



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

JOSPER JUMBO PRAWNS 	290
<i>josper grilled jumbo prawns cooked in butter, served with charred lemon</i>	
FOIE-GASM	280
<i>seared foie gras with grape slivers, apple compote & raspberry coulis</i>	
WAGYU SWEETBREAD  	350
<i>Spicy and crunchy sweetbread Served with White wine and caviar Sauce</i>	
WAGYU BONE MARROW	230
<i>housemade brioche stuffed with beef cheeks, paired with roasted bone marrow & doused in butter from the gods</i>	
HAMACHI TIRADITO 	230
<i>Japanese hamachi, Ponzu Reduction, Jalapeno, Ikura</i>	
ABURI MIYAZAKI WAGYU 	230
<i>torched wagyu with mushroom duxelle, crispy potatoes, sliced foie gras, topped with caramelized BBQ sauce & caviar</i>	
SKYE'S BURNT ENDS 	190
<i>hickory smoked, charred pork belly served with crispy chicharones & pickles</i>	
SALMON FEUILLETÉ 	170
<i>salmon pizza, balsamic reduction, truffle paste mayo & tobiko</i>	

SOUP & SALAD

WILD MUSHROOM SOUP 	110
<i>creamy mushroom soup topped with truffle oil & a selection of charred wild mushrooms</i>	
SKYE SPINNING SALAD  	130
<i>SKYE's signature salad tossed with housemade dressing, served tableside</i>	
OCTOPUS SALAD	160
<i>Local catch Grill Octopus, Peri peri Glazed, Tomato, Stracciatella Cheese, Corriander Pesto and coriander aioli</i>	
ICEBERG WEDGE	110
<i>iceberg lettuce wedges, housemade beef bacon & parmesan, served with caesar dressing</i>	

 contains pork  signature dish  vegetarian option  spicy

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STRING BOWS & LACES

LINGUINE SEAFOOD 🌿 🌟	220
<i>sage infused butter, jumbo prawns, clams & mussels</i>	
FETTUCCINE AL RAGOUT	195
<i>homemade fettuccine with signature beef shin ragout & fresh parmigiano reggiano</i>	
add bone marrow	85
SURF & TURF PORCHETTA CARBONARA 🐷	270
<i>SKYE's take on carbonara, with uni emulsion, tender porchetta & guanciale</i>	
TRUFFLE AND ARTICHOKE LINGUINE 🌿	200
<i>fermented vegetable paste, charred artichoke, whiskey & shave truffle</i>	

BETWEEN THE BUNS

LAY-ERS BURGER	280
<i>croissant bun, wagyu beef patty, shallot jam, poached apple, housemade smoked bacon, arugula & Brie au Bleu</i>	
by Chef Andy Gozali	
<i>*add on foie gras IDR 130</i>	

MAINS


FREE RANGE ROASTED CHICKEN 🌿 🌟	220
<i>Josper oven roasted chicken, burnt leek, sweet potato purée with truffle & macadamia butter</i>	
PEPPER DUST CONFIT DUCK LEG	250
<i>4H confit crispy duck leg topped with crunchy kale, mushroom duxelle & baby cos lettuce purée</i>	
72H SLOW BRAISED USDA PRIME RIBS 🌟	420
<i>USDA prime ribs with pea purée, crispy potato dauphinoise & stout onion rings</i>	
MAPLE GLAZED SALMON	280
<i>seared Tasmanian Huon Salmon, mushroom duxelle, creamy spinach quenelle & hollandaise espuma</i>	
SMOKED SPARE RIBS 🐷	330
<i>whisky BBQ glazed spare ribs with elote corn</i>	

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DRY AGED

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

21 DAYS DRY AGED JOHN STONE IRISH TOMAHAWK  **340**
vodka flamed, 21 days maldon salt aged served with garlic butter
*min. 700gr
PER 100 GR

45 DAYS DRY AGED PORTERHOUSE USDA PRIME **310**
45 days dry aged Snake River Farm wagyu served on a sizzling hot plate with butter
& Turkish baguette on the side
*min. 700gr
PER 100 GR

45 DAYS DRY AGED T-BONE USDA PRIME **280**
vodka flamed, 45 days maldon salt aged served with garlic butter
*min. 700gr
PER 100 GR


SIZZLING HOT

GOLD LABEL BLACK ANGUS STOCKYARD SIRLOIN **230**
200+ days grass-fed Stockyard beef with garlic butter, served with red wine jus,
mixed green salad & duck fat fries
*300gr
PER 100 GR


STOCKYARD WAGYU RIB-EYE PEPPER STEAK MB7  **470**
grain-fed wagyu rib-eye MB7 crusted in pepper trilogy, served with green peppercorn espuma
*min. 300gr
PER 100 GR

STOCKYARD WAGYU BEEF TENDERLOIN MB5+ **550**
served with wild mushroom, mashed potatoes, parmesan cloud & Brandy mushroom sauce
*min. 200gr
PER 100 GR

FULL BLOOD WAGYU STRIPLOIN SIGNATURE MB9+ **560**
wagyu beef with bone marrow sauce, pickled habanero, charred king oyster mushrooms
& black garlic aioli
*min. 300gr
PER 100 GR




RIB EYE SIGNATURE MB 9+  **560**
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
PER 100 GR

AUSTRALIAN WAGYU PICANHA MB 6/7 **280**
served with butter of gods and 3 choices of salt (truffle, paprika and smoked salt)
*min 300gr
PER 100 GR

AUSTRALIAN WAGYU OYSTER BLADE MB 6/7  **380**
decadent gorgonzola sauce, lyonnaise potatoes, grilled artichoke
*min 300gr
PER 100 GR



YAMAGATA A5 BLACK CATTLE WAGYU **900**
the finest marbled cuts from Yamagata prefecture served with mensuyu & cured cured egg yolk
*min 200gr
PER 100 GR

USDA PRIME NEWPORT SURF & TURF **250**
spiced mix prawn served with red harissa spice, garlic confit and béarnaise sauce
*min 300gr
PER 100 GR

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ON THE SIDE

CREAMED SPINACH 	155
<i>creamy, parmesan spinach</i>	
TRUFFLE MASHED POTATOES 	105
<i>truffle infused creamy mashed potatoes</i>	
CRISPY BRUSSELS SPROUTS  	120
<i>fried brussels sprouts with chipotle aioli</i>	
GLAZED ASPARAGUS	155
<i>served with beef chorizo butter and capers</i>	
B.B.C MACARONI	180
<i>bacon brisket cheese macaroni, crispy breadcrumbs & porcini dust</i>	
DUCK FAT TRUFFLE FRIES	110
<i>saffron infused duck fat russet potatoes with truffle salt</i>	

SWEET SPOT

CRÈME BRÛLÉE 	90
<i>Baileys brûlée, coffee jelly, coffee micro-sponge & coffee kahlúa mousse</i>	
CAMEMBERT & TRUFFLE	105
<i>basque cheesecake with vanilla ice cream, truffle dust, sliced truffle & maple tuile</i>	
FERRERO ROCHER 	120
<i>chocolate glaze, raspberry fluid gel, white chocolate sauce, gold leaf & nutella mousse</i>	
MANGO COCONUT PANNACOTTA	110
<i>grilled pineapple, sago pearl, coconut meringue and passion fruit gel</i>	
CREPES SUZETTE	145
<i>orange butter, vanilla ice cream, tropical fruits, almond, mint</i>	
CHEESEMONGER CHEESE SELECTION	280
<i>cheesemonger hand-picked cheese selection</i>	

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#SKYEGASM

