Seasonal Uni, Smoked Uni Sauce, Pickled Myoga	68

S - Signature | GF - Gluten Free | DF - Dairy Free  
PB - Plant Based | V - Vegetarian | Local - Locally Sourced | P - Pork

Please approach our Talents if you have any dietary restrictions.

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

## FREE-RANGE GRASS-FED BEEF

Full Bodied | Free Range | Minerals | Healthy | Natural

### Cape Grim - Northwestern Tasmania, Australia

Tenderloin MB4+	200g	98
Sirloin MB4+	250g	88
Ribeye MB4+	300g	108

## FULL BLOOD WAGYU BEEF

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

### David Blackmore's Full Blood Wagyu, Victoria, Australia

Skirt steak MB9+ (S)	200g	88
Bone-in rib eye MB9+	Per 100g	58

### Livingstone Full Blood Wagyu, Victoria, Australia

Rib-eye MB7+	300g	188
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### Akune Gold A5 Wagyu, Kagoshima Prefecture, Japan

Dry-aged Sirloin	80g / 160g	100 / 180
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## USDA PRIME ANGUS

Rich | Tender | Full Bodied | Slightly Sweet | Juicy

### Meats by Linz Heritage Angus

Dry Aged T-bone	Per 100g	30
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## BUTCHER'S CUT 78

Our talents will inform you which cuts are available

## SIDE DISHES

<b>Smoked Mashed Potatoes (V   GF)</b>	15
<b>Grilled Broccolini (DF   V   GF)</b>	15
<b>Lobster Mac and Cheese</b>	38
<b>Sauteed Mushrooms (V   GF)</b>	15
<b>Charred Hispi Cabbage (V)</b>	18

### Choice of Sauce:

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

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## DESSERTS

**Smoked Cheesecake (N)** 18  
Roasted Pineapple, Smoked Whipped Cream

**Corn Nutty Tart (GF | DF | N)** 20  
Corn Custard with Mixed Nuts, Coconut Sorbet

**Chocolate Madness** 18  
Flourless Chocolate Cake, White Chocolate Sabayon, Ice Chocolate Crumble

**Yuzu & Kaffir Lime Crème Brûlée** 18  
Coconut Crumble, Macerated Berries

**Pistachio Kunafa (N)** 24  
Pistachio Kunafa, Whipped Mascarpone, Pistachio Ganache

Here at SKIRT, our culinary team specializes in wood-fired grilling to enhance the flavours and create an unparalleled texture, particularly for our beef dishes. Please allow 30-45 minutes for preparation. We recommend ordering appetizers to enjoy while awaiting your main course.

\*All desserts contain dairy, eggs and gluten.  
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