

SKAI



EASTER BRUNCH MENU

30 March 2024, Saturday

12pm to 3pm

198 per person

*Includes free-flow Henriot Brut Souverain NV,
house wines, beers and soft drinks*

168 per person

Includes free-flow soft drinks and juices

88 per child (6 to 12 years old)

Includes free-flow soft drinks and juices

COCKTAILS

Dragon Fizz

Tequila Infused with Dragon Fruit, Coconut & Honey Ginger

Blunigo

Blue Gin, Guava Plum, Campari, Milk

Banana Bunny

Vodka Infused with Banana & Coffee

Hello Bunny Spritz

Gin Infused with Butterfly Pea, Lemon & Lychee Rose Cordial

SEAFOOD TOWER

One Serving Per Table

Prawn, Mussel, Scallop Ceviche
Tuna Tartare, Crab, Lobster Salad

FROM THE BUFFET BAR

SKAI Bread Selection, Hummus, Tzatziki, Baba Ghanoush 🍷

Selection of Cold Cuts & Charcuterie

Smoked Salmon & Gravlox, Rye Bread, Pickle

SKAI Sushi Rolls

Burrata, Heirloom Tomato, Basil 🍷

Parma Ham, Charentais Melon, Espelette

Beetroot Romesco, Tête de Moine 🍷

Hamachi Crudo, Ponzu, Radish

HOT DISHES

Eggs Benedict, Bayonne Ham, Brown Butter Hollandaise

Kabocha Pumpkin Soup, Black Garlic, Truffle 🍷

Sirloin, Rocket, Red Wine Jus

Sea Bass, Sauce Vierge, Basil

Saffron Risotto, Aged Parmesan 🍷

Lamb, Pearl Couscous Tabbouleh, Ras El Hanout

SWEETS

Gluten-Free Chocolate Brownie 🍷

Piña Colada Cheesecake

Carrot Cake

Hot Cross Bun

Easter Macaron

Almond Rice Puff Tart

Semlor Cream Bun

Mango Coconut Lime Choux

Exotic Lime Jelly

Red Berry Pavlova

Chocolate Bon Bon

Waffle & Condiments

Lemon Crème Brûlée

🍷 Vegetarian 🍷 Gluten-Free

Please advise us of any special dietary requirements, including potential reaction to allergens.

Discounts are not applicable for promotional menu.

Prices are subject to prevailing taxes and service charge.

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