

AURA

SKYPOOL



A journey through flavours

A taste of Aura

At AURA Skypool, our culinary offerings are as elevated as our views. Whether it's a curated canapé selection, or signature cocktails served poolside, our menus are designed to impress. Using the finest ingredients and global inspirations, we deliver a refined dining experience that perfectly complements every occasion.



Meet Chef Craig

AURA's culinary vision is led by Executive Chef Craig Best, whose passion for bold, modern Asian fusion shines through every dish.

With over two decade of experience in some of the world's most respected kitchens – including time spent under the legendary Gordon Ramsay and acclaimed chef Jason Atherton – Craig brings a unique combination of creativity, precision, and deep culinary discipline.

Beyond his impressive credentials, Craig is known for his exuberant personality. His infectious energy and sense of humor infuse both the kitchen and the dining room.

His thoughtfully curated menus reflect a deep respect for flavour, seasonality, and presentation – transforming every AURA experience into a vibrant and memorable culinary journey. From intimate gatherings to large-scale celebrations, Chef Craig expertly tailors each menu to suit a variety of event setups, delivering unforgettable dining moments at every scale.



Canapés

Our thoughtfully curated selection of canapés – offering a delightful variety of cold, hot, and sweet bites – sets the stage for an unforgettable experience. Expect to see pours over dry ice, engaging presentations, or even a magician who adds a sprinkle of enchantment between courses. At AURA, every detail is designed to captivate and delight from the very first bite.



WILD MUSHROOM TART

PICKLED WILD MUSHROOMS, BLACK TRUFFLE (D)



TOMATO BURRATA

PESTO, BALSAMIC PEARLS (D)



WATERMELON TART

CUCUMBER, THAI BASIL, AGED FETA (D)



THREE CHEESE ARANCINI

HERB CRUST (G, D)



COURGETTE CROQUETTE

SHAVED COURGETTE, RICOTTA CHEESE, PINE NUTS (D)

Canapés



TOMATO & AVOCADO

BALSAMIC PEARLS (GF)



GOCHUJANG CAULIFLOWER POPCORN

CHILI, SWEET SOY GLAZE (S)



MUSHROOM TART

PICKLED WILD MUSHROOMS, BLACK TRUFFLE



MANGO MAKI

SOYA BEAN SHEET, SPICED MANGO (GF)

Canapés



STICKY BEEF SHORT RIB

CUCUMBER SESAME RELISH (S)



GRILLED BABY CORN

CORN BURNT PURÉE, MISO, PEARL ONION (VG, D)



BALINESE SATAY CHICKEN YAKITORI

PEANUT (N)



HARISSA AUBERGINE

TOASTED ALMONDS, TAHINI DRESSING (V, N)



TERIYAKI WAGYU BEEF

TERIYAKI GLAZE, SESAME (S, N)

Canapés



SEARED FOIE GRAS

ONION JAM, SOURDOUGH (S)



MINCED BEEF PIE

CONFIT ONION, POTATO PUREE (D, S)



SATAY CHICKEN

COURGETTE CONFIT, TOASTED PEANUT (N, S)



WAGYU BEEF TATAKI

MUSHROOM, CRESS, ONION JAM (S)

Canapés



TEMPURA PRAWN MAKI

WASABI MAYO, SESAME, FLYING FISH EGG
(SH, S, D)



CALIFORNIA MAKI

KING CRAB, CUCUMBER, AVOCADO, MAYO, TOBIKO (SH, S)



SALMON & AVOCADO MAKI

CUCUMBER, JAPANESE MAYO, HONEY,
SESAME OIL (S)



MANGO MAKI

AVOCADO, SWEET SALSA (VG)



BEEF MAKI

SPICY MAYO, MISO, WAKAME (S)

Canapés



SMOKED SALMON

HERB CREAM CHEESE, TOBIKO (S)



SALMON NIGIRI

MISO GLAZE (S)



TUNA TARTARE

SPICY MAYO, SOY, SESAME, SPRING ONION (S)



KING CRAB

SPICY MAYO, BRIOCHE (SH, S)



DYNAMITE SHRIMP

TEMPURA SHRIMP, SPICY MAYO, CRISPY WANTON (SH, S)

Canapés



PRAWN SKEWERS

SWEET CHILI GLAZE (SH, S)



MINI BEEF WELLINGTON

PUFF PASTRY, POTATO PUREE (D)



BEEF CARPACCIO

BLACK TRUFFLE, CAVOLO NERO (G)



LOBSTER ROLL

BRIOCHE BUN, CRAB MAYO (SH, G)



KING CRAB CONE

CRAB MAYO, CONFIT LEMON, MISO (SH, S, G)



A5 WAGYU BEEF TARTARE IN CONE

SPICY MAYO, BLACK TRUFFLE (S, G)



LAMB SKEWERS

MEAT GLAZE, MINT (S)

ALLERGENS GLUTEN FREE (GF) GLUTEN (G) DAIRY (D) SOY (S) ALCOHOL (A) VEGETARIAN (V) VEGAN (VG) SHELLFISH (SH) NUTS (N)

Large Bites

From sliders to bao buns, our large bites provide a more substantial offering for guests seeking a satisfying yet sophisticated experience. Personalisation options, including hot-stamped branding, add a distinctive and elevated touch.



CRISPY SHRIMP TACO

CHIPOTLE AIOLI, LEMON GEL (SH, D)



SWEET & SOUR CHICKEN TACO

TOGARASHI SOUR CREAM (D)



SOY MUSHROOM TACO

AVOCADO PUREE & CORIANDER (V, VG)



PRAWN TOAST

SESAME SWEET CHILI (SH, S)



VIETNAMESE SPRING ROLL

SWEET CHILI (V, VG)



SHRIMP BAO BUN

DYNAMITE MAYO, PICKLED GINGER (SH, S)

Large Bites



KARAAGE CHICKEN SLIDERS

BLACK GARLIC AIOLI, PICKLED CUCUMBER (S, G)



MARGHERITA FLATBREAD

TANGY TOMATO SAUCE, MOZZARELLA (D, G)



WAGYU BEEF SLIDERS

BACON JAM, MUSTARD AIOLI (D, G)



BARBEQUE BEEF SHORT RIB ROLL

CUCUMBER RELISH (D, G)



TRUFFLE FLATBREAD

MOZZARELLA, PARMESAN, RED ONION JAM, SHAVED TRUFFLE (VG, D, G)



PEPPERONI FLATBREAD

TANGY TOMATO, MOZZARELLA, CHILI OIL (D, G)



THAI CHILI FLATBREAD

TOASTED COCONUT, PEANUT, GREEN PAPAYA (N, G)

Signature Bowls

AURA's signature bowls are expertly crafted to enhance your dining experience. Each bowl is meticulously designed to offer a harmonious blend of flavor and texture. Whether you're unwinding by the pool or soaking up the lively ambiance of an event, our team is dedicated to ensuring you enjoy a seamless culinary journey.



TRUFFLE MUSHROOM RISOTTO

RICOTTA CHEESE (VG, D)



SATAY CHICKEN

EGG FRIED RICE (N, S)



TERIYAKI SALMON

MIXED ROASTED VEG, BOK CHOY (F)



TOFU MISO CORN

CHARRED CORN, MISO PUREE (VG, S)



SHRIMP & CRAB ORZO PASTA

SUNDRIED TOMATOES (SH, D)



PULLED BBQ SHORT RIB

POMME PUREE, ONION CONFIT (S)

Sweet Canapés

Sweet dreams are made of this...

End your experience on a sweet note with our sweet canapés selection, designed to delight the senses and provide a memorable finish to your culinary journey.



STRAWBERRY MESS

MERINGUE, VANILLA CREAM (GF, D)



BLUEBERRY CHEESECAKE CONE

VANILLA CREAM (D, G)



PISTACHIO CANNOLI

PISTACHIO CREAM (D, N, G)



CHOCOLATE BROWNIE

CHOCOLATE MOUSSE, CHERRY JAM (D, N)



MATCHA TIRAMISU CONE

DARK & MILK CHOCOLATE (D, G)



CHOCOLATE MOUSSE

CHOCOLATE PEARLS (D)

Sweet Canapés



THAI BANOFFEE PIE

VANILLA CREAM, BANANA CARAMEL (D, G)



CHOCOLATE ORANGE CHOC ICE

VANILLA ICE CREAM, ORANGE CHOCOLATE (D, GF)



ORANGE TART

WHITE CHOCOLATE GANACHE (D, G)



SELECTION OF AURA CAKE POPS

RED VELVET, CHOCOLATE, VANILLA (D)



YUZU POSSET

MIXED BERRIES, TORCHED MERINGUE (D, G)



COCONUT MOUSSE

COCONUT CUSTARD, DARK CHOCOLATE (GF, V, VG)



Behind The Bar

At the core of AURA's elevated beverage offering is Rosemarie; combining strong leadership with heart, passion, and an unwavering commitment to hospitality, Rosemarie brings a unique warmth and professionalism to everything she does.

Her sharp eye for detail and deep understanding of flavour guide a beverage program defined by creativity, consistency, and care.

Whether she's crafting a seasonal cocktail menu or making sure your glass is never empty – no matter how much you sip – Rosemarie ensures every guest feels seen, welcomed, and celebrated.

Her refined techniques and bold sense of innovation elevate every occasion, from intimate sundowners to large-scale celebrations.

Signature drinks

At AURA, our beverage program elevates every occasion with expertly crafted cocktails, curated wines, and premium spirits. Whether you prefer classic favorites or innovative creations we offer a truly bespoke experience in every glass.

SIGNATURE COCKTAILS

PINK BEACH

PINK GIN, DRY VERMOUTH, LEMON,
CITRUS CORDIAL, GRAPEFRUIT SODA



ZESTY CORAL

PASSIONFRUIT, PEACH,
ORANGE BITTER, SODA



MARKISA SPRITZ

SPARKLING WINE, MARTINI
FIERO, SODA, PASSIONFRUIT



LADY IN FUCHSIA

HIBISCUS TEA, HONEY, PEACH



Branding

Elevate your guest experience with custom F&B branding designed to make a lasting impression. From logo stamps on coconuts to hot-stamped bao buns and burgers, and even cocktails topped with branded rice paper, every detail is crafted to seamlessly integrate your identity into the culinary journey.



Celebrate in the Sky



Craving a celebration?
Scan the code and let's start planning your culinary journey

