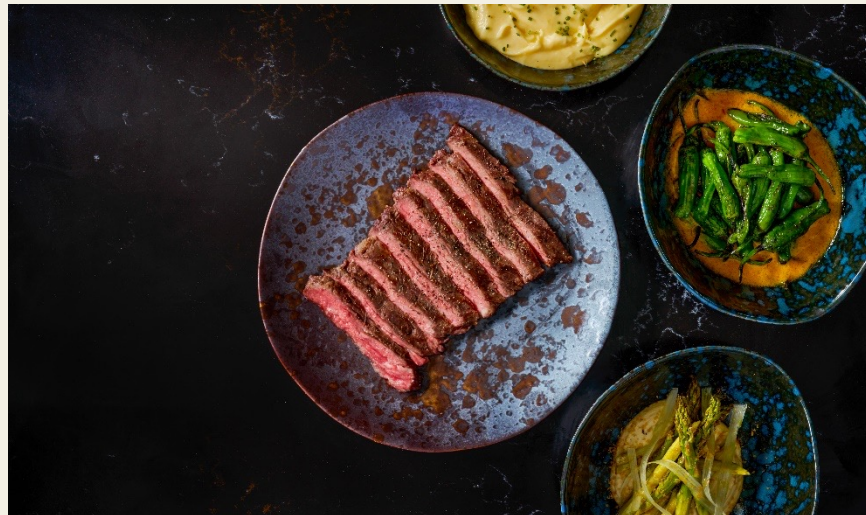


SKIRT

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 Kurohana A5 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 Kurohana A5 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.

KUROHANA A5 WAGYU

Kurohana A5 Wagyu hails from Yatake Ranch, where generations of expertise and sustainable agriculture methods have perfected the art of raising elite Japanese Black cattle.

Known for its exceptional marbling, rich aroma, and signature sweetness, Kurohana Wagyu delivers an unparalleled melt-in-your-mouth texture.

The meticulous care in breeding, feeding, and animal welfare ensures consistently high-quality beef, with over 70% of Kurohana cattle achieving the prestigious A5 and A4 grades.



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

SKIRT's Vendace Roe (S)	24
Vendace Roe, Crème Fraiche, Ràraka <i>Best paired with: Pinot Grigio from Italy - Slight acidity with complement the creaminess of the roe and the accompanying ingredients.</i>	
Beef Tartare (GF DF)	22
Smoked Egg Yolk, Jerusalem Artichoke, Horseradish <i>Best paired with: Malbec from Mendoza, Argentina - Malbec's robust and slightly spicy profile matches well with the smoky egg yolk and the sharpness of horseradish in the dish.</i>	
Salt-baked Beetroot (V GF)	18
Whipped Ricotta, Walnuts, Balsamic <i>Best paired with: Rosé from Côtes de Provence, France - Brings out the earthiness of the beetroot and the sweetness of the ricotta.</i>	
Dry Aged Hamachi Ceviche (GF)	26
Leche De Tigre, Avocado, Salted Kohlrabi <i>Best paired with: Sauvignon Blanc from Loire or Pouilly-Fumé, France - The crisp acidity balances the richness of avocado and the brightness of Leche De Tigre.</i>	
Wood-fired Bone Marrow (DF)	22
Flatbread, Gremolata, Catalan Anchovies <i>Best paired with: Chianti from Italy - The bold flavors of Chianti stand up to the rich, fatty marrow, complementing the umami and anchovy accents.</i>	
Bacon Fat Potato (P)	24
Potato Pavé, Smoked Burrata, Jamón Ibérico <i>Best paired with: Pinot Noir from Bourgogne, France - the acidity of Pinot Noir balances the richness of the Iberico or Chardonnay from Chablis, France - Slight elegance of Chardonnay will compliment the intense flavor of Iberico.</i>	
Iwate Prefecture Scallops (P)	32
Hand-dived Scallops, Smoked Sweet Peas, X.O Sauce <i>Best paired with: Pinot Grigio from Italy - The acidity of the Pinot Grigio balances the freshness of the scallops well.</i>	

LARGE PLATES

Dry-aged Mooloolaba Swordfish (GF Sustainably Sourced)	48
Confit Leeks, Vin Jaune, Trout Roe <i>Best paired with: Riesling from Mosel, France - Riesling's slight sweetness and acidity pair well with the rich textures of confit leeks and the complexity of Vin Jaune.</i>	
Dry-aged Duck (1 person/2 persons) (GF DF Local S)	58/108
Orange Gastrique, Fermented Blackberry Jus, Foie Gras <i>Best paired with: Pinot Noir from Bourgogne, France - Its earthy and fruity undertones are perfect for complementing the richness of duck and the sweetness of blackberry jus.</i>	
Grilled Octopus (GF Sustainably Sourced P)	42
Raz El Hanout, Squid Ink Sauce, 'Nduja Aioli <i>Best paired with: Tempranillo - Its dark fruit flavors and smooth tannins complement the spicy Raz El Hanout and rich 'nduja aioli, while enhancing the octopus's smoky notes.</i>	
Grilled Shirobuta Pork Collar (GF P)	48
Porcini Powder, Cordyceps, Kampot Pepper Sauce <i>Best paired with: Cabernet Sauvignon - The full-bodied nature of Cabernet Sauvignon stands up to the strong flavors of porcini and pepper, enhancing the grilled pork. Or Numanthia - The robustness of the wine compliments the rich and peppery flavor of the pork and the sauce.</i>	
Wood-fired Aubergine (V)	32
Fermented Garlic, Sunchokes, Puffed Buckwheat <i>Best paired with: Chardonnay - Chardonnay's versatility and buttery palate complement the fermented garlic and the nuttiness of sunchokes.</i>	

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

Little Joe – Northeastern Victoria, Australia

Best paired with: Cabernet Sauvignon - Classic pairing with beef, enhancing the meat's richness without overpowering it.

Tenderloin MB4+	180g	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

Best paired with: Malbec from Mendoza, Argentina - Dark, rich, and robust, perfect for the intense flavors of skirt steak and bone-in ribeye.

Skirt steak MB9+ (S)	200g	98
Bone-in rib eye MB9+	Per 100g	58

Livingstone Full Blood Wagyu, Victoria, Australia

Best paired with: Tempranillo from Spain - Known for its fruity and earthy notes, provides a harmonious balance to the robust flavors of beef, making it a versatile alternative for a variety of steak cuts.

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

Best paired with: Bordeaux Blend - Known for its fruity and earthy notes, provides a harmonious balance to the robust flavors of beef, making it a versatile alternative for a variety of steak cuts.

or

Barolo - Complements the premium, intense flavors of the Wagyu.

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

Best paired with: Sangiovese - Its tannic structure and rusticity will complement the aged T-Bone's depth of flavor

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

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

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

Best paired with: Tawny Port - Its rich, caramel and nutty flavors beautifully complement the smoky and sweet elements of the cheesecake and roasted pineapple.

Corn Nutty Tart (GF | DF | N) 20

Corn Custard with Mixed Nuts, Coconut Sorbet

Best paired with: Bodegas Ximenez-Spinola Exceptional Harvest 2019 - The Sherry's rich sweetness and dried fruit flavors beautifully enhance the nutty notes and complement the coconut sorbet.

Chocolate Madness 18

Flourless Chocolate Cake, White Chocolate Sabayon, Ice Chocolate Crumble

Best paired with: Ruby Port or Rich Sherry

The intense sweetness and body of Ruby Port or a rich Sherry complement the deep, rich flavors of the chocolate, adding a fruitful depth.

Yuzu & Kaffir Lime Crème Brûlée 18

Coconut Crumble, Macerated Berries

Best paired with: Sweet Sherry or Grappa

Both Sweet Sherry & Grappa perfectly compliment the citrus notes of yuzu and kaffir lime while balancing the creaminess of the crème brûlée.

Pistachio Kunafa (N) 24

Pistachio Kunafa, Whipped Mascarpone, Pistachio Ganache

Best paired with: Sweet Sherry or Grappa

Sweet Sherry complements the nutty and sweet profile of the kunafa, while Grappa offers a clean, intense finish that can cut through the richness of the dessert.

*All desserts contain dairy, eggs and gluten.

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