SKAI

Supper Club

MENU

LIVE DJ THURSDAY NIGHTS

Nu Disco rhythms set the mood as the DJ weave soulful disco, funk and modern electronic grooves into the night. With champagne flowing and the skyline shimmering below, Singapore's highest restaurant transforms into a chic late-night playground for good eats, drinks and beats.

9pm to 12am

TUNA BAR

Discounts are not applicable (excluding ALL Accor+ Explorer)

Our Bluefin Tuna is sourced directly from Japan by our Master Tuna Chef Nakao Masahiro and dry-aged at the Tuna Bar for six days before serving.

TUNA TOWER (SERVES 2 - 3) — 188

1st tier
MAKI ROLL
Citrus Ponzu

SPICY TUNA ROLL
Scallion, Pickled Ginger

2nd tier
OTORO TUNA NIGIRI
Shiso, Wasabi

CHUTORO TOAST
Gochu Aioli

3rd tier
DRY AGED TUNA SASHIMI
Loin, Otoro, Chutoro

TUNA MAKI — 4pcs/26
Scallion Ponzu

SPICY TUNA ROLL — 4pcs/26
Scallion, Pickled Ginger

TUNA CHUTORO TOAST — 2pcs/28
Gochu Aioli

TUNA SASHIMI OR NIGIRI

LOIN	3pcs/24
OTORO	3pcs/26
CHUTORO	3pcs/28

SEAFOOD TOWER (SERVES 2 - 3) — 188

1st tier
CHILLED PRAWN
Yuzu Kosho
Lime Leaf

KING CRAB CAKE
Citrus Mayonnaise
Cabbage Slaw

2nd tier
TUNA MAKI ROLL
Scallion Ponzu

TUNA OTORO NIGIRI
Shiso, Wasabi

3rd tier
HOKKAIDO SCALLOP
Sweet Corn Purée, Bonito Beurre Blanc, Scallop Sago Cracker

HAMACHI CRUDO
Avocado, Purple Shiso, Pickled Jalapeño, Leche de Tigre

SMALL PLATES

Discounts are not applicable (excluding ALL Accor+ Explorer)

N25 KALUGA HYBRID CAVIAR — 30g 120 / 125g 470
Traditional Garnish, Crème Fraîche, Warm Blinis

ENDIVE SALAD — 18
Blue Cheese, Walnut

BURRATA — 32
Heirloom Tomato, Pistachio Basil Pesto, Crispy Shallots

SKAI WAGYU BEEF SLIDERS (3 pieces) — 21
Caramelised Onion, Comté, Burger Sauce

IBÉRICO PORK SECRETO YAKITORI — 14 *per skewer*
Sweet Miso Glaze, Spring Onion

FRENCH FRIES — 16
Sea Salt, Garlic Aioli

JAPANESE FRIED CHICKEN KARAAGE — 20
Mayonnaise Togarashi Aioli, Lemon

SALT & PEPPER BABY SQUID — 30
Green Chilli, Squid Ink Aioli

CRISPY VEGETABLE GYOZA — 20
Chilli Ginger Ponzu

GRILLED CHEESE SANDWICH — 20
Comté, Truffle

WAGYU BEEF TARTARE — 35
Classic Accoutrements, Sea Salt Egg Yolk, Dark Rye Toast

MAINS

BLACK ONYX TENDERLOIN 200g — 95
Wagyu Butter Potato, Peppercorn Sauce, Shishito

CRISPY MAITAKE — 42
Porcini Sauce, Burnt Cucumber, Preserved Lemon

BLACK COD — 58
Den Miso, Pickled Ginger, Bonito Flake

Chef's Recommendation *Vegetarian* *Vegan*

Please advise us of any special dietary requirements including potential reactions to allergens. Prices are subject to prevailing government tax and service charge.