



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

Red Sky Caesar salad G L S P	555
<i>Baby cos, home cured bacon garlic croutons</i>	
Wagyu beef tartare L N	940
<i>Grilled marrow, summer truffle, Dijon mustard</i>	
Alaskan king crab salad L S	990
<i>Red radish, cucumber, salicornia</i>	
6 Oysters S	
<i>La Friandise special N4</i>	940
<i>Special Cocollos N2</i>	1,295
Maine lobster tail L S G	1,520
<i>Butter poached lobster, tomato gazpacho avocado coulis, Sorrento lemon gel</i>	
Yellowfin tuna tartare L S N G	1,650
<i>Pistachio coulis, Oscietra caviar</i>	
Hamachi tiradito S	1,190
<i>Citrus sauce, avocado and finger lime</i>	

SOUPS

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

WARM APPETISERS

Fagottelli with foie gras L G	1,450
<i>Madeira sauce and truffle</i>	
Hokkaido scallops L S P N	1,210
<i>Hazelnut, bacon and parmesan</i>	
Pan seared foie gras	1,520
<i>Wild rocket and pomegranate balsamic dressing</i>	
Charred "Fremantle" L S	1,390
Grilled octopus	
<i>Burrata, lemon and basil</i>	

RED SKY CLASSICS

Surf and Turf L S P	
<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>	
	7,555
Seafood On Ice S	
<i>Maine lobster, fines de Claire oysters Alaskan king crab, giant tiger prawns, keta caviar langoustines, bouchot mussels, condiments, dips</i>	
	7,555
Caviars GIAVERI L S	
<i>30 grams, classic condiments</i>	
<i>Oscietra Classic</i>	3,100
<i>Beluga Siberian</i>	5,200

MAINE LOBSTER

Grilled L S	
<i>Drawn butter, grilled asparagus mashed potato</i>	
	2,850
Thermidor L S	
<i>Au Gratin, button mushrooms Rémy Martin Cognac, Hollandaise sauce</i>	
	2,850
Spaghetti L S	
<i>Mancini spaghetti, pink garlic extra virgin olive oil</i>	
	2,850

BLUE OCEAN

Tagliolini L S	1,495
<i>Smoked salmon infused pasta Champagne sauce, Oscietra caviar</i>	
Tuna cheek L N	1,450
<i>Piquillo peppers and aromatic pesto salad</i>	
Risotto L S	1,590
<i>"Mazzara" red prawns, porcini sauce, burrata</i>	
King salmon L S	1,850
<i>Lemon gel, asparagus, lemon butter sauce</i>	
Snow fish L S	1,995
<i>Young spinach and champagne sauce and crispy leeks</i>	

GREEN LAND

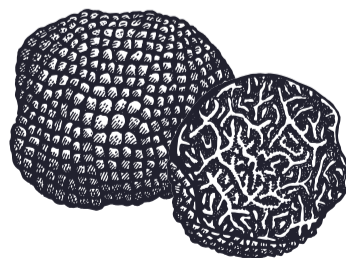
"Gundagai" lamb L N	1,995
<i>Hazelnut sauce, potato confit, truffle sauce</i>	
"Klong Phai" chicken L	1,350
<i>Porcini mushrooms, mashed potato, truffle</i>	
Glazed wagyu beef cheek L	1,690
<i>Morels mushroom</i>	
Steak frites L	2,150
<i>In-house dry-aged wagyu rib-eye French fries, béarnaise sauce</i>	
Wagyu tenderloin L	2,890
<i>Rossini style, black truffle, foie gras Madeira sauce</i>	
Hitachi wagyu sirloin A4 L	3,450
<i>Potato mille-feuille, demi-glace and spinach</i>	

French fries V G	310
Velvety mashed potatoes L V G	310
Creamy spinach L V	310

SIDES

Sautéed button mushrooms L V	310
Roasted potatoes V	310
Green asparagus V	310

BLACK TRUFFLE SEASONAL MENU



Stracciatella
Marinated red prawns
cured lemons
and black truffle
950++
L S

Tagliolini "Red Sky"
Alpine butter
aged parmesan
black truffle
1,150++
G L V

**Parmigiano
filled fagottelli**
Wild mushrooms
walnuts and black truffle
1,150++
G L V N

**Slow-cooked
beef short ribs 72-hour**
Jerusalem artichoke
and black truffle
2,350++
L

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.