

# SKYE

DINING

## WELCOME TO SKYE DINING

Chef Lee Adams 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

主廚 Chef Lee Adams 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。



@skyeahongkong



@skyparklane

#skyeahk

#skyedining

ODYSSÉE  
CREATIVE DINING

Aurélie  
Altemaire  
x  
Lee  
Adams

SKYE  
ROOFBAR & DINING

All prices are in Hong Kong Dollars and subject to 10% service charge  
所有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”

# Aurélie Altemaire X Lee Adams

## 4-Hands Dinner 四手聯乘晚餐

18<sup>th</sup> November, 2021

2021年11月18日



### ALSACIEN GOOSE FOIE GRAS

Smoked Eel / Apple / Gewürztraminer Jelly

*WOODCHESTER VALLEY, Orpheus Bacchus, Costwolds England 2016*

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### HAND-DIVED SCOTTISH SCALLOPS

Morecambe Bay Rock Oysters / Caviar / Butter sauce

*FAMILLE HUGEL, Gentil Hugel, Alsace 2018*

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### FROG'S LEGS

Crispy / Schniederspättele / Watercress

*HUSH HEATH, Balfour Leslie's Reserve, Kent England NV*

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### TURBOT, WEST COUNTRY OXTAILS

'Spitfire' Beer / Baby Onions

*FAMILLE HUGEL, Riesling Estate, Alsace AOC 2015*

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### FRENCH SUCKLING PIG

Roasted Rack / Beetroot / Horseradish

*WOODCHESTER VALLEY, Pinot Rosé, Costwolds England 2016*

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### MUNSTER FROM LES FRÈRES MARCHAND

Onion Marmalade / Cumin / Grapes

*CHASE, Marmalade Vodka*

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### CARAMELIZED GRANNY SMITH APPLE

Oak-smoked Parsnip Ice Cream / Oat crumble

*ANDRÉ KLEINKNECHT, Eclipse d'Épices Gewurztraminer, Alsace 2015*

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Complete your dinner with a complimentary  
NESPRESSO Coffee or TWG Tea

Mignardises

享用怡神的 NESPRESSO 咖啡或  
TWG 精品茶來完成晚餐

餐後小點

\$1,800 per person

每位\$1,800