

SKAI

5 COURSE SET DINNER

29th May 2019, Wednesday

\$148++ per person (public)

\$128++ per person (members)

GEAY'S SPECIAL OYSTERS

Nashi Pear, Smoked Bonito, Wasabi

Louis Jadot Chablis (Cellier De La Sabliere) 2017

SEARED FOIE GRAS

Persimmon, Kumquat, Popcorn, Sake

Louis Jadot Pouilly Fuisse 2017

MISO BLACK COD

Green Pea, Kohlrabi, Coconut

Louis Jadot Meursault Genevrieres 1er Cru Blanc 2015

WAGYU FLAT IRON

Shiitake, Broccoli, Tosaka Seaweed

Louis Jadot Beaune 1er Cru Clos Des Ursules 2011

Louis Jadot Gevrey-Chambertin 1er Cru Les Cazetiers 2011

EXOTIC TRIFLE

Coconut, Mango Compote, Lemon Grass Sorbet

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.

