

## WINE PAIRING

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

## DESSERTS

<b>Corn on the Cob</b> Lemon cheesecake mousse, blondie cake, yuzu jelly, sesame crumble 22
<b>Osso Buco</b> Dulcey chocolate mousse, hazelnut passion fruit & blood orange caramel strawberry goat cheese ice cream 24
<b>Berry Bomb</b> Strawberry crème brûlée, raspberry cream, strawberry confit, berry coulis sphere, blueberry powder, blueberry lemon consommé 26
<b>Flaming Coconut</b> Meringue, coconut & mango ice cream, spiced pineapple, grand marnier 28
<b>Chocolate Madness</b> Chocolate almond cake, white chocolate sabayon chocolate soil, chocolate pop ice cream 28

# SKIRT

Where Fire Meets Flavour

## 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
2019, Delas "Saint Esprit", Syra 19
2022 Reguta Di Anselmi Ca'stele, Pinot Grigio 16
2022, Espeto Verdejo Verdejo 18
2022, Domaine Ellevin Chablis, Chardonnay 22
2022, 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

<b>Beef Tartare</b> Sweet potato crisps, chive oil	24
<b>Salt-baked Beetroot (V)</b> Whipped ricotta, walnuts, balsamic	18
<b>Dry Aged Hamachi</b> Burnt buttermilk, ikura, kohlrabi	24
<b>Wood-fired Bone Marrow</b> Sourdough toast, gremolata, anchovies	20
<b>Wood-fired Lobster</b> Pumpkin soup, miso, shaved fennel salad	32
<b>Ankimo Toast</b> Monkfish liver pâté, engawa	24
<b>Bacon Fat Potato</b> Potato pavé, smoked burrata, jamón ibérico	24
<b>Dry Aged Duck Ham</b> Foie gras foam, poached apples, pain d'épices	26
<b>Iwate Prefecture Scallops</b> Hand dived scallops, smoked sweet peas, x.o sauce	32
<b>Carabinero (Per Piece)</b> Koshihikari rice, sauce américaine	48

## LARGE PLATES

<b>Dry-aged Rainbow Trout</b> Smoked mussels, confit leeks, vin jaune sauce	45
<b>Dry-aged Duck (1 person/2 persons)</b> Orange gastrique, fermented blackberry jus, foie gras	58/108
<b>Lamb Rump</b> Carrot gochujang, pickled heirloom carrot	48
<b>Octopus</b> Ras el hanout, harissa, kale	42
<b>Iberico Secreto</b> Peperonata, pickled mustard jus	48
<b>Wood-fired Aubergine (V)</b> Fermented garlic, Sunchoke, Puffed buckwheat	28

## 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



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.

## FREE-RANGE GRASS-FED BEEF

Full Bodied | Free Range | Minerals | Healthy | Natural

<b>Little Joe - Northeastern Victoria, Australia</b>		
<b>Tenderloin MB4+</b>	180g	98
<b>Sirloin MB4+</b>	250g	98

## WAGYU

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

<b>Sanchoku F1 Wagyu</b>		
<b>Pichanha MB 6-7</b>	220g	78

## FULL BLOOD WAGYU BEEF

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

<b>David Blackmore's Full Blood Wagyu, Victoria, Australia</b>		
<b>Skirt steak MB9+</b>	200g	98
<b>Tri-tip steak MB9+</b>	200g	98
<b>Bone-in rib eye MB9+</b>	Per 100g	45
<b>Livingstone Full Blood Wagyu, Victoria, Australia</b>		
<b>Rib-eye MB7+</b>	300g	188
<b>Omi Wagyu, Japan Sirloin A5</b>	80g	100
	160g	180

## USDA PRIME ANGUS

Rich | Tender | Full Bodied | Slightly Sweet | Juicy

<b>Meats by Linz Heritage Angus</b>		
<b>T-bone</b>	Per 100g	24

## SIDE DISHES

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

Choice of Sauce:

Horseradish Béarnaise | Bordelaise Red Wine Jus | Chimichurri

PB - Plant Based | V - Vegetarian

Please approach our Talents if you have any dietary restrictions.

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