

SKIRT

STARTERS

BABY GEM SALAD sucrune lettuce, endive, skirt dressing	48,000
KALE PANZANELLA SALAD kale, parmigiano, croutons, citrus vinaigrette	40,000
MIXED HEIRLOOM TOMATO SALAD with basil and balsamic	35,000
GREEN BEANS CAESAR charred green beans, caesar dressing, ranch dust	32,000
SUMMER ZUCCHINI grilled zucchini, salsa verde, soft herbs, pumpkin seeds	30,000
CRISPY RICE & SASHIMI crispy Asian rice, salmon sashimi, yuzu mustard, ponzu dip	50,000
HOT 'N' COLD twice-baked jacket potato, sour cream & chives with ossetra caviar 50g (upon availability)	25,000
MUSHROOM STROGANOFF oyster, shiitake, button, portobello, warm mustard sauce	51,000
DUKKAN KAFTA grilled beef patties, yoghurt-tahini dip	42,000
HOUSE-MADE BEEF SAUSAGE fennel seeds and harissa mustard sauce, dukkan style	40,000
ORGANIC SMOKED SALMON hand-sliced, lightly smoked	52,000
ROASTED BONE-MARROW & GREMOLATA	50,000



SKIRT SPECIALS

KING PRAWNS chargrilled with salsa verde and olive oil	160,000
GRILLED SPATCHCOCK ORGANIC CHICKEN (FOR 2) with roasted potatoes	120,000
FRESH CATCHES wild seabass	90,000/100g
Scottish salmon fillet	87,000/200g
grilled over charcoal, side of asparagus	
VEAL SCHNITZEL free-range veal cutlet, panko crusted, arugula salad	123,000

BURGERS

DUKKAN BUTTER BURGER 180g grass fed beef patty, butter & cheddar cheese, hand-cut chips	58,000
BAR BURGER 180g grass fed beef patty, cheddar cheese, oyster mushrooms, grilled onions, arugula, mild harissa mustard, hand-cut chips	62,000

STEAKS *

BONELESS RIBEYE English Longhorn · Grass Fed	51,000/100g
BLACK ANGUS FILLET 200G Australian Angus Gold · Grain Fed SERVED WHOLE OR TAGLIATA STYLE	140,000
WAGYU FILLET 200G Australian Wagyu MB 8+ · Grain Fed	260,000
HIDA WAGYU SIRLOIN A5 MB 12 · JAPAN lightly grilled, maldon salt, fresh ginger, wasabi	325,000/120g
SKIRT STEAK · AUSTRALIAN GRAIN FED 200G served on the board with spuds	100,000

BONE-IN CUTS *

ENGLISH LONGHORN • GRASS FED • DRY AGED (14 - 28 DAYS)

SEE WINDOW FOR AVAILABLE WEIGHTS Average weight 500g - 900g.

PORTERHOUSE 48,000/100g	BONE-IN PRIME RIB 50,000/100g
T-BONE 46,500/100g	BONE-IN SIRLOIN 46,000/100g

* ALL OUR MEAT CUTS ARE GRILLED OVER COAL, TO MEDIUM-RARE DONENESS.

* PICK YOUR SIDES, SAUCE AND CHOICE OF SPUDS BELOW :

SIDES

CREAMED SPINACH 25,000	CHARRED BROCCOLI CROWN 25,000
GRILLED ASPARAGUS 40,000	SKILLET MAC 'N' CHEESE 25,000
BAKED SWEET POTATO 25,000	CORN CURLS 30,000

SAUCES

ZHOUG | CREAMY HORSERADISH | ARUGULA PESTO | DIJON SKIRT MIX
HEINZ KETCHUP | MARIE-ROSE SRIRACHA | KEWPIE JAPANESE MAYO

SPUDS

HAND-CUT CHIPS 12,000
SMASHED NEW POTATOES 13,000

THE SWEET END

ETON MESS & SWEET CHERRY COULIS crushed meringue, whipped cream	25,000
DARK CHOCOLATE BOARD WITH SEASONAL FRUITS	

WINE

RED

		GLASS	BOTTLE
Château Lagrange Les Tours	2016	26,000	125,000
Domaine Serene, Yamhill Cuvée, Oregon	2012		250,000
Château La Tour L'Aspic Pauillac	2014		278,000
Domaine Emmanuel Darnaud, "Les Trois Chênes", Crozes-Hermitage	2016		298,000
Les Fiefs de Lagrange, Saint-Julien	2013		499,000
Château Marsyas, Bekaa Valley	2014	25,000	128,000
Château Ksara, Chateau, Bekaa Valley	2002		90,000
Iris Domaine, Btalloun	2011		105,000
Atibaia, Batroun	2012		180,000
Sept, Syrah	2018		220,000

WHITE

Bargylus, Grand Vin de Syrie	2014	20,000	100,000
Domaine Michel Redde, Pouilly Fume, Loire	2016		288,000
Chablisienne, La Pierrelee, Chablis	2015		322,000
Corton-Charlemagne, Grand Cru, Henri Boillot	2012		730,000
Aurora, Sauvignon Blanc	2017		70,000
Château Ksara, Chardonnay	2016		74,000
Atibaia White	2016	36,000	160,000

ROSÉ

Massaya Rose, Bekaa Valley	2018	16,000	75,000
Château De Selle, Domaine Ott, Taradeau			150,000

SPARKLING

Champagne, Veuve Cliquot, Brut			350,000
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DRINKS

SPIRITS

	GLASS	BOTTLE
Shnitzer Bräu		16,000
Gin, The Botanist	35,000	350,000
Vodka, Stolichnaya Red	25,000	250,000
Vodka, Grey Goose	35,000	350,000
Rum, Mount Gay XO	34,000	340,000
Tequila, Jose Cuervo Reserva de la familia Añejo	45,000	500,000
Cognac, Hermitage	40,000	450,000
Whisky, Johnnie Walker, Black Label	25,000	250,000
Whisky, Chivas 18 YO	40,000	400,000
Whisky, Pikesville 6 YO Rye	60,000	600,000
Whisky, Octomore, Scotch Barley	60,000	600,000
Sake, Dewasakura, Ichiro		180,000
Sake, Tatenokawa, 18		348,000
Liquor, Grappa Di Barolo	shot 20,000	glass 35,000
Liquor, Chartreuse	shot 35,000	glass 42,000

SOFT

Pepsi		3,000
Pepsi / 7 Up Diet		6,000
Tonic		7,000

WATER

Sohat	big 8,000	small 4,500
S.Pellegrino	big 14,000	small 9,000

HOT

Illy Coffee		7,500
Canarino		6,000
Tea		9,000