



SATURDAY BRUNCH MENU

APPETIZER

Unlimited Indulgence

Beef Tartare
Smoked Egg Yolk, Jerusalem Artichoke,
Horseradish

Dry-aged Hamachi
Leche De Tigre, Avocado, Burnt Buttermilk

Salt-baked Beetroot
Arugula, Whipped Ricotta, Beetroot Gastrique

MAIN COURSE

Choose One Per Person

Sanchoku Picanha
Smoked Mash, Chimichurri, Watercress

Roasted Cauliflower Steak (V)
Cauliflower Cream, Fermented Garlic, Salsa
Macha

Dry-aged Duck
Roasted Cabbage Puree, Fermented
Blackberry, Crispy Kale

Lobster Ravioli (+\$30)
Canadian Lobster, Ricotta, Uni Sauce

DESSERTS

Choose One Per Person

SKIRT's Basque-Burnt Style Cheesecake

Coconut Yoghurt Parfait

Pecan Pie With Vanilla Ice Cream

Griotte Compote, Star Anise, Granola Crumble

Ice Cream / Sorbets (*Choose two per person*)

Vanilla, Strawberry, Chocolate, Coffee, Coconut, Lime, Forest Berries

ELEVATE YOUR BRUNCH

A5 Omi Wagyu, Japan
Dry - Aged Sirloin \$100 / 8og
Oysters \$66 / halfdozen
Foie Gras (40-60g) \$15 / piece

SIDES

Lobster Mac and Cheese \$38
Grilled Broccolini \$15
Sautéed Mushrooms \$15
Smoked Mash Potatoes \$15

\$98++ per person | Food & Non-alcoholic Beverages
\$128++ per person | Food & Wines & Beer
\$188++ per person | Food & R de Ruinart Brut, Wines & Beer

Please approach our Talent if you have any dietary restrictions



FREE FLOW BEVERAGE PACKAGE

Champagne

NV, R de Ruinart Brut, France

Rose

2024, 'The Beach' by Whispering Angel, Côteaux d'Aix-en-Provence, France

White

2025, Terrazas de los Andes, Reserva Chardonnay, Mendoza, Argentina

Red

2023, Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina

Cocktails

Apple Smoke Negroni

Campari, Martini Rosso, Apple Brandy, Apple Smoked Woods

Bellini

Prosecco, Peach Purée

Old Fashioned

Maker's Mark Bourbon, Angostura Bitter

G&T Selection

Hendrick's | Bombay Sapphire | Roku Gin | Tanqueray 10

Spirit

J.W. Black | Belvedere Vodka | Volcan Tequila

Non-alcoholic

Pandan Mojito

Lychee Punch

Coca-Cola, Coca-Cola Zero, Sprite, Coffee & Tea

Beer

Tiger, Singapore

Somersby, Denmark