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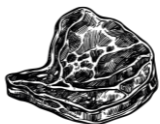
KALUGA CAVIAR 50g 168
condiments

YELLOWFIN TUNA 23
jalapeño, pineapple-ginger broth

CEVICHE OF SNAPPER 23 🍷
Nước chấm, avocado, candied cashew

PRESSED LAKSA OCTOPUS 24 🍷
compressed watermelon, yuzu-cucumber,
wasabi-hainan sauce, spiced mango gel

WAGYU SIRLOIN CARPACCIO 47 🍷
mushrooms, manchego,
truffle, pine nuts, saffron-yuzu



SMALLER TASTE

VEAL SWEETBREAD & FOIE GRAS 38
mushrooms, red wine jus

BONE MARROW ESCARGOT 45
Café de Paris Butter

SRI LANKAN CRAB & CAVIAR 32
shellfish broth, lemon grass

SKIRT CAESAR 22
kale, crispy chicken skin,
manchego, egg, white anchovies

BABY BLUNTS & BEATS 21 🍷
tarragon curd

TRUFFLE BURRATA 37 🍷
heirloom tomatoes, sour dough crisp,
basil-pesto dressing

KING PRAWNS 29
charred millet, chimichurri sauce

HOKKAIDO SCALLOPS 33
pickled wakame, sprout purée,
shoyu charred leek

MUSHROOM CARPACCIO 28 🍷
manchego, truffle, pine nuts,
saffron-yuzu

Please feel free to contact our restaurant team for any special dietary request. Prices are in Singapore dollars, exclusive of 10% service charge and 7% government tax.
*Actual grams may vary.



GRAZING

PADRON & SHISHITO PEPPERS 🍷
chipotle aioli

BBQ PRAWNS
charred milled corn

SRI LANKAN CRAB
trout roe, shellfish broth

ARANCINI 🍷
aioli

CHOICE OF:

WHOLE SNAPPER
BBQ lemon

OR

SKIRT FILLET
pickled mushrooms,
tomato cherry jam, red wine sauce

SERVED WITH:
baby carrots, tarragon curd
charred sprouts, lardo
gratin potatoes

68 per person
(minimum party of 2)
(while stock last)

ABOUT US

Dedicated to being the boldest grill in the city, expect to indulge in the decadent with unabashed modern European cuisine with distinct Asian overtones at SKIRT. Headed by Justin Dingle-Garcijya, who has earned his stripes in various Michelin-starred restaurants, the philosophy remains as sourcing only the finest to present the season's best produce in brazen platters and impeccable mains carefully curated by our chefs.



LARGER PLATES

**FULL BLOOD WAGYU
SHER SKIRT STEAK 79**
MS 8-9, watercress, confit garlic

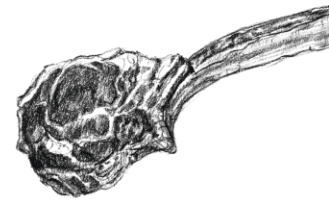
BLACK MARKET SIRLOIN 82
wagyu wafer, preserved yolk,
pommes anna, shallots

CAPE GRIM FILET MIGNON 88
green pea, bone marrow rösti
oxtail dumpling, dried sea scallop,

IBERICO DOUBLE PORK CHOP 68 🍷
preserved lemon, pear relish,
bacon jam, truffle mash

SEARED SALMON 58
sunchoke, truffle,
baby green peas, sauce vierge

BAKED BLACK COD 79
polenta, mussels, saffron-tomato



TO SHARE

GRILLED WHOLE BABY SNAPPER 74
preserved lemon

SLOW COOKED LAMB BELLY 78 🍷
labneh, pistachio orange dust,
skordalia foam

**800g* WHOLE CAPE GRIM
BUTCHERS CUT SKIRT STEAK 169**
house sambal, bone marrow dip,
lettuce cups, pickles

WHOLE HERB ROASTED CHICKEN 78
ras el hanout,
preserved lemon

CAPE GRIM BEEF TOMAHAWK 188
30 day dry-aged, bone marrow
per kg



SIDES

SPROUTS, SMOKED BEEF LARDO 12

**LOBSTER, PORK BELLY
TRUFFLE MAC AND CHEESE 19** 🍷

MAC AND CHEESE 12 🍷

BABY CARROTS, HERBED CURD 11 🍷

KIMCHI SLAW 8 🍷

BROCCOLINI A LA PLANCHA 11 🍷

GRATIN POTATOES 15 🍷

OLIVE OIL MASH 7 🍷

Chef's Recommendation

Vegetarian 🍷 **Pork** 🍷

Nuts 🍷