

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 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.

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

## 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.



# 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.



## WINE PAIRING

- 2015, Moët & Chandon  
Grand Vintage 30
- 2021, Pa'Ro Bianco  
Buccia Nera 29
- 2023, Château D'Esclans  
Whispering Angel 20
- 2023, Reguta di Anselmi  
Ca'stele, Pinot Grigio,  
Friuli, Italy 18
- 2022, Domaine Ellevin  
Chablis, Chardonnay 24
- 2023, Babich Black Label  
Sauvignon Blanc 26
- 2023, Reguta di Anselmi  
Ca'stele, Pinot Grigio,  
Friuli, Italy 18

- 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 | DF)** 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 (DF)** 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 | DF | Local)** 58/108  
Orange gastrique, fermented blackberry jus, foie gras
- Lamb Rump** 48  
Carrot gochujang, pickled heirloom carrot
- Octopus (GF | DF)** 42  
Ras el hanout, harissa, kale
- Iberico Secreto (GF | DF)** 48  
Peperonata, pickled mustard jus
- Wood-fired Aubergine (V)** 32  
Fermented garlic, Sunchoke, Puffed buckwheat

S - Signature | GF - Gluten Free | DF - Dairy 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

## BUTCHER'S CUT 78

Our Talents will inform you which cuts are available

## 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)

## 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.

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

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