

SKIRT

STARTERS

BABY GEM SALAD sucrune lettuce, endive, skirt dressing	50,000
KALE PANZANELLA SALAD kale, parmigiano, croutons, citrus vinaigrette	43,000
MIXED HEIRLOOM TOMATO SALAD with basil and balsamic	35,000
GREEN BEANS CAESAR charred green beans, caesar dressing, ranch dust	35,000
SUMMER ZUCCHINI grilled zucchini, salsa verde, soft herbs, pumpkin seeds	30,000
CRISPY RICE & SASHIMI crispy Asian rice, salmon sashimi, yuzu mustard, ponzu dip	65,000
HOT 'N' COLD twice-baked jacket potato, sour cream & chives with ossetra caviar 50g (upon availability)	30,000
MUSHROOMS AND SAMPHIRE samphire, oyster, shiitake, button and portobello mushrooms	120,000
MUSHROOM STROGANOFF oyster, shiitake, button, portobello, warm mustard sauce	60,000
DUKKAN KAFTA grilled beef patties, yoghurt-tahini dip	48,000
HOUSE-MADE BEEF SAUSAGE fennel seeds and harissa mustard sauce, dukkan style	48,000
ORGANIC SMOKED SALMON hand-sliced, lightly smoked	65,000
ROASTED BONE-MARROW & GREMOLATA	65,000



SKIRT SPECIALS

KING PRAWNS chargrilled with salsa verde and olive oil	190,000
GRILLED SPATCHCOCK ORGANIC CHICKEN (FOR 2) with roasted potatoes	120,000
FRESH CATCHES wild seabass	110,000/100g
Scottish salmon fillet	100,000/200g
grilled over charcoal, side of asparagus	
VEAL SCHNITZEL free-range veal cutlet, panko crusted, arugula salad	160,000

BURGERS

DUKKAN BUTTER BURGER 64,000
180g grass fed beef patty, butter & cheddar cheese, hand-cut chips

BAR BURGER 68,000
180g grass fed beef patty, cheddar cheese, oyster mushrooms, grilled onions, arugula, mild harissa mustard, hand-cut chips

STEAKS *

BONELESS RIBEYE 87,000/100g
English Longhorn · Grass Fed

BLACK ANGUS FILLET 200G 185,000
Australian Angus Gold · Grain Fed
SERVED WHOLE OR TAGLIATA STYLE

WAGYU FILLET 200G 285,000
Australian Wagyu MB 8+ · Grain Fed

WAGYU RIBEYE 100,000/100g
Australian Wagyu MB 5 · Grain Fed

SKIRT STEAK · AUSTRALIAN GRAIN FED 200G 150,000
served on the board with spuds

BONE-IN CUTS *

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

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

PORTERHOUSE 84,000/100g
T-BONE 83,500/100g

BONE-IN PRIME RIB 85,000/100g
BONE-IN SIRLOIN 83,000/100g

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

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

SIDES

CREAMED SPINACH 30,000
GRILLED ASPARAGUS 45,000
BAKED SWEET POTATO 30,000

CHARRED BROCCOLI CROWN 35,000
SKILLET MAC 'N' CHEESE 30,000
CORN CURLS 35,000

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 28,000
crushed meringue, whipped cream

DARK CHOCOLATE BOARD WITH SEASONAL FRUITS

WINE

RED

		GLASS	BOTTLE
Château Saint-Florin, Bordeaux	2014	75,000	320,000
Domaine Michel Sarrazin, Bourgogne	2017		490,000
Les Fiefs de Lagrange, Saint-Julien	2013		499,000
Bernard Huber, Malterdinger Spätburgunder	2014		550,000
Château Ormes de Pez, Saint-Estephe	2011		680,000
Domaine de La Mordorée "La Reine Des Bois"	2015		780,000
Corton Rognet, Grand Cru	2014		5,700,000
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	40,000	220,000
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
Domaine Serge Dagueneau, Pouilly-Fume	2017		490,000
Hautes-Côtes de Nuits, Domaine Aurelien Verdet, "Le Prieuré"	2016		610,000
Puligny-Montrachet, Bourgogne	2017		1,350,000
Château Ksara, Chardonnay	2016		74,000
Sept, Obeideh	2018		150,000
Atibaia White	2016	36,000	160,000

ROSÉ

Massaya Rose, Bekaa Valley	2018	17,000	90,000
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
Noam Unfiltered Lager Beer		63,000
Gin, The Botanist	76,000	
Vodka, Stolichnaya Red	25,000	
Vodka, Grey Goose	70,000	
Rum, Mount Gay XO	34,000	
Cognac, Hermitage	40,000	
Whisky, Johnnie Walker, Black Label	45,000	
Whisky, Chivas 18 YO	135,000	
Whisky, Bruichladdich, Single Malt	135,000	
Whisky, Port Charlotte, Barley, Single Malt	160,000	
Whisky, Pikesville 6 YO Rye	200,000	
Sake, Dewasakura, Ichiro		180,000
Tequila Milagro	shot 20,000	glass 37,000
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

WATER

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

HOT

Illy Coffee		8,500
Canarino		6,000
Awan Tea		11,500