



## 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  
#SKYEdining  
#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

# set lunch menu

(available 12:00nn - 2:30pm)

\* 3-COURSE SET LUNCH \$460 PER PERSON  
ANY ADDITIONAL APPETIZER OR SOUP \$100

三道菜午市套餐每位 \$460\*  
另加任何一款頭盤或湯品 \$100

## APPETIZER OR SOUP

### ORGANIC TERROIR SALAD

Ingredients from our rooftop garden and  
Hong Kong's own Hydroponic and Organic farms

OR

### SOUP OF THE SEASON

Please check with our service team for details

OR

### WESTHOLME WAGYU BEEF TARTARE, TONNATA ESPUMA, BASIL GEL

Serve with condiments

OR

### TRIO OF GILLARDEAU FRESH OYSTER

Mulled wine granité and balsamic gel

(\$80 supplement)

OR

### COFFEE BEETROOT CONFIT, GOAT CHEESE

Beetroot espuma and piquillo pepper purée

OR

### JAPANESE SCALLOP "VIN JAUNE" AND YELLOW CHICKEN CREAM SAUCE

Morel ragout, confit savoy cabbage

(\$50 supplement)

OR

### SPANISH PORK COLLAR CHARSIU

Homemade BBQ sauce, mâche salad

OR

### CASSAVA CHARCOAL, CURED SALMON AND PINK TARAMA

Red bell pepper cream, rooftop garden green leaves



SKYE



## 頭盤或湯品

SKYE 自家沙律

選用「柏寧花園」及本地有機水耕農場食材

或

時令湯品

請向服務團隊查詢

或

澳洲 WESTHOLME 和牛他他、

意式吞拿魚醬汁泡沫、羅勒啫喱

配料

或

新鮮法國生蠔3隻

香料酒沙冰、香醋啫喱

(另加\$80)

或

油封咖啡紅菜頭、羊奶芝士

紅菜頭泡沫、皮奎洛小紅椒蓉

或

日本帶子、法國黃酒黃雞忌廉汁

燉羊肚菌、油封捲心菜

(另加\$50)

或

西班牙豬梅頭肉叉燒

自家製燒烤醬、法式雜菜沙律

或

木薯炭醃三文魚及粉紅魚籽

紅燈籠椒忌廉、「柏寧花園」綠葉菜

# set lunch menu

(available 12:00nn - 2:30pm)

## MAIN COURSE

### 200-DAY GRAIN FED BEEF STRIPLOIN

Bourbon whiskey onion cream, heirloom carrot, pearl onion and vigneron sauce

(\$50 supplement)

OR

### WESTHOLME WAGYU BEEF CHEEK SLOW COOK IN RED WINE

Butter mashed potato and glazed garden vegetable

OR

### GRILLED TIGER PRAWN

Baby leek, baby fennel with oyster mushroom, Tom Kha Kai foam

OR

### MISO YELLOW CHICKEN

Miso roasted pumpkin and pumpkin cream, miso cured eggs yolks

OR

### MUSHROOM ROYALE, SAUTÉED SEASONAL MUSHROOM

Parsley foam, roasted hazelnut

## DESSERT

### DESSERT TROLLEY

Unlimited choices from our array of cakes, mignardises, chocolates and homemade sorbet

OR

### DUO OF CLASSIC VANILLA PROFITEROLES

Valrhona dark chocolate sauce

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Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

\* Appetizer or soup, main course and dessert

## 主菜

### 200日穀飼牛肉西冷

波本威士忌洋蔥忌廉、原種甘筍、珍珠洋蔥、法式紅酒汁

(另加\$50)

或

### 紅酒慢煮澳洲WESTHOLME和牛面頰肉

牛油薯蓉、田園蔬菜

或

### 烤虎蝦

嫩大蒜、小茴香配秀珍菇、泰式椰子雞湯泡沫

或

### 味噌法國黃雞

味噌烤南瓜及南瓜忌廉、味噌醃蛋黃

或

### 法式焗蘑菇、炒時令雜菌

蕃茜泡沫、烤榛子

## 甜品

### 法式甜品車

任選每天新鮮焗製糕餅、甜點、朱古力及自家製雪葩

或

### 經典雲呢啉酥皮小圓餅

法國黑朱古力醬

\*\*\*\*\*

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

頭盤或湯品 · 主菜及甜品\*

SKYE



Vegetarian

SKYE Signature



(from) HK Organic farms



(from the) rooftop garden