



SKIRT

GRAZING MENU

(Every Saturday Lunch Only 12PM to 3PM)

\$48++ Appetizer & Main or Main & Dessert

\$58++ Appetizer, Main & Dessert

APPETIZER

Beef Tartare

Jerusalem Artichoke, Horseradish
OR

Wood-fired Bone Marrow (DF)

Flatbread, Gremolata, Catalan Anchovy
OR

Lobster Bisque (Supplement \$10)

Canadian Lobster, Cognac, Croutons
OR

Salt-baked Beetroot (V)

Whipped Ricotta, Walnuts, Balsamic

MAIN COURSE

Grilled Shiobuta Pork Collar (GF)

Porcini Powder, Cordyceps, Kampot Pepper Sauce
OR

Lil Joe's Free-range Grass-fed MB4+ Sirloin (Supplement \$30)

Watercress Salad, Smoked Mashed Potatoes, Red Wine Jus
OR

Grilled Octopus (GF | Sustainably Sourced)

Raz El Hanout, Squid Ink Sauce, Nduja Aioli
OR

Wood-fired Aubergine (V)

Fermented Garlic, Sunchoke, Puffed Buckwheat

DESSERTS

Yuzu & Kaffir Lime Crème Brûlée

Coconut Crumble, Macerated Berries
OR

Chocolate Madness

Flourless Chocolate Cake, White Chocolate Sabayon, Ice Chocolate Crumble

FREE FLOW BEVERAGE PACKAGE

Available at an additional \$88++ for 3 hours
Inclusive of Moët & Chandon Brut Impérial & Wines, Spirits, Cocktails and Beer

Inclusive of:

White

Terrazas Altos Del Plata Chardonnay,
Argentina

Red

Terrazas Altos Del Plata Malbec,
Argentina

Rosé

Chateau d'Esclans The Beach Rosé by
Whispering Angel, France

Beer

Tiger Draft, Singapore

Timeless Cocktails

Apple Smoked Negroni

Campari, Martini Rosso, Apple Brandy,
Apple Smoked Woods

Perfect Manhattan

Michter's Sour Mash, Martini Rosso,
Angostura Bitters

Old Fashioned

Maker's Mark Bourbon, Angostura
Bitter