



WELCOME TO SKYE

SKYE works with local, Organic and sustainable producers, in order to support Hong Kong's agriculture, as well as using ingredients grown hydroponically, or in our rooftop garden.

歡迎光臨SKYE餐廳

SKYE 與本地的有機及可持續發展農業生產者合作，全力支持香港農業發展，所以餐廳使用了由他們生產的水耕種植食材；亦會選用由酒店天台的「柏寧花園」栽種出來的新鮮蔬果作原材料。



SKYEhongkong



SKYEparklane

#SKYEhk
#SKYE dining
#SKYEROOFBAR

Prices are in Hong Kong Dollars and subject to 10% service charge
價錢為港幣另加一服務費

"Please note that all ingredients are due to availability and seasonality"
請注意，所有食材均視供應情況和季節性而有所更改

1 - 31 May 2023

degustation menu

(available 18:00 - 21:30)

GILLARDEAU OYSTER

Orange Hollandaise



THE IMPERIAL SALMON *

Red Vinegar Confit Shallot Cream, Yuzu and Celery Gel



HOKKAIDO SCALLOP, VIOLET ARTICHOKE BARIGOULE

Colonnata Lardo and Champagne Sauce



BAKED CHILEAN SEA BASS *

Parsnip Purée, Root Vegetable and Salty Finger



YELLOW FRENCH CHICKEN

Corn Espuma and Popcorn



CHAMPAGNE MOUSSE D'AGRUMES

Shine Muscat

4-course \$780 per person

6-course \$1,080 per person *



法國吉拉多生蠔

香橙荷蘭醬



* 煙法國三文魚

紅醋油封乾蔥忌廉、柚子芹菜啫喱



北海道帶子、紫雅枝竹

意式豬油脂、香檳汁



* 焗智利海鱸魚

歐防風蓉、根莖蔬菜



法國黃雞

粟米泡沫、爆谷



香檳柑橘慕絲

香印葡萄

四道菜每位 \$780

* 六道菜每位 \$1,080