

SPRING DINNER MENU

DEGUSTATION

RM 350 ++

3 COURSE

RM 128 ++

skillet @163



Good bye Winter...
Hello Spring!



DEGUSTATION MENU
RM350++ PER PERSON

Skillet's Truffle
Sago . Salted Egg

Sour dough

Salmon . Kristal Caviar . Soy

Foie Gras Torchon . Port Wine . Cherry

Humble Onion . Roquefort blue cheese . Charcoal

Abalone Porridge 豐衣足吃 . Dried Oyster . Saffron

Duo of Lamb . Longan Jus

OR

Beef Short Ribs . Coffee

Cheese*Supplementary RM30++
Mulled Wine . Beetroot . White Chocolate

Salted Macadamia
or
70% Dark Chocolate . Cocoa . Textures . (2 sets Sharing)

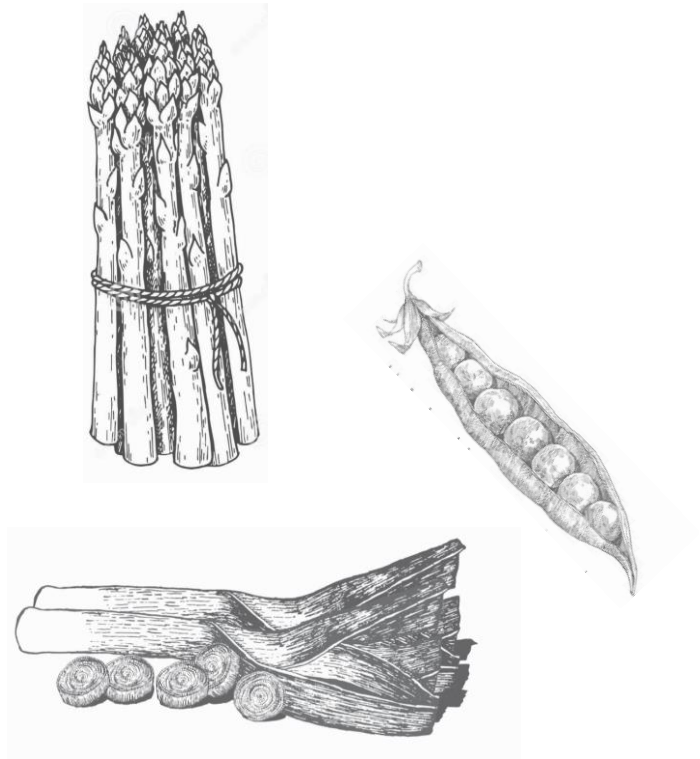
Mignardises

Coffee or Tea * Supplementary RM12++

(S) spicy (w) contains wine (g) contains gluten (n) contain nuts (v) vegetarian

Menu is subject to change. Revised menu will contain item of similar quality

All prices shown are in RM | subject to 6% SST & 10% of service charge



3 COURSE MENU

RM 128++ PER PERSON

CHOICE OF APPETISERS

Home-Cured Salmon

Home-Cured Norwegian Salmon, seaweed, white fungus mushroom, pumpkin seeds, sweet soy dressing (g)(n)

Aubergine

Baked aubergine, Comte cheese, Ginger onion cream, Pickled papaya, Fermented black beans crisp (v)(g)

Humble Onion

Slow-cooked Onion, Roquefort blue cheese, charcoal soil (g)(n)

Deconstruct Cullen Skink

Potato & Onion soup, Barramundi fish, potato skins

Tomyam Prawn

Tomyam prawn, Eryngii mushroom, clear Tomyam foam (g)(s)

Foie Gras *Supplementary RM20++

Pan-seared duck foie gras, Curry leaf tempura, Cardamom scented prune compote, Brioche (g)

Octopus *Supplementary RM35++

Octopus, tiger milk, compressed watermelon, Chulpe Corn, passion fruit, cucumber snow (s)

White Asparagus *Supplementary RM35++

Poached French White Asparagus, Torched Lemon Sabayon

Escargot *Supplementary RM35++

Herbs & garlic butter, feuille de Bricks, carrot (g)

Caviar Kristal by Kaviari Paris 30g *Supplementary RM200++

With condiments (g)

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CHOICE OF MAINS

Pasta

Homemade pasta, Chili & pineapple, Crispy tiger prawn (g)(s)

Barramundi

Slow-cooked local barramundi fish, Parsley & pistachio crumble, Citrus reduction, Seasonal vegetables (g)(n)

Chicken Roulade

Potato Dauphinoise, charred spring onion, walnut, ginger jus (n)

Potato Dauphinoise

Layered Russet Potato, cheese, Grilled Eryngii mushroom, Courgette, Red wine reduction (w)(v)

Duck Breast *Supplementary RM15++

Duck foie gras croquette, Cherry, seasonal vegetables, Jus (g)

Short Ribs *Supplementary RM15++

Slow-cooked beef short ribs in coffee, Pomme puree, Seasonal vegetables

Duo of Lamb *Supplementary RM20++

Pan-seared lamb rump, lamb & rosemary Crépinette, Seasonal vegetables, burnt aubergine puree, dried longan jus

Abalone Porridge 豐衣足吃 *Supplementary RM35++

Abalone, Short-Grained rice, Dried Oyster, Saffron

Cod Fish *Supplementary RM65++

Pan-seared cod, squid ink “Casoulet” seasonal vegetables

Angus Beef Striploin *Supplementary RM75++

Australian black Angus striploin, Pomme puree, jus, seasonal vegetables

Wagyu M8 Beef Striploin *Supplementary RM130++

Wagyu Marble 8 striploin, Pomme puree, jus, seasonal vegetables

Add on White Asparagus on any main course * Supplementary RM15++

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CHOICE OF DESSERTS

** a la carte pricing

Apple & Dulce de Leche | RM40**

Apples, Dulce de leche & cinnamon ice cream, thyme crumble, Berry Autumn leaf (g)(n)

Macadamia | RM40 **

Chocolate cream, salted caramel macadamia (g)(n)

Artisanal Cheese Plate | RM60 (3 types); RM75 (5 types) **

Selection of Air-flown unpasteurised European cheeses, Nuts, Fruit compote(g)(n)

*3 types- supplementary RM20++

*5 types- Supplementary RM35++

Liquid Nitrogen Sorbet | RM50 **

Check with our team for the flavour of the day

*supplementary RM15++

Signature Texture of Chocolate | RM68 **

70% Dark Chocolate, White Chocolate “popcorn”, cocoa soil, Chocolate sauce, -196°C liquid nitrogen

*supplementary RM25++

COFFEE/DIGESTIF

Coffee/Tea * supplementary RM12++/RM10++

Roustaabout, Late Harvest Viogner *supplementary RM 30++

Western Australia, Australia, 2013

Dow’s 20 Years Old Tawny Port *supplementary RM 38++

Douro, Portugal

Hennessy VSOP * supplementary RM35++

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