3-COURSE READY-TO-TAKEAWAY MEAL
三道菜即食美食

* Enjoy restaurant quality meal at home * Prepared & vacuum packed
我們為大家準備真空包裝的食材，在家裡亦可品嚐餐廳優質的菜餚
* Can be easily reheated at home 真空包裝食材可以很容易地在家裡重新加熱

3-COURSE MENU 三道菜菜譜

Hand-made Truffle Butter-Bread with lemon thyme butter
自家製松露牛油麵包 配檸檬百里香牛油

CITRUS-CURED SALMON
Garden radish, wasabi mayonnaise, caper-fennel salad
橘子醃三文魚 蘿蔔、芥末蛋黃醬、水瓜柳茴香沙律

50-HOUR BRAISED ANGUS BEEF SHORT RIB
Rosemary potato fondant, braised onions, bone marrow red wine jus
50小時慢煮安格斯牛肋骨 迷迭香焼薯塊、燴洋蔥、牛骨筒油紅酒汁

PEAR TART BOURDALOUE
Almond streusel, vanilla rum crème Anglaise
法式焗梨撻 杏仁脆餅、雲呢拿酒忌廉

** Menu card includes storage & reheat instructions **
菜譜卡包括存儲及加熱說明

HK$290 nett

Order time: Daily 11:30 - 19:30
Pick up time: 12:00 - 20:00 at SKYE
(30mins prior to pick up)

Tel: 2839 3327 / WhatsApp: 5968 2058 / Email: skye@parklane.com.hk

@gmail.com

@skyeparklane & @theparklanehongkong
“Indulge in a 3-course menu curated by our team, ready to take away and reheat in the comfort of your home! Using ingredients chosen from local organic farms and our own rooftop garden, simply reheat and present each dish following below instructions... Enjoy!”

- Lee Adams, Head Chef of SKYE

**CITRUS-CURED SALMON**
Garden radish, wasabi mayonnaise, caper-fennel salad
Contains: Garlic  |  Storage: In the fridge for maximum 3 days

1. Slice the cured salmon into 5 thin strips
2. Mix the *wasabi mayonnaise* together with the *capers*, fennel and salad leaves, before plating creatively!

**50-HOUR BRAISED ANGUS BEEF SHORT RIB**
Rosemary potato fondant, braised onions, bone marrow red wine jus
Contains: Garlic, Gluten, Dairy  |  Storage: In the fridge for maximum 4 days

1. Place the beef short rib packet, the fondant potato and onion packet in a saucepan of simmering hot water for 15 minutes to warm through and then take out (Alternatively, microwave the packets for 45 seconds -1 minute).
2. Add the *baby spinach* into the water for 10 seconds, remove and dry on a kitchen towel.
3. When plating, don’t forget to get all those delicious *meat juices* from the bag, it’s all flavour!

**PEAR TART BOURDALOUE**
Almond streusel, vanilla rum crème Anglaise
Contains: Gluten, Dairy, Nuts  |  Storage: In the fridge for maximum 3 days

1. Warm the *custard* for 10 seconds or keep it cold.
2. Microwave the *pear tart* for 20 seconds or keep it cold.
3. Sprinkle the *streusel* over for a final ‘crunchy’ texture on your palate!

We would love to see your creations! Share your dishes and tag us on Instagram @skyeparklane & @theparklanehongkong with hashtag #SKYEinyourhome.