

S.K.A.I ALL DAY DINING MENU

TAPAS

SMALL BITES TO START OFF YOUR MEALS

CRISPY TEMPURA GARLIC ENOKI MUSHROOM tempura of enoki mushroom spicy garlic & chili crispy crumb served with chili aioli	44
CRISPY CRUMBED FRESH MOZZARELLA lightly fried with roasted garlic, baby capers & parsley salsa	62
GREEK STYLE BABY OCTOPUS grilled & cooked Greek style served with basil & garlic dressing	107.5
SALT & PEPPER SQUID FRITTER battered with salt & pepper served with crispy noodle & chili jam	62
GRILLED SPANISH CHORIZO  served with salsa verde, potato puree & pecorino cheese	98.5
SEARED SCALLOP WITH TOMATO FONDUE & CARROT PUREE seared US scallop served with tomato fondue, carrot puree & wasabi foam	116.5
LAMB KOFTA SKEWER, WITH WHIPPED AVOCADO & MINT RAITA Middle Eastern style lamb skewer on lemongrass stick	62
BEEF ROLLED ASPARAGUS slices of Australian wagyu sirloin beef with asparagus served with spicy teriyaki & white sesame seed	100
SPICY THAI CHICKEN WINGS crispy chicken wings served with spicy & sweet chili Thai sauce	44

ENTREE

FATTOUCHE WITH GRILLED HALLOUMI CHEESE with romaine lettuce, red capsicum, cherry tomatoes & toasted pita	62
CARAMELIZED HONEYDEW & BEETROOT served with feta cheese, mixed baby leaves, onion & passion fruit dressing	44
ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT served with rucolla salad, black olives, roasted capsicum & honey mustard dressing	53
WHITE GAZPACHO WITH ORGANIC SOUSVIDE EGG SOUP Spanish cold vegetable soup served with 64°C sous vide organic chicken egg, compressed watermelon & mint	44
GRILLED MIXED VEGETABLE SALAD burnt baby romaine, sous vide egg, garlic truffle oil infused grilled mixed veggie	44
THAI STYLE WAGYU BEEF SALAD grilled beef tossed with baby mixed leaves, cucumber, onion, spring onion with spicy chili & lime dressing	62
HAND ROLLED PRAWN CORIANDER TEMAKI STYLE  grilled prawns, rolled in tortilla with garlic chili sauce & fresh coriander leaves	107.5
SKAI DECONSTRUCTED CAESAR SALAD grilled king prawn, seared scallop, soft shell crab tempura & bacon truffle emulsion laid on romaine lettuce	109
CHICKEN PIRI PIRI & AVOCADO SALAD mixed with baby leaves, carrot & smoked paprika dressing	62
CHICKEN WONTON SOUP WITH LEMONGRASS, LIME & COCONUT BROTH a classic Chinese soup, but enhanced with chef Jarot's fusion touch	53
GRILLED LAMB FETA, RUCOLLA SALAD WITH YOGURT DRESSING served with red onion, roasted tomato pepper & black olive	71

MAIN COURSE

BAKED SALMON TANDOORI SKAI VERSION served with cucumber ribbon pickles & mint raita	144
SEARED FRESH OCEAN RED SNAPPER with sautéed chickpeas, mixed vegies with tomato & basil foam	135
CHARCOAL WAGYU BEEF BURGER with black brioche roll, rucolla, tomato, gerkin pickles, tomato relish & melted provolone cheese	144
SMOKED BEEF RIBS WITH CHEF'S HOMEMADE BBQ SAUCE served with corn on the cob, apple coleslaw & jacket potato	253
180 GRAM GRILLED AUSTRALIAN BEEF TENDERLOIN served with Bedugul whipped sweet potato, creamed cepe & porcini mushroom, asparagus & red wine jus	250
CHEF JAROT'S AUSTRALIAN RIB EYE STEAK & ASPARAGUS served with burnt asparagus & creamy tomato lentil	227.5
BRAISED LAMB SHANK ENGLISH STYLE slow cooked braised lamb shank with creamy whipped potato, caramelized onion & lamb mint jus	144
CHEF'S SIGNATURE CHICKEN TOO-TOO Balinese marinated spring chicken with cassava leaves, steamed rice & sambal matah	107.5
CHERMOULA CHICKEN BREAST WITH MOROCCAN JEWEL COUS COUS marinated in Middle Eastern's spice served with carrot puree, Moroccan jewel couscous & tahini cream	98.5
SMOKED STICKY PORK RIBS WITH PASSION FRUIT  & PLUM GLAZE served with corn on the cob, apple coleslaw & jacket potato	234.5
14 HOURS SOUS VIDE SPICED PORK BELLY  served with tamarind jam, sautéed French bean & grilled oyster mushroom	105

SIDE DISHES

our side dishes are all vegetarian & gluten free otherwise marked

POTATO WEDGES served with your choice of salt // Balinese spices // balsamic // garlic & chili	25.5
FRENCH FRIES (non gluten free)	S / 44 L / 64
POTATO PUREE (non gluten free)	S / 44 L / 64
GRILLED CORN ON THE COB	25.5
OVEN ROASTED JACKET POTATO served with sour cream & chives	25.5
STEAMED VEGGIES	25.5
PETITE SALAD	25.5
STEAMED RICE	25.5

S.K.A.I ALL DAY DINING MENU

GLUTEN FREE MENU

GRILLED MIXED VEGETABLE SALAD burnt baby romaine, sous vide egg, garlic truffle oil infused grilled mixed veggie	44
ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT served with rucolla salad, black olives, roasted capsicum & honey mustard dressing	53
CHICKEN PIRI PIRI & AVOCADO SALAD mixed with baby leaves, carrot & smoked paprika dressing	62
CARAMELIZED HONEYDEW & BEETROOT mixed baby leaves, with feta cheese, onion & passion fruit dressing	44
HOMEMADE POTATO WEDGES served with your choice of salt // Balinese Spices // balsamic // garlic & chili	25.5
LAMB KOFTA SKEWER WITH WHIPPED AVOCADO & MINT RAITA Middle Eastern style lamb skewer on lemongrass stick	62
PEPPERED TUNA TATAKI, CURRY PICKLES & PONZU DRESSING served with pickled cucumber, radish & nori with ponzu dressing & wasabi air	62
BROWN RICE SPAGHETTI MEATBALL homemade gluten free meatball & tomato concasse	71
SEARED SCALLOP WITH TOMATO FONDUE & CARROT PUREE seared US scallop served with tomato fondue, carrot puree & wasabi foam	116.5
SEARED FRESH OCEAN RED SNAPPER with sautéed chickpeas, mixed vegies with tomato & basil foam	135
CHEF'S SIGNATURE CHICKEN TOO-TOO Balinese marinated spring chicken with cassava leaves, steamed rice & sambal matah	107.5
CHERMOULA CHICKEN BREAST WITH MOROCCAN JEWEL COUS COUS marinated in Middle Eastern's spice served with carrot puree, Moroccan jewel couscous & tahini cream	98.5
CHEF JAROT'S AUSTRALIAN RIB EYE STEAK & ASPARAGUS served with burnt asparagus & creamy tomato lentil	227.5
14 HOURS SOUS VIDE SPICED PORK BELLY  served with tamarind jam, sautéed French bean & grilled oyster mushroom	105

VEGETARIAN

CRISPY TEMPURA GARLIC ENOKI MUSHROOM tempura of enoki mushroom spicy garlic & chili crispy crumb served with chili aioli	44
ROASTED PUMPKIN FETA CHEESE & CANDIED WALNUT served with rucolla salad, black olives, roasted capsicum & honey mustard dressing	53
GRILLED MIXED VEGETABLE SALAD burnt baby romaine, sous vide egg, garlic truffle oil infused grilled mixed veggie	44
VEGE & BEET BURGER WITH GREEN HARRISA seeded brown roll, iceberg, Spanish onion, cucumber, aioli & green harrisa	44
FETTUCCINE FOREST GUMP forest mushroom, English spinach, orange ginger marmalade, truffle oil & grana padano	116.5
SPAGHETTI AL PESTO homemade spaghetti toasted in Italian basil pesto sauce, grana padano, truffle oil	80
ZUCCHINI ANGEL HAIR WITH GRILLED PORTOBELLO MUSHROOM served in spicy arrabiata sauce.	80
PUMPKIN GNOCCHI WITH BURN INFUSED SAGE & BUTTER EMULSION homemade pumpkin gnocchi served with shaved grana padano & chili flakes	80
CRISPY & SPICY POLENTA Fried polenta cake served with wile rucolla in balsamic vinaigrette	80
MONTREAL BAGEL ANTIPASTO BURGER filled up with roasted bell pepper, caramelized onion, black olive, eggplant tossed in pesto sauce & served with potato wedges & fruit slaw	80
OVEN DRIED TOMATO & FRESH BASIL PIZZA	116.5
BALSAMIC ONION, PEAR & WALNUT PIZZA	116.5

PASTA & PIZZA

FETTUCCINE FOREST GUMP forest mushroom, English spinach, orange ginger marmalade, truffle oil & grana padano	116.5	OVEN DRIED TOMATO & FRESH BASIL PIZZA	116.5
CREAMY PANCETTA RIGATONI  with asparagus, semi dried tomato, basil & cream	144	BALSAMIC ONION, PEAR & WALNUT PIZZA	116.5
PRAWN POTATO GNOCCHI NAPOLITANA with red wine tomato & herb sauce & pecorino cheese	144	SMOKED SALMON, CAPERS & PEPPERONI PIZZA	116.5
RARE TUNA AGLIO OLIO ANGLE HAIR with classic spicy aglio olio, mushroom, olives, sundried tomato & fresh basil	89.5	ASIAN STYLE DUCK & MANGO PIZZA	116.5
BOLOGNAISE WITH GRADA PADANO & CRISPY BASIL PENNE homemade hearty bolognaise pasta	89.5	KUNG PAO CHICKEN, CASHEW, DRIED RED CHILI & AVOCADO	116.5
CHICKEN ALFREDO SPAGHETTI with asparagus, sundried tomato, grana padano & basil leaves	89.5	QUATRO FORMAGI PIZZA	116.5
		SMOKED BEEF BRISKET & CARAMELIZED RED WINE ONION	116.5
		AIR DRIED SPANISH CHORIZO & PEPPERONI PIZZA 	116.5

* additional pizza topping is available at rp 18 per topping for non meat items & rp 28 for meat & seafood items

* gluten free pasta & pizza dough are available upon request which may take longer time