



FESTIVE SEMI-BUFFET DINNER

Fridays & Saturdays, 6.30pm–10pm \$38++ per person
7 November – 27 December 2025

- Free-Flow Starters** Poached Prawn, Salad Bar, Soup of the Day, Artisanal Bread
- One Main Course** Select from the options below
- Free-Flow Desserts** Chocolate Fondue, Ice Cream, Puddings & Cakes, Assorted Pastries, Seasonal Cut Fruits



MAIN COURSE

Seasonal Specials

- CHICKEN ROULADE**
foie gras & chestnut stuffing, carnberry & rosemary honey sauce
- LOBSTER THERMIDOR** 🍷 +15
king mushroom, mornay, brandy, fries
- PAN-SEARED BARRAMUNDI**
clam, fennel, beurre blanc veloute
- EIGHT-TREASURE FRIED RICE** 🍗
foie gras, preserved meat
- MUSHROOM RISOTTO** 🌿
baby leek, truffle, fine herb, shaved parmesan

All-Time Favourites

- SKY22 TIGER PRAWN LAKSA LEMAK** 🍷
fish cake, quail egg, tofu puff, locally grown bean sprout, thick vermicelli, spicy coconut gravy
- BEER-BATTERED FISH & CHIPS** 🍷
halibut, fries, house-made tartar sauce
- SKY22 WAGYU BEEF BURGER** 🍷
100% ground wagyu beef patty, lettuce, onion, cheddar, cage-free sunny side up, chipotle mayo, sesame bun, dill pickle, fries
add-on: streaky bacon +4
- BLACK GARLIC BRAISED WAGYU** 🍷
beef cheek, miso, mashed potato, baby radish, carrot
- STEAK FRITES** +30
220 grams australian black angus 120-day grain-fed ribeye beef, fries, mushroom gravy
add-on: grilled tiger prawns +8

KIDS MENU

- EGG FRIED RICE** 🌿 10
mixed vegetable, cage-free egg
- FISH FINGERS** 12
fries, house-made tartar sauce
- SPAGHETTI BOLOGNESE** 12
minced beef ragu, parmesan cheese
- SPAGHETTI MUSHROOM ALFREDO** 12
cream of mushroom fricassee, parmesan cheese

🍷 Signature Dish 🌿 Vegetarian 🍷 Vegan 🍗 Contains Pork 🍷 Contains Alcohol

If you have any concerns regarding food allergies or dietary restrictions, please alert our server prior to ordering. Prices are listed in Singapore dollars, subject to 10% Service Charge and 9% Goods & Services Tax.