

# SKIRT

## STARTERS

<b>BABY GEM SALAD</b> sucrine lettuce, endive, skirt dressing	59,000
<b>KALE PANZANELLA SALAD</b> kale, parmigiano, croutons, citrus vinaigrette	54,000
<b>MIXED HEIRLOOM TOMATO SALAD</b> with basil and balsamic	39,000
<b>GREEN BEANS CAESAR</b> charred green beans, caesar dressing, ranch dust	43,000
<b>CRISPY RICE &amp; SASHIMI</b> crispy Asian rice, salmon sashimi, yuzu mustard, ponzu dip	86,000
<b>HOT 'N' COLD</b> twice-baked jacket potato, sour cream & chives with ossetra caviar 50g (upon availability)	36,000
<b>MUSHROOM STROGANOFF</b> oyster, shiitake, button, portobello, warm mustard sauce	95,000
<b>DUKKAN KAFTA</b> grilled beef patties, yoghurt-tahini dip	65,000
<b>HOUSE-MADE BEEF SAUSAGE</b> fennel seeds and harissa mustard sauce, dukkan style	65,000
<b>ORGANIC SMOKED SALMON</b> hand-sliced, lightly smoked	93,000
<b>ROASTED BONE-MARROW &amp; GREMOLATA</b>	87,000



## SKIRT SPECIALS

<b>KING PRAWNS</b> chargrilled with salsa verde and olive oil	248,000
<b>GRILLED SPATCHCOCK ORGANIC CHICKEN (FOR 2)</b> with roasted potatoes	154,000
<b>FRESH CATCHES</b> wild seabass	154,000/100g
Scottish salmon fillet	159,000/200g
grilled over charcoal, side of asparagus	
<b>VEAL SCHNITZEL</b> free-range veal cutlet, panko crusted, arugula salad	219,000

# BURGERS

**DUKKAN BUTTER BURGER** 85,000  
180g grass fed beef patty, butter & cheddar cheese, hand-cut chips

**BAR BURGER** 99,000  
180g grass fed beef patty, cheddar cheese, oyster mushrooms, grilled onions, arugula, mild harissa mustard, hand-cut chips

## STEAKS \*

**DRY AGED BONELESS RIBEYE** 140,000/100g  
English Longhorn · Grass Fed

**BLACK ANGUS FILLET 200G** 263,000  
Australian Angus Gold · Grain Fed  
SERVED WHOLE OR TAGLIATA STYLE

**WAGYU FILLET 200G** 395,000  
Australian Wagyu MB 5+ · Grain Fed

**WAGYU BONELESS RIBEYE** 154,000/100g  
Australian Wagyu MB 5 · Grain Fed

**SKIRT STEAK · AUSTRALIAN GRAIN FED 200G** 215,000  
served on the board with spuds

## BONE-IN CUTS \*

ENGLISH LONGHORN • GRASS FED • DRY AGED ( 30 - 35 DAYS )

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

**PORTERHOUSE** 128,000/100g  
**T-BONE** 125,000/100g

**BONE-IN PRIME RIB** 130,000/100g  
**BONE-IN SIRLOIN** 125,000/100g

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

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

**CREAMED SPINACH** 39,000  
**GRILLED ASPARAGUS** 63,000  
**BAKED SWEET POTATO** 39,000

**CHARRED BROCCOLI CROWN** 54,000  
**SKILLET MAC 'N' CHEESE** 39,000  
**CORN CURLS** 39,000

## SAUCES

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

## SPUDS

**HAND-CUT CHIPS** 15,000  
**SMASHED NEW POTATOES** 15,000

## THE SWEET END

**STICKY TOFFEE PUDDING** 55,000  
mascarpone & salted marcona almonds

**DARK AND MILK CHOCOLATE BOARD WITH SEASONAL FRUITS**

# WINE

<b>RED</b>		<b>GLASS</b>	<b>BOTTLE</b>
Château Saint-Florin, Bordeaux	2014	75,000	320,000
Domaine Michel Sarrazin, Bourgogne	2017		550,000
Bernard Huber, Malterdinger Spätburgunder	2014		620,000
Château Ormes de Pez, Saint-Estephe	2011		720,000
Domaine de La Mordorée "La Reine Des Bois"	2015		780,000
Corton Rognet, Grand Cru	2014		5,700,000
Château Ksara, Chateau, Bekaa Valley	2002		160,000
Iris Domaine, Btalloun	2011	40,000	185,000
Château Marsyas, Bekaa Valley	2014	42,000	200,000
Atibaia, Batroun	2013	45,000	220,000
<b>WHITE</b>			
Bargylus, Grand Vin de Syrie	2014	45,000	220,000
Domaine de La Chablisienne, Bourgogne Chardonnay	2018	81,000	364,000
Domaine Michel Redde, Pouilly-Fume, Loire	2016		490,000
Domaine Serge Dagueneau, Pouilly-Fume	2017		490,000
Chablisienne, La Pierrelee, Chablis	2015		499,000
Hautes-Côtes de Nuits, Domaine Aurelien Verdet, "Le Prieuré"	2016		610,000
Puligny-Montrachet, Bourgogne	2017		1,350,000
Château Ksara, Chardonnay	2016		90,000
Sept, Obeideh	2018		150,000
Atibaia White	2019	42,000	200,000
<b>ROSÉ</b>			
Massaya Rose, Bekaa Valley	2018	21,000	98,000
Château De Selle, Domaine Ott, Taradeau			700,000
<b>SPARKLING</b>			
Prosecco Piccini Extra Dry		44,000	199,000
Larmandier-Bernier, Longitude 1er cru			1,350,000

# DRINKS

## SPIRITS

	GLASS	BOTTLE
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	135,000	
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		420,000
Tequila Milagro	shot 20,000	glass 37,000
Liquor, Chartreuse	shot 45,000	glass 90,000

## 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

Espresso		9,500
Canarino		7,000
Awan Tea		13,000