



SMALLER TASTE

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.