








SMALLER TASTE



FINE DE CLAIRE OYSTERS 4 
assorted dressings
 Sauvignon Blanc, Foslini Breg, 2015 19

SOUP OF THE DAY 15

SKIRT CAESAR 26
(vegetarian option available)
 Pinot Blanc, Wittman 100 Hills, 2015 20



TRUFFLE BURRATA 28  
heirloom tomatoes,
sour dough
 Sauvignon Blanc, Foslini Breg, 2015 19

SRI LANKAN CRAB 32
sour dough, avocado,
cucumber, dill
 Chardonnay, Mer Soleil, 2015 26

LAKSA OCTOPUS TERRINE 28 
compressed melon, yuzu
 Riesling, Dönnhoff, 2015 21

GRILLED PRAWNS 28 
corn millet, chimichurri
 Chardonnay, Terrazas de los Andes, 2016 15

TRUFFLED BEEF TARTARE 28 
crispy rice, chipotle aioli
 Chardonnay, Terrazas de los Andes, 2016 15

RARE TUNA 22 
cucumber, fennel, micro herbs,
coriander, lemongrass broth
 Sauvignon Blanc, Foslini Breg, 2015 19

MOROCCAN LAMB MEAT BALLS 25 
labneh, cucumber, harissa
 Riesling, Dönnhoff, 2015 21



SKIRT

LUNCH MENU

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-Garciyya, 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.



SIDES

TRUFFLE, PARMESAN FRIES 12

LOBSTER, PORK BELLY
TRUFFLE MAC AND CHEESE 22 


BABY CARROTS, HERBED CURD 15 



BROCCOLI A LA PLANCHA 11 



OLIVE OIL MASH 7 







LARGER PLATES


FISH & CHIPS 35
Tiger batter, peas, red neck caviar
 Sauvignon Blanc, Foslini Breg, 2015 19



SEARED SALMON 38 
artichoke puree, baby peas,
sauce vierge
 Chardonnay, Mer Soleil, 2015 26

 WAGYU KATSU
STEAK SANDWICH 58 
wagyu sirloin, potato bread, bacon jam,
foie butter, vegetable crisps
 Cabernet Sauvignon, Great Flyte, 2013 22

WAGYU BURGER 30 
potato bun, vintage cheddar, fried egg,
bacon, tomato jam, lettuce,
sesame aioli, fries
 Malbec Reserva, Terrazas de los Andes, 2016 18

"CARBONARA" 28 
egg, manchego, pork belly,
grated truffle, spaghetti
 Sauvignon Blanc, Foslini Breg, 2015 19

LOBSTER, SAFFRON RISOTTO, WHISKEY 28 
 Sauvignon Blanc, Foslini Breg, 2015 19

FRIED OR SCRAMBLED FARM FRESH EGGS 32 
black pudding, ham, bacon, beans, mushrooms
 Pinot Blanc, Wittman 100 Hills, 2015 20

CAPE GRIM EYE FILLET 200g 50

CAPE GRIM SIRLOIN 250g 55

CAPE GRIM SKIRT 500g 60

All served with
cherry tomato jam, garlic,
fennel slaw, truffle parmesan fries

 Chef's Recommendation  Vegetarian  Pork  Nuts  Gluten-Free

 Wines listed are pairing recommendations.

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.