

SKIRT

SUMMER SPECIALS

CHICKEN PAILLARD & ARUGULA SALAD

42,000

SPATCHCOCKED ORGANIC CHICKEN

with roasted potatoes and chillis

65,000

VEAL CHOP, BONE-IN, TARRAGON DIJONNAISE

free-range, meaty & thick

11,000/100g

VEAL SCHNITZEL

crispy panko crust & small green salad

70,000



SKIRT

STARTERS

BABY GEM SALAD radicchio, endive, skirt dressing	25,000
MIXED HEIRLOOM TOMATO SALAD sungold tomatoes, kumatoes and red tomatoes with basil and balsamic vinaigrette	22,000
KALE PANZANELLA SALAD kale, parmigiano, croutons, citrus vinaigrette	24,000
MUSHROOMS AND SAMPHIRE sauteed oyster, shiitake & portobello with samphire	33,000
ROASTED BONE-MARROW & GREMOLATA	15,000
DUKKAN KAFTA grilled beef patties, yoghurt-tahini dip	20,000
HOUSE-MADE BEEF SAUSAGE fennel seeds and harissa mustard sauce, dukkan style	20,000
ORGANIC SMOKED SALMON hand-sliced, lightly smoked	40,000
BLACK ANGUS BEEF BRESAOLA wild arugula, parmigiana, truffle oil	27,000
HOT 'N' COLD twice-baked jacket potato, sour cream & chives with ossetra caviar 50g	15,000 165,000

SKIRT SPECIALS

VEAL SCHNITZEL crispy panko crust & small green salad	70,000
CHICKEN PAILLARD & ARUGULA SALAD	42,000
FRESH CATCHES wild seabass or grouper grill-roasted, herb-basted, served with grilled asparagus	30,000/100g 22,000/100g
SAKE KAMAR grilled Japanese-style salmon collars, chili lime salt	20,000

BURGERS



DUKKAN BUTTER BURGER 180g grass fed beef patty, butter & cheddar cheese, hand-cut chips	37,500
BAR BURGER 180g grass fed beef patty, cheddar cheese, oyster mushrooms, grilled onions, arugula, mild harissa mustard, hand-cut chips	40,000



by ordering this item, you will be donating \$1 to the Children's Cancer Center Lebanon

STEAKS *

BONELESS RIBEYE English Longhorn · Grass Fed	28,500/100g
BLACK ANGUS FILLET 200G Australian Angus Gold · Grain Fed SERVED WHOLE OR TAGLIATA STYLE	80,000
WAGYU FILLET 200G Australian Wagyu MB 8+ · Grain Fed	116,000
SKIRT STEAK · GRAIN FED 350G smashed potatoes & zhoug	67,000
FLAT IRON STEAK Australian black angus. Grain fed SERVED WHOLE OR TAGLIATA STYLE	23,000/100g

BONE-IN CUTS *

ENGLISH LONGHORN • GRASS FED • DRY AGED (14 - 28 DAYS)

SEE WINDOW FOR AVAILABLE WEIGHTS Average weight 500g - 900g.

PORTERHOUSE	26,000/100g
T-BONE	23,500/100g
BONE-IN PRIME RIB	26,000/100g
BONE-IN SIRLOIN	23,000/100g

* ALL OUR MEAT CUTS ARE GRILLED OVER COAL, TO MEDIUM-RARE DONENESS.

* PICK YOUR SIDES, SAUCE AND CHOICE OF SPUDS BELOW :

SIDES 15,000

GRILLED ASPARAGUS	GRILLED COURGETTES & BABY CARROTS
CREAMED SPINACH	CHARRED BROCCOLI CROWN
GRILLED PORTOBELLO	SKILLET MAC 'N' CHEESE
BAKED SWEET POTATO	SWEET POTATO FRIES

SAUCES

ZHOUG, CREAMY HORSERADISH, ARUGULA PESTO, DIJON SKIRT MIX,
HEINZ KETCHUP, MARIE-ROSE SRIRACHA, KEWPIE JAPANESE MAYO

SPUDS

HAND-CUT CHIPS, SMASHED NEW POTATOES

THE SWEET END

ETON MESS mixed berries, folded cream & crushed meringue	22,000
STICKY TOFFEE PUDDING mascarpone & salted marcona almonds	18,000
DARK CHOCOLATE BOARD WITH SEASONAL FRUITS	

WINE

RED		GLASS	BOTTLE
Cheval Noir, Bordeaux	2016	18,000	80,000
Les Vignes St. Germain, Pinot Noir, Bourgogne	2015	26,000	125,000
Achaval Ferrer, Malbec, Argentina	2017		140,000
Domaine Emmanuel Darnaud, "Les Trois Chênes", Crozes-Hermitage	2015		180,000
Les Fiefs de Lagrange, Saint-Julien	2013		180,000
Château Capbern Gasqueton, Saint Estephe	2011		200,000
Michel Gerin, Côte Rôtie, Champin Le Seigneur	2015		245,000
Domaine Serene, Yamhill Cuvée, Oregon	2012		250,000
Inglenook cask, Cabernet Sauvignon	2012		318,000
Tignanello, Toscana	2014		360,000
Château Giscours, Troisième Cru Classé, Margaux	2012		380,000
Château Cheval Blanc, 1er Grand Cru Classé, Saint-Emilion	2008		2,370,000
Château Marsyas, Bekaa Valley	2014	19,000	90,000
Château Ksara, Chateau, Bekaa Valley	2002	20,000	90,000
Château Belle-Vue, La Renaissance, Bhamdoun	2011	20,000	95,000
Iris Domaine, Btalloun	2011	20,000	99,000
Atibaia, Batroun	2012	26,000	125,000
WHITE			
Bargylus, Grand Vin de Syrie	2013	17,000	80,000
Ferngreen, Sauvignon Blanc, New Zealand	2014	20,000	90,000
Chablisienne, La Pierrelee, Chablis	2014	23,000	110,000
Domaine Michel Redde, Pouilly Fume, Loire	2016		120,000
Joseph Drouhin, Pouilly-Vinzelles, Bourgogne	2015		140,000
Chablis Premier Cru, Joseph Drouhin, Chablis	2015		180,000
Gavi, La Scolca, Bianco Secco, Italy	2015		180,000
Domaine Henri Bouillot, Grand Cru, Cote de Beaune	2012		730,000
Aurora, Sauvignon Blanc	2017		70,000
Château Ksara, Chardonnay	2016	18,000	85,000
Atibaia White	2016	21,000	100,000
ROSÉ			
Massaya Rose, Bekaa Valley	2016	16,000	75,000
Château De Selle, Domaine Ott, Taradeau	2015		150,000
SPARKLING			
Prosecco, Primo Franco, Nino Franco, Italy		28,000	135,000
Champagne, Veuve Cliquot, Brut			250,000

DRINKS

SPIRITS

	GLASS	BOTTLE
Beer, Hitachino, Japan		18,000
Gin, The Botanist	21,000	300,000
Vodka, Stolichnaya Red	15,000	120,000
Vodka, Grey Goose	24,000	280,000
Rum, Mount Gay XO	18,000	240,000
Tequila, Jose Cuervo Reserva de la familia Añejo	45,000	500,000
Cognac, Hermitage	40,000	450,000
Whisky, Johnnie Walker, Black Label	15,000	170,000
Whisky, Chivas 18 YO	28,000	300,000
Whisky, Pikesville 6 YO Rye	42,000	450,000
Whisky, The Balvenie, DoubleWood 17 YO	40,000	380,000
Whisky, Octomore, Scotch Barley	42,000	450,000
Sake, Dewasakura, Ichiro		180,000
Sake, Tatenokawa, 18		348,000
Liquor, Grappa Di Barolo	shot 15,000	glass 25,000
Liquor, Chartreuse	shot 20,000	glass 35,000

SOFT

Pepsi		3,000
Pepsi Diet		5,000
Tonic		5,000

WATER

Sohat		6,000
S.Pellegrino		8,000

HOT

Illy Coffee		6,000
Canarino		5,000
Tea		8,000