



## Sky-high dining redefined: 12 to 12 at SKAI

From power lunches and a Tokyo-fresh Tuna Bar to a late-night Supper Club, SKAI's new sky-high menu has something for every hour



*Tuna Bar Takes Centre Stage: Premium tuna flown in from Tokyo, dry-aged for six days, and served as sashimi, nigiri or crudo, available at the bar or anywhere in the restaurant.*

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*Lunch in 45, if You Wish: Two or three courses served fast for those who are on the clock, or linger longer with dishes like Halibut and Kabocha Pumpkin.*

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*Supper Club After Dark: From 9.30pm, settle in with bold bites and drinks. Think Karaage, Wagyu Sliders, and Iberico Yakitori; all to the backdrop of Singapore's nighttime skyline*

**SINGAPORE - 16 July 2025** SKAI at Swissôtel The Stamford has redefined sky-high dining with its new 12 to 12 concept — offering uninterrupted service from midday to midnight. Whether it's an express business lunch, champagne and tuna at the bar, a Golden Hour cocktail, or a late-night supper, SKAI now offers more ways to dine and play, any hour of the day.



[Bluefin Tuna from the Tuna Bar]

A key highlight of this evolution is the **Tuna Bar**, a sleek semi-private enclave located at the end of the restaurant. Helmed by **Chef Nakao**, formerly of Mikuni, and **Executive Chef Seumas Smith**, the bar showcases premium tuna flown in twice a week from Tokyo's Toyosu Market. The fish is dry-aged in a temperature-controlled chamber for six days to enhance its flavour and texture. Served as **sashimi (from \$18)**, **nigiri (from \$22)** or **tuna crudo (\$28)** with ponzu and yuzu kosho, the offering features prized cuts such as **Chutoro (\$32)** and **Otoro (\$42)**. While the Tuna Bar provides an intimate setting for tasting, these dishes are also available across the restaurant.

The new **Power Lunch**, available Monday to Friday from 12pm to 2pm, is SKAI's answer to the modern midday meal, refined, efficient, and tailored to your schedule. Choose from a **2-course menu at \$48**, designed to be enjoyed in just 45 minutes, or a **3-course menu at \$58** served within the hour. For those with more time to linger, a **4-course menu at \$65** offers a more leisurely escape. Whether you're dining solo, catching up with colleagues, or taking a well-earned break, SKAI ensures the experience is never rushed unless you request it. Dishes include **Roasted Beef Salad with horseradish**, **Kabocha Pumpkin with falafel and sumac**, and **Halibut with kombu beurre blanc**, all served with warm hospitality and sweeping skyline views.

SKAI



[Caviar and Champagne from the Supper Club Menu]

From 9.30pm until midnight, the **SKAI Supper Club** invites guests to settle in for a more relaxed, after-dark experience. This late-night menu is built around bold, satisfying bites designed to complement cocktails and good conversation. Think **Ikura Tartlets (\$9)** with crème fraîche and chives, **Japanese Fried Chicken Karaage (\$20)** with a punchy togarashi aioli, and **Salt and Pepper Baby Squid (\$30)** served with squid ink aioli. There's also **Iberico Pork Secreto Yakitori (\$10)** glazed in sweet miso, **Grilled Cheese with Truffle (\$20)** oozing with Comté, and **Wagyu Beef Sliders (\$21)** layered with caramelised onions and house-made burger sauce.



[Black Onyx Porterhouse Steak (1kg), Crab Cake, Hamachi]



Throughout the day, SKAI's à la carte menu reflects Executive Chef Seumas Smith's creative approach to contemporary grilling, rooted in classical technique and elevated by premium Japanese ingredients. The menu opens with bold, produce-led small plates that balance precision with playfulness. Highlights include **Hamachi Ceviche (\$28)** marinated in a Thai-style dressing crafted from house-fermented fish bones, **Grilled Asparagus (\$32)** paired with a smoky whipped taramasalata, and **Seared Foie Gras (\$48)** served with confit apple and balsamic.

Chef Seumas's respect for seasonality and minimal waste shines in dishes like the **Roscoff Onion Tart (\$48)**, layered with truffle and parmesan, and the **Kabocha Pumpkin (\$42)** with falafel, sumac and hummus. Seafood remains a centrepiece, from **Black Cod (\$59)** with bonito and pickled ginger to **Barramundi (\$50)** topped with smoked trout roe and dill. For meat lovers, SKAI continues to offer some of the finest cuts available. These include **Black Onyx Tenderloin 200g (\$95)**, **Omi A5 Striploin 200g (\$150)** and **Saga A5 Tenderloin 150g (\$165)**, each expertly grilled over binchotan and served with SKAI's signature house sauces.

With *12 to 12 at SKAI*, the restaurant invites guests to dine with their own rhythm; any hour, any occasion, always elevated.

**For reservations and more information, visit [www.skai.sg](http://www.skai.sg) or call +65 6431 6156.**

Supporting high-resolution imagery is available [HERE](#). All menus available [HERE](#).

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### **About SKAI**

Bringing to the fore a chic contemporary grill set in a lifestyle and social dining destination, SKAI is located on the 70th floor of the iconic Swissôtel The Stamford and is the go-to sky-dining establishment in Singapore. Pairing unparalleled views of the cityscape with a curated selection of prime beef cuts and fresh seafood infused with delicate Japanese accents, Chef Seumas Smith's signature culinary style, philosophy and techniques are showcased in SKAI's contemporary and casually inviting setting.

Inspired by Nordic simplicity, the airy minimalist space features light maple wood, soft natural hues, minimalist vertical design and organic textures to create an urban atmosphere with a residential design aesthetic. The elegant space seats 129 guests, making the casual and vibrant, yet intimate setting perfect for social gatherings.



## **About Swissôtel The Stamford**

Swissôtel The Stamford is part of the Swissôtel Hotels & Resorts group. The hotel provides a wide range of amenities from a luxurious range of 1,252 guestrooms and suites, 7 restaurants and bars. It also houses the 108,000 sq ft Raffles City Convention Centre which comprises 34 meeting venues with technologically advanced business facilities and services. One of Southeast Asia's tallest hotels and conveniently located in the heart of Singapore, Swissôtel The Stamford boasts panoramic views of Singapore, Malaysia and nearby islands of Indonesia.

As a purpose-driven hospitality brand committed to sustainability, Swissôtel The Stamford is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel. Sustainability initiatives include reduction of plastic use, using sustainable products in restaurants and most notably, the launch of the industry's first urban Aquaponics farm within the hotel where fish and vegetables grow together in a pesticide-free integrated system.

Address	SKAI, Level 70, Swissôtel The Stamford, Singapore 178882
Contact/Reservations	Call +65 6431 6156 or email <a href="mailto:skai@swissotel.com">skai@swissotel.com</a>
Opening Hours	All Day Dining (Daily) A La Carte: 12pm to 10pm Chef's Tasting Menu: 12pm to 10pm High Tea: 2.30pm to 5pm Supper Club: 9.30pm to 12am
Capacity	129 pax
Website	<a href="http://www.skai.sg">www.skai.sg</a>
Closest MRT	City Hall



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