



A culinary virtuoso, Chef Luca Russo's extensive experience spans some of the world's most prestigious establishments. His gastronomic journey includes working in renowned kitchens of 1, 2, and 3 Michelin-starred restaurants around the Mediterranean. Most recently, Chef Luca Russo served as the Sous Chef in a distinguished two-Michelin-star restaurant in Mallorca, Spain

## COLD APPETISERS

<b>Red Sky Caesar salad</b> <b>G L S P</b>	<b>555</b>
<i>Baby cos, home cured bacon garlic croutons</i>	
<b>Wagyu beef tartare</b> <b>L N</b>	<b>790</b>
<i>Grilled marrow, summer truffle, Dijon mustard</i>	
<b>Alaskan king crab salad</b> <b>L S</b>	<b>950</b>
<i>Red radish, cucumber, salicornia</i>	
<b>6 Oysters</b> <b>S</b>	<b>1,295</b>
<i>Sentinelle No.3 Lambert de Claire Specials No.3</i>	
<b>Maine lobster tail</b> <b>L S G</b>	<b>1,450</b>
<i>Butter poached lobster, tomato gazpacho avocado coulis, Sorrento lemon gel</i>	
<b>Yellowfin tuna tartare</b> <b>S N G</b>	<b>1,650</b>
<i>Pistachio coulis, Oscietra caviar</i>	
<b>Red prawn carpaccio</b> <b>L S</b>	<b>1,150</b>
<i>Lemon, cherry tomatoes, leek oil, frisée salad</i>	

## SOUPS

<b>Mushroom cappuccino</b> <b>L V</b>	<b>550</b>
<i>Black truffle infusion</i>	
<b>Red Sky bisque</b> <b>L S</b>	<b>650</b>
<i>Crispy lobster claw</i>	

## WARM APPETISERS

<b>Black ink fagottelli</b> <b>G L S</b>	<b>990</b>
<i>Burrata filled, lobster and Amalfi lemon essence</i>	
<b>Hokkaido scallops</b> <b>L S P</b>	<b>1,150</b>
<i>Parmesan fondue, morel mushrooms, Ibérico ham</i>	
<b>Landes foie gras</b> <b>G</b>	<b>1,450</b>
<i>Pan seared, confit onion, fresh figs brioche, Madeira sauce</i>	
<b>Charred "Fremantle"</b> <b>L S G</b>	<b>1,390</b>
<b>Grilled octopus</b>	
<i>Pesto, smoked cheese, confit Piccadilly tomatoes</i>	

## RED SKY CLASSICS

<b>Surf and Turf</b> <b>L S P</b>	<b>7,555</b>
<i>Wagyu sirloin, "Joselito" Iberico Pluma pork Gundagai lamb loin, Alaskan king crab, Hokkaido scallops Maine lobster, tiger prawns, mashed potato mushrooms, asparagus, French fries</i>	

<b>Seafood On Ice</b> <b>S</b>	<b>7,555</b>
<i>Maine lobster, fines de Claire oysters Alaskan king crab, giant tiger prawns, keta caviar langoustines, bouchot mussels, condiments, dips</i>	

<b>Caviars</b> <b>G L S</b>	
<i>15 grams, classic condiments</i>	
<i>Imperial Oscietra</i>	<b>1,290</b>
<i>Royal Oscietra</i>	<b>1,990</b>
<i>Russian sturgeon</i>	<b>2,090</b>
<i>Beluga</i>	<b>3,400</b>

## MAINE LOBSTER

<b>Grilled</b> <b>L S</b>	<b>2,655</b>
<i>Drawn butter, grilled asparagus mashed potato</i>	

<b>Thermidor</b> <b>G L S</b>	<b>2,655</b>
<i>Au Gratin, button mushrooms Rémy Martin Cognac, Hollandaise sauce</i>	

<b>Spaghetti</b> <b>G L S</b>	<b>2,655</b>
<i>Mancini spaghetti, pink garlic extra virgin olive oil</i>	

## BLUE OCEAN

<b>Tagliolini</b> <b>L S</b>	<b>1,450</b>
<i>Smoked salmon infused pasta Champagne sauce, Oscietra caviar</i>	
<b>Tuna cheek</b> <b>S G</b>	<b>1,450</b>
<i>Roasted, charred broccolini, violet eggplant purée</i>	
<b>Risotto</b> <b>L S</b>	<b>1,590</b>
<i>"Mazzara" red prawns, porcini sauce, burrata</i>	
<b>King salmon</b> <b>L S</b>	<b>1,750</b>
<i>Lemon gel, asparagus, lemon butter sauce</i>	
<b>Glacier 51 snow fish</b> <b>L S</b>	<b>1,955</b>
<i>Celeriac purée, baby leek, truffle</i>	
<b>Wild turbot</b> <b>L S</b>	<b>2,250</b>
<i>Beurre blanc sauce, young spinach Oscietra caviar</i>	

## GREEN LAND

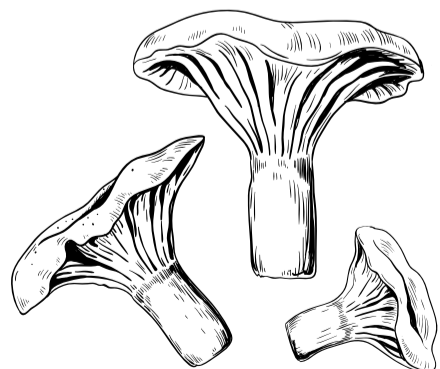
<b>"Gundagai" lamb</b> <b>L N</b>	<b>1,950</b>
<i>Hazelnut sauce, potato confit, truffle sauce</i>	
<b>"Klong Phai" chicken</b> <b>G L</b>	<b>1,350</b>
<i>Porcini mushrooms, mashed potato, truffle</i>	
<b>"Joselito" Iberico pluma pork</b> <b>L P</b>	<b>1,450</b>
<i>Grilled broccolini, piquillo red peppers demi-glace</i>	
<b>Melting calf tongue</b> <b>L P</b>	<b>1,350</b>
<i>Caramelised leeks, potato mille-feuille, chimichurri</i>	
<b>Steak frites</b> <b>G L</b>	<b>1,995</b>
<i>In-house dry-aged wagyu rib-eye French fries, béarnaise sauce</i>	
<b>Wagyu tenderloin</b> <b>G L</b>	<b>2,755</b>
<i>Rossini style, black truffle, foie gras Madeira sauce</i>	
<b>Hitachi wagyu sirloin A4</b> <b>G L</b>	<b>3,250</b>
<i>Potato mille-feuille, demi-glace and spinach</i>	

<b>French fries</b> <b>V G</b>	<b>295</b>
<b>Velvety mashed potatoes</b> <b>L V G</b>	<b>295</b>
<b>Creamy spinach</b> <b>L V</b>	<b>295</b>

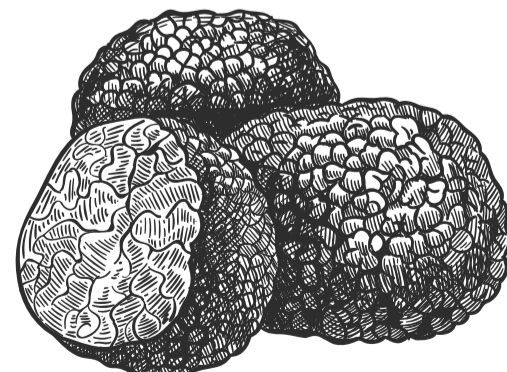
## SIDES

<b>Sautéed button mushrooms</b> <b>L V</b>	<b>295</b>
<b>Roasted potatoes</b> <b>V</b>	<b>295</b>
<b>Green asparagus</b> <b>V</b>	<b>295</b>

## GIROLLE AND WINTER TRUFFLE SEASONAL MENU



<b>Tagliatelle</b> <b>L G V</b>	<b>1,150++</b>
<i>Wild girolles, winter truffle</i>	
<b>Pan seared foie gras</b> <b>L</b>	<b>1,650++</b>
<i>Girolles, winter truffle</i>	
<b>Black cod</b> <b>L S</b>	<b>1,955++</b>
<i>Grilled girolles, winter truffle</i>	



**L** Chef recommended **G** Contains Gluten **L** Contains Lactose **S** Contains Seafood, Crustacean or Molluscs **P** Contains Pork **N** Contains Nuts **V** Vegetarian

All prices are subject to 10% service charge and 7% government tax.