



SKIRT

W SINGAPORE
SENTOSA COVE

ABOUT US

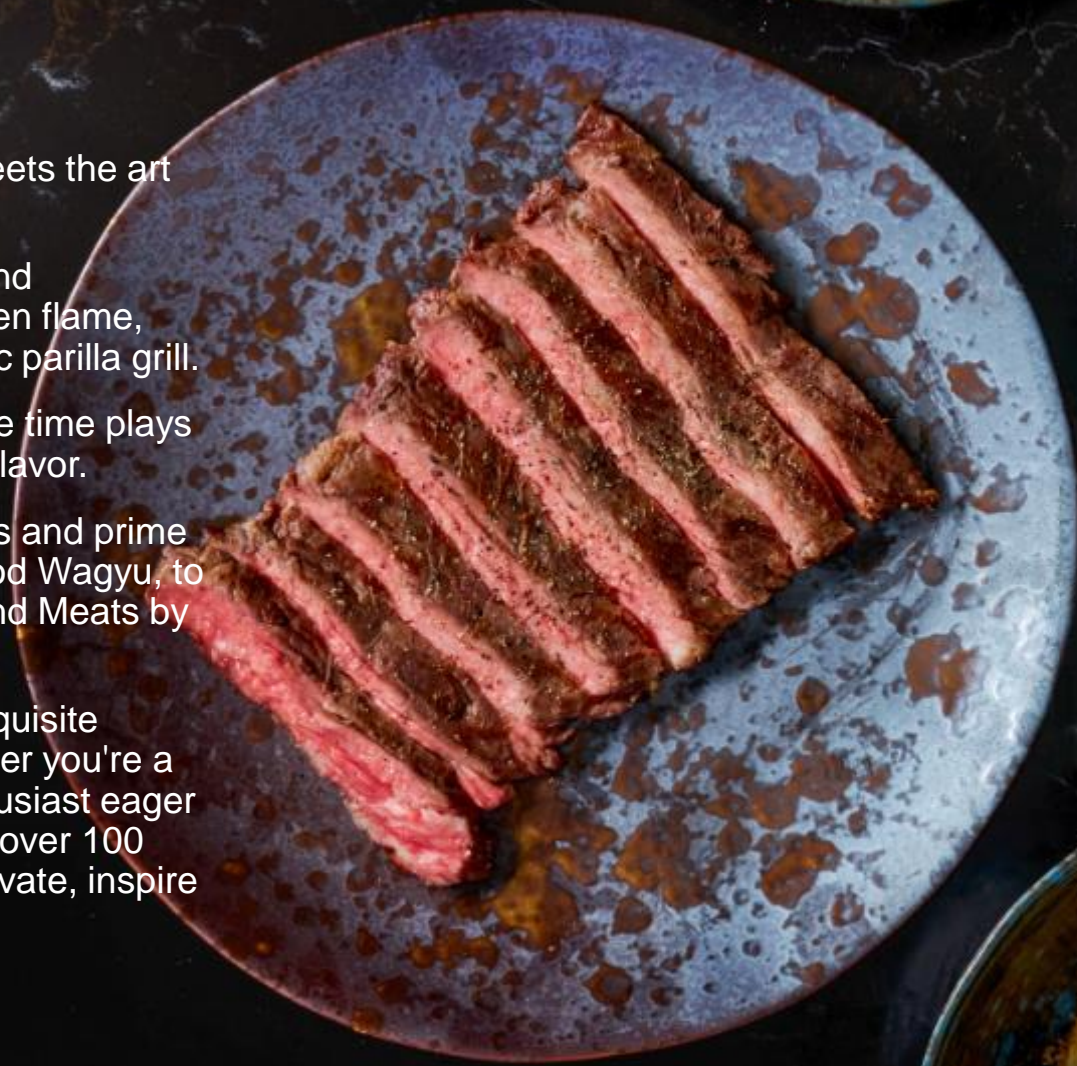
SKIRT, where culinary excellence meets the art of fire and flavor.

Our restaurant concept revolves around harnessing the power of open fire, open flame, wood, grilling, aging, and the authentic parilla grill.

We take pride in the art of aging where time plays a key role in unlocking the secrets of flavor.

Celebrate the essence of the best cuts and prime beef from David Blackmore's Full Blood Wagyu, to Little Joe free-range grass-fed beef and Meats by Linz's exceptional T-Bone.

Prepare to embark on a journey of exquisite tastes and tantalizing aromas. Whether you're a seasoned connoisseur or a wine enthusiast eager to explore, our extensive collection of over 100 wines to select from promises to captivate, inspire and satisfy your palate.



OUR SPACE

Mon to Sun 6pm – 10:30PM

Saturday 12PM – 3PM

Seating Configuration is customizable

SKIRT Indoor

Seating Capacity: 80 guests

SKIRT Terrace

Seating Capacity: 30 guests

MINIMUM SPENDING

Sunday – Thursday

Entire Restaurant: S\$12,000++

Terrace: S\$2,000++

Friday, Saturday, Eve of PH & PH

Entire Restaurant: S\$15,000++

Terrace: S\$3,000++



SUSTENANCE

SKIRT DISCOVERY JOURNEY

Minimum 50 guests
S\$168++ per person

Appetizer Dry Aged Hamachi
Burnt Buttermilk | Ikura | Kohlrabi

Soup Wood-fired Lobster
Pumpkin Soup | Miso | Shaved Fennel Salad

Main Iberico Secreto
Peperonata | Pickled Mustard Jus

OR

Prime Beef Shortrib
Smoked Mash Potato | Mustard Jus | Grilled Asparagus

Dessert Chocolate Madness
Chocolate Almond Cake | White Chocolate Sabayon | Chocolate Soil | Chocolate Pop Ice Cream

SKIRT GRAZING JOURNEY

Minimum 50 guests
S\$228++ per person

Appetizer Dry Aged Hamachi
Burnt Buttermilk | Ikura | Kohlrabi

Soup Wood-fired Lobster
Pumpkin Soup | Miso | Shaved Fennel Salad

Main Dry Aged Duck
Orange Gastrique | Fermented Blackberry Jus | Foie Gras

AND

Omi Wagyu
Yuzu Kosho | Kampot Pepper | Sea Salt

Dessert Chocolate Madness
Chocolate Almond Cake | White Chocolate Sabayon | Chocolate Soil | Chocolate Pop | Ice Cream

LIGHT COCKTAIL RECEPTION

Minimum 50 guests
S\$ 68++ per person
4 Hot and 4 Cold

COLD CANAPÉ

Beef Tartare Tart

Prawn Pie Tee

Lobster Mayo Tartlet

Smoked Salmon, Crème Fraiche, Cracker

Tomato Tartare Tart (V)

Pesto & Burrata Tart (V)

HOT CANAPÉ

Potato Pave, Jamon Iberico

Beef Spring Roll

Uni Taramasalata, Mantou

Jamon Arancini, Mushroom Mayo

Mushroom Duxelle Pie Tee, Carbonara Foam (V)

Mushroom Arancini, Mushroom Mayo (V)

EXECUTIVE LUNCH

\$58++ Per Person

APPETIZER

Salt Baked Beetroot (V)
Whipped Ricotta | Walnuts | Balsamic

OR

Beef Tartare
Sweet Potato Crisp | Chive Oil

MAIN

Iberico Secreto
Peperonata | Pickled Mustard Jus

OR

Lamb Rump
Carrot Gochujang | Pickled Heirloom Carrot

OR

Wood Fired Aubergine (V)
Fermented Garlic | Sunchoke | Puffed Buckwheat

DESSERT

Berry Bomb
*Strawberry Crème Brûlée | Raspberry
Cream | Strawberry Confit | Berry Coulis
Sphere | Blueberry Powder | Blueberry
Lemon Consommé*

OR

Chocolate Madness
*Chocolate Almond Cake | White Chocolate
Sabayon | Chocolate Soil | Chocolate Pop Ice Cream*

**** Available upon request; minimum spend applies**

SUSTENANCE



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

BEVERAGE

PACKAGES

/ NON-ALCOHOL

3 Hours SGD 28 (per person)

Pepsi, Diet Pepsi, 7UP, Soda, Tonic, Ginger ale, Orange, Pineapple, Cranberry, Apple

CORKAGE FEE
per 75cl Bottle

/ BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 25 / SGD 20 (per person)

Wine: S\$ 55++ | **Champagne:** S\$ 75++ | **Spirit:** S\$ 95++

Tiger Can Beer, Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

/ WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 35 / SGD 30 (per person)

Tiger Can Beer, House Red & White Wines Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

/ SPIRITS, WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 45 / SGD 35 (per person)

Johnnie Walker Black Label, Bombay Sapphire, Belvedere Pure, Bacardi Carta Blanca, Hennessy V.S.O.P

Tiger Can Beer, House Red & White Wines

Pepsi, Diet Pepsi, 7UP, Ginger Ale, Orange, Pineapple, Cranberry, Apple

/ SPARKLING WINE, SPIRITS, WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 60 / SGD 50 (per person)

House Sparkling, Red & White Wines, Johnnie Walker Black Label, Bombay Sapphire, Belvedere Pure, Hennessy V.S.O.P

Tiger Can Beer, Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

(*For Champagne Upgrade: SGD 85 / SGD 80 (per person)

EVENT ESSENTIALS

Some of the additional services that we can assist you:

- DJ masterclass
- Face Painting & Various Kids Activities
- DIY Cocktail Making
- Beer Pong
- Audio Visual, Event Production & Staging
- DJ Services & Live Bands
- Dance Performers
- Floral Arrangements
- Magician

W HOTELS

CONTACT US

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LATEST INFORMATION AND NEWS



<https://www.skirt.sg/>



SKIRT



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@SKIRT Restaurant