

ALL Day Dining Menu

Tapas

SMALL BITES TO START OFF YOUR MEALS

CRISPY TEMPURA GARLIC ENOKI MUSHROOM 44

TEMPURA OF ENOKI MUSHROOM SPICY GARLIC & CHILI CRISPY CRUMB SERVED WITH CHILI AIOLI

CRISPY CRUMBED FRESH MOZZARELLA 62

LIGHTLY FRIED WITH ROASTED GARLIC, BABY CAPERS & PARSLEY SALSA

GREEK STYLE BABY OCTOPUS 107.5

GRILLED & COOKED GREEK STYLE SERVED WITH BASIL & GARLIC DRESSING

SALT & PEPPER SQUID FRITTER 62

BATTERED WITH SALT & PEPPER SERVED WITH CRISPY NOODLE & CHILI JAM

GRILLED SPANISH CHORIZO 98.5

SERVED WITH SALSA VERDE, POTATO PUREE & PECORINO CHEESE

SEARED SCALLOP WITH TOMATO FONDUE & CARROT PUREE 116.5

SEARED US SCALLOP SERVED WITH TOMATO FONDUE, CARROT PUREE & WASABI FOAM

LAMB KOFTA SKEWER, WITH WHIPPED AVOCADO & MINT RAITA 62

MIDDLE EASTERN STYLE LAMB SKEWER ON LEMONGRASS STICK

BEEF ROLLED ASPARAGUS 100

SLICES OF AUSTRALIAN ANGUS WAGYU SIRLOIN BEEF WITH ASPARAGUS SERVED WITH SPICY TERIYAKI & WHITE SESAME SEED

SPICY THAI CHICKEN WINGS 44

CRISPY CHICKEN WINGS SERVED WITH SPICY & SWEET CHILI THAI SAUCE

Entree

FATTOUCHE WITH GRILLED HALLOUMI CHEESE 62

WITH ROMAINE LETTUCE, RED CAPSICUM, CHERRY TOMATOES & TOASTED PITA

CARAMELIZED HONEYDEW & BEETROOT 44

SERVED WITH FETA CHEESE, MIXED BABY LEAVES, ONION & PASSION FRUIT DRESSING

ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT 53

SERVED WITH RUCOLLA SALAD, BLACK OLIVED, ROASTED CAPSICUM & HONEY MUSTARD DRESSING

HAND ROLLED PRAWN CORIANDER TEMAKI STYLE 107.5

GRILLED PRAWNS, ROLLED IN TORTILLA WITH GARLIC CHILI SAUCE & FRESH CORIANDER LEAVES

SKAI DECONSTRUCTED CAESAR SALAD 109

GRILLED KING PRAWN, SEARED SCALLOP, SOFT SHELL CRAB TEMPURA & BACON TRUFFLE EMULSION LAID ON ROMAINE LETTUCE

WHITE GAZPACHO WITH ORGANIC SOUSVIDE EGG SOUP 44

SPANISH COLD VEGETABLE SOUP SERVED WITH 64°C SOUS VIDE ORGANIC CHICKEN EGG

GRILLED MIXED VEGETABLE SALAD 62

BURNT BABY ROMAINE, SOUS VIDE EGG, GARLIC TRUFFLE OIL INFUSED GRILLED MIXED VEGGIE

THAI STYLE WAGYU BEEF SALAD 62

GRILLED BEEF TOSSED WITH BABY MIXED LEAVES, CUCUMBER, ONION, SPRING ONION WITH SPICY CHILI & LIME DRESSING

CHICKEN PIRI PIRI & AVOCADO SALAD 62

MIXED WITH BABY LEAVES, CARROT & SMOKED PAPRIKA DRESSING

CHICKEN WONTON SOUP WITH LEMONGRASS, LIME & COCONUT BROTH 53

A CLASSIC CHINESE SOUP, BUT ENHANCED WITH CHEF JAROT'S FUSION TOUCH

GRILLED LAMB FETA, RUCOLLA SALAD WITH YOGURT DRESSING 71

SERVED WITH RED ONION, ROASTED TOMATO PEPPER & BLACK OLIVE

 THE DISH CONTAINS PORK

PRICES ARE IN THOUSANDS OF RUPIAH & SUBJECT TO 10 PERCENT GOVERNMENT TAX

Main Course

BAKED SALMON TANDOORI SKAI VERSION 144
SERVED WITH CUCUMBER RIBBON PICKLES & MINT RAITA

SEARED FRESH OCEAN RED SNAPPER 135
WITH SAUTEED CHICKPEAS, MIXED VEGIES WITH TOMATO & BASIL FOAM

CHARCOAL WAGYU BEEF BURGER 144
WITH BLACK BRIOCHE ROLL, RUCOLLA, TOMATO, GERKIN PICKLES, TOMATO RELISH & MELTED PROVOLONE CHEESE

**SMOKED BEEF RIBS WITH CHEF'S
HOMEMADE BBQ SAUCE 253**
SERVED WITH CORN ON THE COB, APPLE COLESLAW & JACKET POTATO

**180 GRAM GRILLED AUSTRALIAN BEEF 250
TENDERLOIN**
SERVED WITH BEDUGUL WHIPPED SWEET POTATO, CREAMED CEPE & PORCINI MUSHROOM, ASPARAGUS & RED WINE JUS

**CHEF JAROT'S AUSTRALIAN RIB EYE 227.5
STEAK & ASPARAGUS**
SERVED WITH BURNT ASPARAGUS & CREAMY TOMATO LENTIL

BRAISED LAMB SHANK ENGLISH STYLE 144
SLOW COOKED BRAISED LAMB SHANK WITH CREAMY WHIPPED POTATO, CARAMELIZED ONION & LAMB MINT JUS

CHEF'S SIGNATURE CHICKEN TOO-TOO 107.5
HALF SPRING CHICKEN, WITH CASSAVA LEAVES CURRY, STEAMED RICE & SAMBAL MATAH

**CHERMOULA CHICKEN BREAST WITH 98.5
MOROCCAN JEWEL COUS COUS**
MARINATED IN MIDDLE EASTERN'S SPICE SERVED WITH CARROT PUREE, MOROCCAN JEWEL COUSCOUS & TAHINI CREAM

**SMOKED STICKY PORK RIBS WITH 234.5
PASSION FRUIT & PLUM GLAZE**
SERVED WITH CORN ON THE COB, APPLE COLESLAW & JACKET POTATO

14 HOURS SOUS VIDE PORK BELLY 105
SERVED WITH TAMARIND JAM, SAUTEED FRENCH BEAN & GRILLED OYSTER MUSHROOM

Pasta & Pizza

FETTUCINE FOREST GUMP 116.5
FOREST MUSHROOM, ENGLISH SPINACH, ORANGE GINGER MARMALADE, TRUFFLE OIL & GRANA PADANO

CREAMY PANCETTA RIGATONI 144
WITH ASPARAGUS, SEMI DRIED TOMATO, BASIL & CREAM

PRAWN POTATO GNOCCHI NAPOLITANA 144
WITH RED WINE TOMATO & HERB SAUCE & PECORINO CHEESE

RARE TUNA AGLIO OLIO ANGLE HAIR 89.5
WITH CLASSIC SPICY AGLIO OLIO, MUSHROOM, OLIVES, SUNDRIED TOMATO & FRESH BASIL

**BOLOGNAISE WITH GRANA PADANO 89.5
& CRISPY BASIL PENNE**
HOMEMADE HEARTY BOLOGNAISE PASTA

CHICKEN ALFREDO SPAGHETTI 89.5
WITH ASPARAGUS, SUNDRIED TOMATO, GRANA PADANO & BASIL LEAVES

* ADDITIONAL PIZZA TOPPING IS AVAILABLE AT RP 18 PER TOPPING FOR NON MEAT ITEMS & RP 28 FOR MEAT & SEAFOOD ITEMS

**OVEN DRIED TOMATO & 116.5
FRESH BASIL PIZZA**

**BALSAMIC ONION, PEAR & 116.5
WALNUT PIZZA**

**SMOKED SALMON, CAPERS & 116.5
PEPPERONI PIZZA**

ASIAN STYLE DUCK & MANGO PIZZA 116.5

**KUNG PAO CHICKEN, CASHEW, 116.5
DRIED RED CHILI & AVOCADO PIZZA**

QUATRO FORMAGI PIZZA 116.5

**SMOKED BEEF BRISKET & 116.5
CARAMELIZED RED WINE ONION**

**AIR DRIED SPANISH CHORIZO & 116.5
PEPPERONI PIZZA**

* GLUTEN FREE PASTA & PIZZA DOUGH ARE AVAILABLE UPON REQUEST

Side Dishes

OUR SIDE DISHES ARE ALL VEGETARIAN & GLUTEN FREE OTHERWISE MARKED

POTATO WEDGES 25.5
SERVED WITH YOUR CHOICE OF SALT // Balinese Spices // BALSAMIC // GARLIC & CHILI

FRENCH FRIES (NON GLUTEN FREE) 44

POTATO PUREE (NON GLUTEN FREE) 44


GRILLED CORN ON THE COB 25.5

OVEN ROASTED JACKET POTATO 25.5
SERVED WITH SOUR CREAM & CHIVES

STEAMED VEGGIES 25.5

PETITE SALAD 25.5

STEAMED RICE 25.5

 THE DISH CONTAINS PORK

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Gluten Free Menu

GRILLED MIXED VEGETABLE SALAD	62
<i>BURNT BABY ROMAINE, sous vide EGG, GARLIC TRUFFLE OIL INFUSED GRILLED MIXED VEGGIE</i>	
ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT	53
<i>SERVED WITH RUCOLLA SALAD, BLACK OLIVES, ROASTED CAPSICUM & HONEY MUSTARD DRESSING</i>	
CHICKEN PIRI PIRI & AVOCADO SALAD	62
<i>MIXED WITH BABY LEAVES, CARROT & SMOKED PAPRIKA DRESSING</i>	
CARAMELIZED HONEYDEW & BEETROOT	44
<i>MIXED BABY LEAVES, WITH FETA CHEESE, ONION & PASSION FRUIT DRESSING</i>	
HOMEMADE POTATO WEDGES	25.5
<i>SERVED WITH YOUR CHOICE OF SALT // Balinese Spices // BALSAMIC // GARLIC & CHILI</i>	
LAMB KOFTA SKEWER WITH WHIPPED AVOCADO & MINT RAITA	62
<i>MIDDLE EASTERN STYLE LAMB SKEWER ON LEMONGRASS STICK</i>	
PEPPERED TUNA TATAKI, CURRY PICKLES & PONZU DRESSING	62
<i>SERVED WITH PICKLED CUCUMBER, RADISH & NORI WITH PONZU DRESSING & WASABI AIR</i>	
BROWN RICE SPAGHETTI MEATBALL	71
<i>HOMEMADE GLUTEN FREE MEATBALL & TOMATO CONCASSE</i>	

SEARED SCALLOP WITH TOMATO FONDUE & CARROT PUREE	116.5
<i>SEARED US SCALLOP SERVED WITH TOMATO FONDUE, CARROT PUREE & WASABI FOAM</i>	
SEARED FRESH OCEAN RED SNAPPER	135
<i>SAUTEED CHICKPEA & MIXED VEGGIES, TOMATO & BASIL FOAM</i>	
CHEF'S SIGNATURE CHICKEN TOO-TOO A LA SKAI	107.5
<i>BALINESE MARINATED SPRING CHICKEN WITH CASSAVA LEAVES, STEAMED RICE & SAMBAL MATAH</i>	
CHERMOULA CHICKEN BREAST WITH MOROCCAN JEWEL COUS COUS	98.5
<i>SEARED US SCALLOP SERVED WITH TOMATO FONDUE, CARROT PUREE & WASABI FOAM</i>	
180 GRAM GRILLED AUSTRALIAN BEEF TENDERLOIN	250
<i>SERVED WITH BEDUGUL WHIPPED SWEET POTATO, CREAMED CEPE & PORCINI MUSHROOM, ASPARAGUS & RED WINE JUS</i>	
CHEF JAROT'S AUSTRALIAN RIB EYE STEAK & ASPARAGUS	227.5
<i>SERVED WITH BURNT ASPARAGUS & CREAMY TOMATO LENTIL</i>	
14 HOURS SOUS VIDE SPICED PORK BELLY	105
<i>SERVED WITH TAMARIND JAM, SAUTEED FRENCH BEAN & GRILLED OYSTER MUSHROOM</i>	

Vegetarian

CRISPY TEMPURA GARLIC ENOKI MUSHROOM	44
<i>TEMPURA OF ENOKI MUSHROOM SPICY GARLIC & CHILI CRISPY CRUMB SERVED WITH CHILI AIOLI</i>	
ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT	53
<i>SERVED WITH RUCOLLA SALAD, BLACK OLIVES, ROASTED CAPSICUM & HONEY MUSTARD DRESSING</i>	
GRILLED MIXED VEGETABLE SALAD	44
<i>BURNT BABY ROMAINE, sous vide EGG, GARLIC TRUFFLE OIL INFUSED GRILLED MIXED VEGGIE</i>	
VEGE & BEET BURGER WITH GREEN HARRISA	44
<i>SEEDED BROWN ROLL, ICEBERG, SPANISH ONION, CUCUMBER, AIOLI & GREEN HARRISA</i>	
FOREST MUSHROOM & SPINACH FETTUCINE	116.5
<i>FOREST MUSHROOM, ENGLISH SPINACH, ORANGE GINGER MARMALADE, TRUFFLE OIL & GRANA PADANO</i>	
BALSAMIC ONION, PEAR & WALNUT PIZZA	116.5

SPAGHETTI AL PESTO	80
<i>HOMEMADE SPAGHETTI TOASTED IN ITALIAN BASIL PESTO SAUCE, GRANA PADANO, TRUFFLE OIL</i>	
ZUCCHINI ANGEL HAIR WITH GRILLED PORTOBELLO MUSHROOM	80
<i>SERVED IN SPICY ARRABIATA SAUCE.</i>	
PUMPKIN GNOCCHI WITH BURN INFUSED SAGE & BUTTER EMULSION	80
<i>HOMEMADE PUMPKIN GNOCCHI SERVED WITH SHAVED GRANA PADANO & CHILI FLAKES</i>	
CRISPY & SPICY POLENTA	80
<i>FRIED POLENTA CAKE SERVED WITH WILE RUCOLLA IN BALSAMIC VINAIGRETTE</i>	
MONTREAL BAGEL ANTIPASTO BURGER	80
<i>FILLED UP WITH ROASTED BELL PEPPER, CARAMELIZED ONION, BLACK OLIVE, EGGPLANT TOSSED IN PESTO SAUCE & SERVED WITH POTATO WEDGES & FRUIT SLAW</i>	
OVEN DRIED TOMATO & FRESH BASIL PIZZA	116.5

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Dessert

BLUEBERRY PANNA COTA	80
<i>SERVED WITH RHUBARB COMPOTE & FRESH MIXED BERRIES</i>	
CHOCOLATE CHILI	44
<i>SPICED CHOCOLATE GANACHE, WHITE CHOCOLATE POPCORN WITH COFFEE ANGLAISE & RASPBERRY SORBET</i>	
COCONUT & LIME CHEESECAKE	44
<i>CHEF PONG'S SPECIALTY SERVED WITH SHAVED DRIED COCONUT, TOASTED LIME MARSHMALLOW, BRANDY SCHNAPPS & RASPBERRY</i>	
APPLE & PECAN NUT TORTE	80
<i>MALANG'S STYLE APPLE TORTE WITH COOKIE CRUMB, MANGO FLUID & APPLE GELATO</i>	
ASSORTMENT OF SORBET	34.5 PER SCOOP
<i>CHILI LEMONGRASS</i>	
<i>TAMARIND PALM SUGAR</i>	
<i>STRAWBERRY</i>	
<i>SPICY TOMATO</i>	



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