

SKIRT

Where Fire Meets Flavour

A Curated Open-fire Steak 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 steakhouse, has teamed up with two remarkable beef producers, David Blackmore Rohnes 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 edition 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 dining 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

SKIRT's Caviar Service (S GF) 30g Kaluga Hybrid Caviar, Potato Rösti, Parmesan Custard	188
Grilled Padron Peppers (DF V) Smoked Tofu, Sesame Glaze, Tahini	22
Salt-baked Beetroot Salad (V GF) Arugula, Whipped Ricotta, Beetroot Gastrique	22
Dry Aged Hamachi Ceviche (GF) Leche De Tigre, Avocado, Burnt Buttermilk	26
Wood-fired Bone Marrow (DF) Flatbread, Gremolata, Catalan Anchovies	22
Iwate Prefecture Scallops (P) Hand-dived Scallops, Smoked Sweet Peas, X.O Sauce	32
Grilled Fremantle Octopus (GF Sustainably Sourced P) Squid Ink Sauce, 'Nduja Aioli, Green Goddess	38
Beef Tartare (GF DF) Smoked Egg Yolk, Potato Rösti, Horseradish	24
Smoked Jeju Island Pork Belly (P GF) Spice Rub, Fennel Kraut, Mustard Cream	36

LARGE PLATES

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

Cape Grim – Northwestern Tasmania, Australia

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

FULL BLOOD WAGYU BEEF

David Blackmore's Full Blood Wagyu, Victoria, Australia

Skirt Steak MB9+ (S)	200g	88
Bone-in Ribeye MB9+	Per 100g	58

Livingstone Full Blood Wagyu, Victoria, Australia

Ribeye MB7+	300g	188
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A5 Omi Wagyu, Shiga Prefecture, Japan

Dry-aged Sirloin	80g / 160g	100 / 180
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LARGE FORMAT CUTS

Full Blood Wagyu Beef

45 Days Dry Aged Robbins Island Bone-in Ribeye MB 7+	Per 100g	48
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USDA Prime Angus Beef

Meats by Linz Heritage Angus

28 Days Dry Aged Bone-in Striploin	500g	148
28 Days Dry Aged T-Bone	Per 100g	32

BUTCHER'S CUT 78

Our talents will inform you which cuts are available

SIDE DISHES

Smoked Mashed Potatoes (V GF)	15
Grilled Broccolini (DF V GF)	15
Lobster Mac and Cheese	38
Sauteed Mushrooms (V GF)	15
Charred Hispi Cabbage (V)	18
Bacon Fat Potato	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) Roasted Pineapple, Smoked Whipped Cream	18
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Corn Nutty Tart (GF DF N) Corn Custard with Mixed Nuts, Coconut Sorbet	20
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Chocolate Madness Flourless Chocolate Cake, White Chocolate Sabayon, Ice Chocolate Crumble	18
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Yuzu & Kaffir Lime Crème Brûlée Coconut Crumble, Macerated Berries	18
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Pistachio Kunafa (N) Pistachio Kunafa, Whipped Mascarpone, Pistachio Ganache	24
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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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