

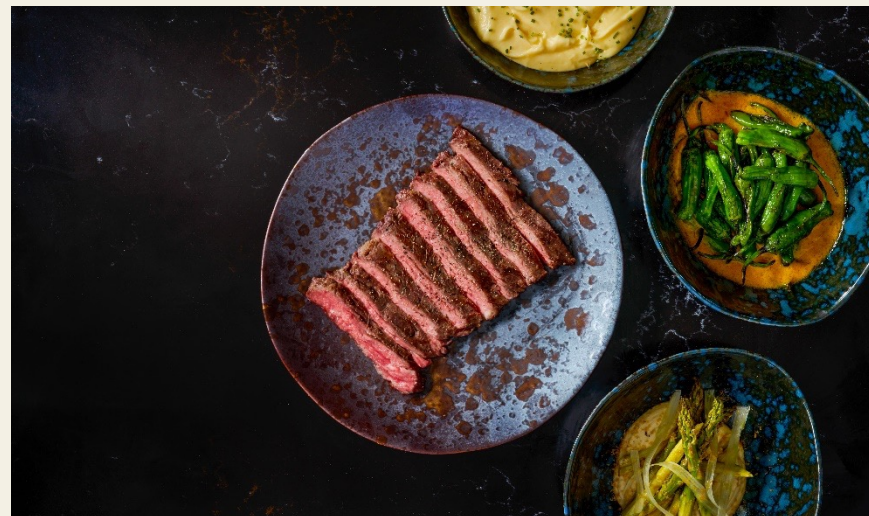
SKIRT

Where Fire Meets Flavour

NOSE TO TAIL WOOD FIRED COOKING AT SKIRT

DISCOVER OUR LIMITED EDITION OF BEEF CUTS

Our Talent will inform you which cuts of our limited editions Akune Gold Wagyu and David Blackmore Rohnes are available on the day.



SKIRT has teamed up with two remarkable beef producers, David Blackmore from Australia and Akune Gold 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

Rohnes is a new breed by David Blackmore, a real passion project.

The cattle is 100% grass fed while achieving marbling score of 9, a truly unique achievement.

Because the cattle is pastured, it has a full bodied beef flavour, providing all the health benefits of pastured beef, while boasting a reduced impact on the environment.

AKUNE GOLD WAYGU

Akune Gold has roots in Akune City with a history beginning over 60 years ago.

Akune City is located on the northwestern coast of Kagoshima Prefecture which welcomes a mild climate, expansive coastline and verdant mountains,

The city boasts the largest number of Wagyu cattle raised in Japan.

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.

WINE PAIRING

2015, Moët & Chandon
Grand Vintage 30

2021, Pa'Ro Bianco
Buccia Nera 29

2023, Château D'Esclans
Whispering Angel 20

2022, Peter & Paul
Grüner Veltliner Bio 20

2022, Domaine Ellevin
Chablis, Chardonnay 24

2023, Babich Black Label
Sauvignon Blanc 26

2022, Peter & Paul
Grüner Veltliner Bio 20

2022, Domaine Ellevin
Chablis, Chardonnay 24

2022, Louis Jadot Coteaux,
Pinot Noir, Bourgogne 32

2020, Terraza Reserva Grand
Malbec, Malbec 40

2023, Babich Black Label
Sauvignon Blanc 26

2020, Torres Celeste
Crianza 28

2023, Babich Black Label
Sauvignon Blanc 32

SMALL PLATES

Beef Tartare (GF) (LF) 24
Sweet potato crisps, chive oil

Salt-baked Beetroot (V) (GF) 18
Whipped ricotta, walnuts, balsamic

Dry Aged Hamachi (GF) 24
Burnt buttermilk, ikura, kohlrabi

Wood-fired Bone Marrow (LF) 20
Flatbread, gremolata, anchovies

Wood-fired Lobster 32
Pumpkin soup, miso, shaved fennel salad

Bacon Fat Potato 24
Potato pavé, smoked burrata, jamón ibérico

Iwate Prefecture Scallops 32
Hand dived scallops, smoked sweet peas, x.o sauce

LARGE PLATES

Dry-aged Rainbow Trout (Sustainably Sourced) 45
Smoked mussels, confit leeks, vin jaune sauce

Dry-aged Duck (1 person/2 persons) (GF) (LF) (Local) 58/108
Orange gastrique, fermented blackberry jus, foie gras

Lamb Rump 48
Carrot gochujang, pickled heirloom carrot

Octopus (GF) (LF) 42
Ras el hanout, harissa, kale

Iberico Secreto (GF) (LF) 48
Peperonata, pickled mustard jus

Wood-fired Aubergine (V) 32
Fermented garlic, Sunchoke, Puffed buckwheat

S - Signature | 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.

SOMMELIER'S CHOICE

2020, Le Serre Nuove Dell
Ornellaia DOC Rosso Petit
Verdot Bolgheri, Italy
360

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

2017, Benjamin de
Rothschild Vega Sicilia
Macán Tempranillo
Rioja, Spain
380

2020, Catena Zapata
Argentino, Malbec
Mendoza, Argentina
360

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 58

Livingstone Full Blood Wagyu, Victoria, Australia
Rib-eye MB7+ 300g 188

USDA PRIME ANGUS

Rich | Tender | Full Bodied | Slightly Sweet | Juicy

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

WINE PAIRING

Antica Cuvee
Riserva 5 years
40

2021, Bodegas Ximenez-Spinola
Exceptional Harvest
14

La Spinetta, Biancospino
Moscato d'Asti
18

Amaro Herbal Infusion
20

Penfolds Father Grand
Tawny 10 Years Old
16

DESSERTS

Smoked Cheesecake* (PB) (GF) 22
Smoked cashew nuts and coconut, macadamia
fig base, papaya lime ice cream

Kaya Toast* 24
Caramelized butter brioche, kaya ice cream pop,
whipped dulcey ganache, sesame snaps

Berry Bomb* 26
Strawberry crème brûlée, raspberry cream,
strawberry confit, berry coulis sphere,
blueberry powder, blueberry lemon consommé

Flaming Coconut* 28
Meringue, coconut & mango ice cream,
spiced pineapple, grand marnier

Chocolate Madness* 28
Chocolate almond cake, white chocolate sabayon
chocolate soil, chocolate pop ice cream



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.

SIDE DISHES

Smoked Mashed Potatoes (V) (GF) 15

Grilled Asparagus (V) (GF) 24
Bottarga, whipped ricotta

Smoked Haddock Mac and Cheese 18

Sauteed Mushrooms (PB) (GF) 15

Choice of Sauce:

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

Chimichurri (GF)

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*All desserts contain dairy, eggs, nuts and gluten.

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