



**Fire. Smoke. Freshness.**

*A contemporary western grill concept focusing on prime cuts of fresh and dry aged meats. Grilled and smoked to perfection. A meat lovers haven, literally and figuratively.*

A handwritten signature in black ink, appearing to read "Adhitia Julisiandi", is written over a horizontal line.

**Adhitia Julisiandi**



## FOREPLAY

<b>JOSPER JUMBO PRAWNS</b>	<b>210</b>
<i>Josper grilled jumbo prawns cooked in butter, served with charred lemon</i>	
<b>SKYE'S BURNT ENDS</b>	<b>140</b>
<i>hickory smoked, charred pork belly served with crispy chicharones &amp; pickles</i>	
<b>SALMON FEUILLETÉ</b> 🍷 🌿	<b>150</b>
<i>salmon pizza, balsamic reduction, truffle paste mayo &amp; tobiko</i>	
<b>ROQUEFORT CAULIFLOWER</b> 🌿 🌿	<b>110</b>
<i>cauliflower with creamy roquefort sauce &amp; turmeric butter</i>	
<b>ABURI MIYAZAKI WAGYU</b> 🌿	<b>180</b>
<i>torched wagyu with mushroom duxelle, crispy potatoes, sliced foie gras, topped with caramelized BBQ sauce &amp; caviar</i>	
<b>WAGYU BONE MARROW</b>	<b>200</b>
<i>housemade brioche stuffed with beef cheeks, paired with roasted bone marrow &amp; doused in butter from the gods</i>	
<b>FOIE-GASM</b>	<b>280</b>
<i>seared foie gras with grape slivers, apple compote &amp; raspberry coulis</i>	

## SOUP & SALAD

<b>WILD MUSHROOM SOUP</b> 🌿	<b>65</b>
<i>creamy mushroom soup topped with truffle oil &amp; a selection of charred wild mushrooms</i>	
<b>SKYE SPINNING SALAD</b> 🌿 🌿	<b>95</b>
<i>SKYE's signature salad tossed with housemade dressing, served tableside</i>	
<b>ICEBERG WEDGE</b>	<b>110</b>
<i>iceberg lettuce wedges, housemade beef bacon &amp; parmesan, served with caesar dressing</i>	



🌿 signature dish   🌿 vegetarian option   🍷 spicy

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## STRING BOWS & LACES




<b>LINGUINE SEAFOOD</b>	<b>170</b>
<i>sage infused butter, jumbo prawns, clams &amp; mussels</i>	
<b>FETTUCCINE AL RAGOUT</b>	<b>180</b>
<i>homemade fettuccine with signature beef shin ragout &amp; fresh parmigiano reggiano</i>	
<b>add bone marrow</b>	<b>85</b>
<b>SURF &amp; TURF PORCHETTA CARBONARA</b> 	<b>230</b>
<i>SKYE's take on carbonara, with uni emulsion, tender porchetta &amp; guanciale</i>	
<b>B.B.C MACARONI</b>	<b>180</b>
<i>bacon brisket cheese macaroni, crispy breadcrumbs &amp; porcini dust</i>	

## BETWEEN THE BUNS

<b>H.F. PRIME RIBS</b>  	<b>250</b>
<i>hot flaming smoked USDA prime ribs burger served with potato crisps &amp; red leicester sauce</i>	

## MAINS

<b>FREE RANGE ROASTED CHICKEN</b>	<b>180</b>
<i>Josper oven roasted chicken, burnt leek, sweet potato purée with truffle &amp; macadamia butter</i>	
<b>PEPPER DUST CONFIT DUCK LEG</b>	<b>180</b>
<i>4H confit crispy duck leg topped with crunchy kale, mushroom duxelle &amp; baby cos lettuce purée</i>	
<b>72H SLOW BRAISED USDA PRIME RIBS</b> 	<b>330</b>
<i>USDA prime ribs with pea purée, crispy potato dauphinoise &amp; stout onion rings</i>	
<b>MAPLE GLAZED SALMON</b>	<b>240</b>
<i>seared Tasmanian Huon Salmon, mushroom duxelle, creamy spinach quenelle &amp; hollandaise espuma</i>	
<b>PISTACHIO CRUSTED MULWARRA LAMB RACK</b>	<b>420</b>
<i>pistachio crusted Mulwarra lamb with mint aioli &amp; microgreen salad</i>	
<b>SMOKED SPARE RIBS</b>	<b>280</b>
<i>whisky BBQ glazed spare ribs with elote corn</i>	

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## SIZZLING HOT

### NISHIAWA A5 CHUCK ROLL

AAH Nippon cattle pure blood wagyu served with entrecôte sauce, foie gras mousse & chicken liver velouté  
\*min. 200gr

**550**  
PER 100 GR

### STOCKYARD WAGYU BEEF TENDERLOIN MB5+

served with wild mushroom, mashed potatoes, parmesan cloud & Brandy mushroom sauce  
\*min. 200gr

**370**  
PER 100 GR

### STOCKYARD WAGYU RIB-EYE PEPPER STEAK MB7

grain-fed wagyu rib-eye MB7 crusted in pepper trilogy, served with green peppercorn espuma  
\*min. 300gr

**330**  
PER 100 GR

### CUBE ROLL SIGNATURE MB9+

330 days grain-fed wagyu laid on sauteed tri-pepper & onions, charred corn, salsa verde with housemade corn pepper tortilla on the side  
\*min. 200gr

**460**  
PER 100 GR

### YAMAGATA A5 BLACK CATTLE WAGYU

the finest marbled cuts from Yamagata prefecture served with mensuyu & cured cured egg yolk  
\*min 200gr

**750**  
PER 100 GR

### GOLD LABEL BLACK ANGUS STOCKYARD SIRLOIN

Kiwami label Stockyard beef served with cowboy butter sauce, pickled habanero, charred king oyster mushrooms & black garlic aioli  
\*300gr

**220**  
PER 100 GR

### FULL BLOOD WAGYU STRIPLOIN SIGNATURE MB9+

wagyu beef with bone marrow sauce, pickled habanero, charred king oyster mushrooms & black garlic aioli  
\*min. 300gr

**440**  
PER 100 GR

## DRY AGED

served with your choice of sauce: pico de gallo, green peppercorn, mushroom, bourguignon & salsa verde

### 21 DRY AGED JOHN STONE IRISH TOMAHAWK

Vodka flamed, 21 days maldon salt aged served with garlic butter  
\*min. 700gr

**230**  
PER 100 GR

### 45 DAYS DRY AGED PORTERHOUSE USDA PRIME




45 days dry aged Snake River Farm wagyu served on a sizzling hot plate with butter & Turkish baguette on the side  
\*min. 700gr

**220**  
PER 100 GR

### 45 DAYS DRY AGED T-BONE USDA PRIME

Vodka flamed, 45 days maldon salt aged served with garlic butter  
\*min. 700gr

**210**  
PER 100 GR

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## ON THE SIDE

<b>DUCK FAT TRUFFLE FRIES</b>	<b>80</b>
<i>saffron infused duck fat russet potatoes with truffle salt</i>	
<b>TRUFFLE MASHED POTATOES</b> 🌿	<b>60</b>
<i>truffle infused creamy mashed potatoes</i>	
<b>CREAMED SPINACH</b> 🌿	<b>65</b>
<i>creamy, parmesan spinach</i>	
<b>CRISPY BRUSSELS SPROUTS</b> 🌿 🌶️	<b>120</b>
<i>fried brussels sprouts with chipotle aioli</i>	

## SWEET SPOT

<b>FERRERO ROCHER</b> 🌟	<b>110</b>
<i>chocolate glaze, raspberry fluid gel, white chocolate sauce, gold leaf &amp; nutella mousse</i>	
<b>CRÈME BRÛLÉE</b> 🌟	<b>85</b>
<i>Baileys brûlée, coffee jelly, coffee micro-sponge &amp; coffee kahlúa mousse</i>	
<b>CAMEMBERT &amp; TRUFFLE</b>	<b>95</b>
<i>basque cheesecake with vanilla ice cream, truffle dust, sliced truffle &amp; maple tuile</i>	
<b>CHEESEMONGER CHEESE SELECTION</b>	<b>250</b>
<i>cheesemonger hand-picked cheese selection</i>	
<b>BOMBOLINI</b>	<b>120</b>
<i>sweet pastry dough, peanut butter sauce, cream cheese, peanut butter ice cream &amp; raspberry jam</i>	
<b>BLOOD ORANGE TIRAMISU</b>	<b>110</b>
<i>candied whole orange, tiramisu mousse, lady finger &amp; orange fluid gel</i>	

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**#SKYEGASM**

