



KRISFLYER EXPERIENCE | 4 COURSE SET MENU

STARTERS

SKIRT'S VENDACE ROE

Vendace Roe, Crème Fraiche, Ràraka

OR

DRY-AGED HAMACHI CEVICHE

Leche De Tigre, Strawberry Basil, Salted Kohlrabi

Wine Pairing: Fantinel Pinot Grigio

LOBSTER RAVIOLI

Smoked Uni Sauce, Lobster, Ricotta

OR

SMOKED BEEF FAT PORRIDGE

Barley Koji, Bone Marrow, Cordyceps

MAIN

DRY-AGED DUCK

Orange Gastrique, Fermented Blackberry Jus, Foie Gras

Wine Pairing: Planeta La Segreta Nero d'avola 2021 Sicily

OR

SKIRT'S STEAK BOARD SELECTION

Choice of Cut, Watercress, Red Wine Jus

Wine Pairing: Juan Gil Silver Label Monastrell

DESSERT

SMOKED CHEESECAKE

Roasted Pineapple, Smoked Whipped Cream

OR

PISTACHIO KUNafa

Pistachio Kunafa, Whipped Mascarpone, 64% Majari Chocolate

Please approach our Talents if you have any dietary restrictions.