SKIRT

Where Fire Meets Flavour

A Curated Open-fire Steak Experience

SKIRT is committed to sourcing from exceptional farmers and producers and elevating flavors through dry-aging and open-fire cooking. Our restaurant marries an authentic culinary philosophy combined with W's signature ambiance, promising a unique epicurean getaway by Sentosa's marina waterfront.



SKIRT, a contemporary open-fire steakhouse, has teamed up with two remarkable beef producers, David Blackmore Rohnes from Australia and Hokkaido A4 Wagyu from Japan, importing whole carcasses of both brands. After dry-aging the bone-in cuts for a minimum of 28 days to intensify the flavor and tenderness of the beef, we can offer a daily changing range of cuts for our guests to try in "limited edition" while reducing food waste.

Our talents will inform you which cuts of our limited edition Hokkaido A4 Wagyu and David Blackmore Rohnes are available on the day.

DAVID BLACKMORE ROHNES

Rohnes is a new breed developed by David Blackmore — a true passion project.

The cattle are 100% grass-fed while achieving a marbling score of 9, which is a truly unique accomplishment.

Because the cattle are pasture-raised, the beef has a full-bodied flavor, delivering all the health benefits of pasture-fed beef while also boasting a reduced environmental impact.

HOKKAIDO A4 WAGYU

We import whole A4 Wagyu carcasses exclusively from Hokkaido, offering a daily-changing selection of "limited-edition" cuts that maximize taste while minimizing food waste.

Renowned for its fine marbling, delicate aroma, and melt-in-your-mouth texture, Hokkaido Wagyu delivers a rich, pure expression of Japan's artisanal beef heritage

SKIRT

OUR TEAM



Beef Sommeliers

The SKIRT team consists of expert Beef Sommeliers, who are passionate about curating a personalized dining experience. From offering the finest limited cuts to helping you choose your favorite knife, they ensure every detail is tailored to your preference. They're eager to share how SKIRT sources whole carcasses from exceptional producers worldwide, ensuring only the highest quality cuts make it to your plate. With their expertise, you'll savor rare and exclusive selections you won't find anywhere else.



SMALL PLATES

SKIRT's Caviar Service (S | D) — 188
30g Kaluga Hybrid Caviar, Potato Rösti, Parmesan Custard

Grilled Padron Peppers (G | VG) — 22
Smoked Tofu, Sesame Glaze, Tahini

Salt-baked Beetroot Salad (N | D) — 22
Arugula, Whipped Ricotta, Beetroot Gastrique

Dry Aged Hamachi Ceviche (D) — 26
Leche de Tigre, Avocado, Burnt Buttermilk

Wood-fired Bone Marrow (G) — 22
Flatbread, Gremolata, Catalan Anchovies

Iwate Prefecture Scallops (G | D | SH) — 32
Hand-dived Scallops, Smoked Sweet Peas, XO Sauce

Grilled Fremantle Octopus (D | SH) — 38
Squid Ink Sauce, 'Nduja Aioli, Green Goddess

Beef Tartare (G | D) — 24
Smoked Egg Yolk, Potato Rösti, Horseradish

Smoked Jeju Island Pork Belly (D) — 36
Spice Rub, Fennel Kraut, Mustard Cream

LARGE PLATES

Grilled Aquna Murray Cod (D | SH) — 52
Jerusalem Artichoke, Confit Leeks, Lobster Bisque

Dry-aged Duck (1 person/2 persons) (Local | S) — 58/108
Orange Gastrique, Fermented Blackberry Jus, Foie Gras

Cubano Ibérico Pluma (G | D) — 48
Mojo Rojo, Cordyceps, Smoked Eggplant

Roasted Cauliflower Steak (N | G | D) — 36
Cauliflower Cream, Fermented Garlic, Salsa Macha

S – Signature | G – Contains Gluten | D – Contains Dairy | N – Contains Nuts
VG – Vegan/ Plant Based | Local – Locally Sourced | SH – Contains Shellfish
Please inform our Talent of any special dietary requirements or food allergies.
Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

FREE-RANGE GRASS-FED BEEF

Cape Grim – Northwestern Tasmania, Australia

Tenderloin MB4+	200g	98
Sirloin MB4+	250g	88
Ribeye MB4+	300g	108

FULL BLOOD WAGYU BEEF

David Blackmore's Full Blood Wagyu, Victoria, Australia

Skirt Steak MB9+ (S)	200g	88

Livingstone Full Blood Wagyu, Victoria, Australia

Ribeye MB7+	300g	188

A5 Omi Wagyu, Shiga Prefecture, Japan

Dry-aged Sirloin	80g / 160g	100 / 180

LARGE FORMAT CUTS

Full Blood Wagyu Beef

45 Days Dry Aged Robbins Island Bone-in Ribeye MB 7+	Per 100g	48

David Blackmore's Full Blood Wagyu, Victoria, Australia

Bone-in Ribeye MB9+	Per 100g	58

USDA Prime Angus Beef
Meats by Linz Heritage Angus

28 Days Dry Aged Bone-in Striploin	500g	168
28 Days Dry Aged T-Bone	Per 100g	36

Choice of Sauce:
Horseradish Béarnaise (D) | Bordelaise Red Wine Jus (D) | Chimichurri

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BUTCHER'S CUT 78

Our talents will inform you which cuts are available

SIDE DISHES

Smoked Mashed Potatoes (D)	15
Grilled Broccolini (VG)	15
Lobster Mac and Cheese (G | D | SH)	38
Sautéed Mushrooms (D)	15
Charred Hispi Cabbage (G | D)	18

Here at SKIRT, our culinary team specializes in wood-fired grilling to enhance the flavours and create an unparalleled texture, particularly for our beef dishes. Please allow 30-45 minutes for preparation. We recommend ordering appetizers to enjoy while awaiting your main course.

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DESSERTS

Coconut Yoghurt Parfait (N) Griotte Compote, Star Anise, Granola Crumble	20
Berries Pavlova (D) Berry Crémeux, Yuzu Gel, Raspberry Snow	24
Espresso Velvet (N | D | G) Mascarpone, Espresso Sponge, Feuilletine	24
SKIRT's Basque-Burnt Style Cheesecake (D | G)	16 per slice
Pecan Pie with Vanilla Ice Cream (D | G | N)	19 per slice

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