



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, consisting of a large, stylized 'A' followed by a series of loops and a long horizontal stroke.

Adhitia Julisiandi

FOREPLAY

JOSPER JUMBO PRAWNS	210
<i>Josper grilled jumbo prawns cooked in butter, served with charred lemon</i>	
CALAMARES 🌶️	115
<i>panko battered, served with spicy chipotle aioli, dusted with nori powder</i>	
SKYE'S BURNT ENDS 🌶️ 🌿	140
<i>hickory smoked, charred pork belly served with crispy chicharones & pickles</i>	
MB8+ DARLING DOWN WAGYU SKEWERS 🌿	120
<i>MB8+ saikoro of beef sirloin with garlic confit & tangy horseradish aioli</i>	
SALMON FEUILLETÉ	150
<i>salmon pizza, balsamic reduction, truffle paste mayo & tobiko</i>	
ROQUEFORT CAULIFLOWER 🌿 🌿	110
<i>cauliflower with creamy roquefort sauce & turmeric butter</i>	
ABURI MIYAZAKI WAGYU 🌿	180
<i>torched wagyu with mushroom duxelle, crispy potatoes, sliced foie gras, topped with caramelized BBQ sauce & caviar</i>	
WAGYU BONE MARROW	180
<i>housemade brioche stuffed with beef cheeks, paired with roasted bone marrow & doused in butter from the gods</i>	
FOIE-GASM COMING SOON	
<i>seared foie gras with grape slivers, apple compote & raspberry coulis</i>	
CHARCUTERIE BOARD COMING SOON	
<i>charred sourdough bread, cornizon pickles, chef selection cold cuts, extra virgin olive oil</i>	

SOUP & SALAD

WILD MUSHROOM SOUP 🌿	65
<i>creamy mushroom soup topped with truffle oil & a selection of charred wild mushrooms</i>	
SKYE SPINNING SALAD 🌿 🌿	95
<i>SKYE's signature salad tossed with housemade dressing, served tableside</i>	
ICEBERG WEDGE	105
<i>iceberg lettuce wedges, housemade beef bacon & parmesan, served with caesar dressing</i>	

🌿 signature dish 🌿 vegetarian option 🌶️ spicy

all prices are quoted in thousand of Rupiah & subject to service charge & government tax
please advise our server if you have any allergies or require information on the ingredients used in our dishes

STRING BOWS & LACES

LINGUINE SEAFOOD	170
<i>sage infused butter, jumbo prawns, clams & mussels</i>	
FETTUCCINE AL RAGOUT	150
<i>homemade fettuccine with signature beef shin ragout & fresh parmigiano reggiano</i>	
add bone marrow	85
SURF & TURF PORCHETTA CARBONARA 🕸	230
<i>SKYE's take on carbonara, with uni emulsion, tender porchetta & guanciale</i>	

BETWEEN THE BUNS

H.F. PRIME RIBS 🌶️ 🕸	220
<i>hot flaming smoked USDA prime ribs burger served with potato crisps & red leicester sauce</i>	
WAGYU TRUFFLE CHEESEBURGER COMING SOON	
<i>double wagyu beef patty, truffle bun, sliced red leicester, bacon & potato crisps</i>	

MAINS

FREE RANGE ROASTED CHICKEN	180
<i>Josper oven roasted chicken, burnt leek, sweet potato purée with truffle & macadamia butter</i>	
PEPPER DUST CONFIT DUCK LEG	180
<i>4H confit crispy duck leg topped with crunchy kale, mushroom duxelle & baby cos lettuce purée</i>	
72H SLOW BRAISED USDA PRIME RIBS 🕸	270
<i>USDA prime ribs with pea purée, crispy potato dauphinoise & stout onion rings</i>	
MAPLE GLAZED SALMON	240
<i>seared Tasmanian Huon Salmon, mushroom duxelle, creamy spinach quenelle & hollandaise espuma</i>	
PISTACHIO CRUSTED MULWARRA LAMB RACK	350
<i>pistachio crusted Mulwarra lamb with mint aioli & microgreen salad</i>	
SMOKED SPARE RIBS COMING SOON	
<i>Whisky BBQ glazed spare ribs with elote corn</i>	
SNAKE RIVER FARM KUROBUTA PORK CHOP COMING SOON	
<i>SRF Berkshire Kurobuta pork served with coleslaw, paprika dust, garlic aioli & bourguignon sauce</i>	

🕸 signature dish 🌿 vegetarian option 🌶️ spicy

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SIZZLING HOT

CARRARA PURE-BRED FLAT IRON MB9+

2019 gold medal branded beef, Carrara Australian wagyu served with entrecôte sauce, foie gras mousse & chicken liver velouté
*min. 200gr

230
PER 100 GR

STOCKYARD WAGYU BEEF TENDERLOIN MB5+

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

290
PER 100 GR

USDA PRIME RIBEYE PEPPER STEAK

grain-fed USDA prime ribeye, crusted with a pepper trilogy, served with green peppercorn espuma
*min. 300gr

210
PER 100 GR

DARLING DOWNS SIRLOIN CAP WAGYU PICANHA MB9+

330 days grain-fed darling downs wagyu sitting on a bed of sauteed tri-pepper & onions, charred corn, salsa verde with housemade corn pepper tortilla on the side
*min. 200gr

220
PER 100 GR

MIYAZAKI A5 BLACK CATTLE WAGYU

2017 Wagyu Olympics winner, served with mentsuyu & cured egg yolk
*min. 200gr

650
PER 100 GR

GOLD LABEL BLACK ANGUS STOCKYARD – SIRLOIN (300GR)

200+ days grass-fed Stockyard beef with garlic butter, served with red wine jus, mixed green salad & duck fat fries

150
PER 100 GR

STOCKYARD WAGYU BEEF SIRLOIN MB5/6+ **COMING SOON**

Kiwami label Stockyard beef with cowboy butter sauce, pickled habanero, charred king oyster mushroom & black garlic aioli
*min. 300gr

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 **COMING SOON**

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

45 DAYS DRY AGED T-BONE USDA PRIME **COMING SOON**

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

 signature dish  vegetarian option  spicy

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ON THE SIDE

DUCK FAT TRUFFLE FRIES	80
<i>saffron infused duck fat russet potatoes with truffle salt</i>	
TRUFFLE MASHED POTATOES 🌿	60
<i>truffle infused creamy mashed potatoes</i>	
CREAMED SPINACH 🌿	65
<i>creamy, parmesan spinach</i>	
B.B.C MACARONI	130
<i>bacon brisket cheese macaroni, crispy breadcrumbs & porcini dust</i>	
CRISPY BRUSSELS SPROUTS 🌿 🌶️	120
<i>fried brussels sprouts with chipotle aioli</i>	
GLAZED HONEY BUTTER CARROTS 🌿	95
<i>honey butter glazed rainbow carrots</i>	

SWEET SPOT

FERRERO ROCHER 🌶️	110
<i>chocolate glaze, raspberry fluid gel, white chocolate sauce, gold leaf & nutella mousse</i>	
CRÈME BRÛLÉE 🌶️	85
<i>Baileys brûlée, coffee jelly, coffee micro-sponge & coffee kahlúa mousse</i>	
CAMEMBERT & TRUFFLE	95
<i>basque cheesecake with vanilla ice cream, truffle dust, sliced truffle & maple tuile</i>	
CHEESEMONGER CHEESE SELECTION	250
<i>cheesemonger hand-picked cheese selection</i>	



signature dish



vegetarian option



spicy

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#SKYEGASM



SKYE™

LOUNGE



BITERS

SKYE'S BURNT ENDS

hickory smoked, charred pork belly served with crispy chicharones & pickles

SALMON FEUILLETÉ

salmon pizza aburi, balsamic reduction, truffle paste mayo, tobiko

MB8+ DARLING DOWN

WAGYU SKEWERS

MB8+ saikoro of beef sirloin with garlic confit & tangy horseradish aioli

CRISPY SHRIMP TACO

crispy prawns with charcoal taco shells, creamy coleslaw & fresh mango salsa

SMOKED BRISKET CROQUETAS

36H slow braised brisket croquettes with creamy jalapeño & coriander aioli

140

CHICKEN LOLLIPOPS

crispy chicken thighs with sweet & spicy glaze, sesame seeds & yoghurt emulsion

150

IBERICO BIKINI **COMING SOON**

toasted brioche filled with truffle emulsion, manchego & San Daniele ham

120

CHARCUTERIE BOARD **COMING SOON**

charred sourdough bread, cornizon pickle, chef selection cold cuts, extra virgin olive oil

110

CARAMELIZED SMOKED

BRISKET DOUGHNUTS **COMING SOON**

mini meat doughnuts filled with succulent short ribs, served with rendang inspired dip

95

105

 signature dish  spicy

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SKYE'S SIGNATURE

150

SKYE BURNT SOUR

Ancho Reyes, Green Chartreuse, Charred Pineapple, Lemon, Pink Peppercorn

GREEN FAIRY SPRITZ

Dill Gin, Pastis, Americano Bianco, Cucumber Acid, Elderflower Tonic

7X AMERICANO

Averna Amaro, Vermouth con Bitter, 7X Rum - Carbonated

LAVENDER ISLAY NEGRONI

Rinomato Aperitivo, Rosso Vermouth, Lavender Islay, Saline

TRUFFLED PINOT COMING SOON

Porcini Pinot Noir, Cacao Distillate, Chesnut Orgeat, Truffle

SUMMER SPRITZ

Bitter Liqueur, Passion Fruit, Lychee, Calamansi, Cava

YUZU RAMOS

Gin, Yuzu Cordial, Shiho, Lemon, Cream, Soda Water

CULT CLASSIC

150

AVIATION

Gin, Lemon, Gomme, Maraschino, Creme de Violette

BRAMBLE

Gin, Lemon, Gomme, Creme de Mure

DARK 'N STORMY

Dark Rum, Homemade Gingerbeer

EAST SIDE

Gin, Lemon, Gomme, Cucumber, Mint, Egg White

JUNGLE BIRD

Dark Rum, Campari, Pineapple, Lime, Gomme

NEGRONI

Gin, Rosso Vermouth, Campari

RED HOOK

Rye, Vermouth Con Bitter, Maraschino

TOMMY'S MARGARITA

Tequila, Lime, Agave

TORONTO

Rye, Maple, Bitter, Fernet

WHISKY SOUR

Bourbon, Lemon, Gomme, Egg White

BEER

BINTANG

65

CORONA

125

HEINEKEN

75

BUDWEISER ALU

135



	BY GLASS	BY BOTTLE		BY GLASS	BY BOTTLE
ABSOLUT BLUE	100	1.600	CHIVAS REGAL 25 YO	485	10.000
ABSOLUT FLAVOUR	100	1.600	ROYAL SALUTE 38 YO		18.000
ABSOLUT ELYX	105	2.100	ABERLOUR 12 YO	215	4.000
BEEFEATER	100	1.600	LONGMORN 16 YO	290	5.500
MONKEY 47 DRY	175	2.900	GLENLIVET 12 YO	135	2.700
HAVANA 3 ANOS	100	1.600	GLENLIVET 15 YO	180	3.300
AVION SILVER	120	2.400	GLENLIVET 18 YO	245	4.500
BALLANTINE'S 17 YO	195	3.600	GLENLIVET 21 YO	280	5.300
JAMESON	110	2.200	MARTELL NCF	160	2.900
CHIVAS REGAL 12 YO	100	2.100	MARTELL VSOP	160	2.900
CHIVAS REGAL 18 YO	180	3.600	MARTELL RED BARREL	175	2.900
ROYAL SALUTE 21 YO	255	4.700	MARTELL CORDON BLUE	375	6.900
CHIVAS MIZUNARA	160	2.800	MARTELL XO	415	6.800

VODKA

BELVEDERE	130	2.400	HAKU	140	2.300
CIROC	120	2.400	BELUGA GOLD LINE	200	3.700

RUM

PYRAT XO	140	2.800	DIPLOMATICO RESERVA	210	3.900
BRUGAL EXTRA DRY	105	1.900	EXCLUSIVA		



GIN

	BY GLASS	BY BOTTLE		BY GLASS	BY BOTTLE
HENDRICK'S	140	2.600	BOMBAY SAPPHIRE	120	2.400
MONKEY 47 SLOE	165	2.400	ROKU	130	2.600
TANQUERAY NO. TEN	130	2.600			

TEQUILA

PATRON REPOSADO	130	2.600	DON JULIO BLANCO	140	2.800
JOSE CUERVO REPOSADO	105	1.900	DON JULIO 1942		6.500
EL JIMADOR BLANCO	105	1.900	CLASE AZUL REPOSADO		10.000

SINGLE MALT

MACALLAN 12 YO SHERRY OAK	195	3.600	BALVANIE 17 YO	285	6.000
LAGAVULIN 16 YO	165	3.100	GLENLIVET CODE		6.800
AUCHENTOSHAN 12 YO	160	3.400	DALMORE 12 YO	175	2.900

WHISKY

MONKEY SHOULDER	130	2.400	HIBIKI 21 YO		25.000
JW BLACK LABEL	120	2.400	YAMAZAKI 12 YO	450	8.500
JACK DANIEL'S	130	2.400	NIKKA MIYAGIKYO 15 YO	785	15.000
HIBIKI 17 YO	825	18.000			





ZERO PROOF COCKTAIL

R&R FIZZ

Raspberry Purée, Rose Cordial, Bitter Lemon Soda

75

TRIPLE CITRON

Blood Orange Cordial, Yuzu, Aerated Orange

75

SMOKE & GINGER

Smoked Ginger, Spice Cordial, Lemon, Aquafaba

75

FRESCA

Cucumber Acid, Mint, Elderflower Cordial

75

LYCHEE COLLINS

Lychee, Milk Whey, Rosemary, Lemon

75

MINERAL WATER

**AQUA REFLECTION 380 ML
NATURAL | SPARKLING**

50

**AQUA REFLECTION 750 ML
NATURAL | SPARKLING**

85

SOFTIES

**COKE | DIET COKE | SPRITE
GINGER ALE | TONIC WATER**

45

KRATINGDAENG RED BULL GOLD

50





SKYETM

