

SKYE

ROOFBAR & DINING

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

#SKYE roofbar



Vegetarian



SKYE Signature



HK (from) HK Organic farms



(from the) rooftop garden

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

semi-buffet brunch menu

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

暢飲套餐 Free-flow Drink Packages

配法國 Perrier-Jouët 香檳：每位 \$380 \$380 pp: with Perrier-Jouët Grand Brut Champagne, Codorniu Zero 0% Cava, 西班牙無酒精氣泡酒、指定伏特加酒、琴酒、威士忌酒、single mix-vodka, rum & gin, house white and red wine and bottle beer 白酒、紅酒及瓶裝啤酒

配意大利 Prosecco 氣泡酒：每位 \$280 \$280 pp: with Zardetto Prosecco DOC Extra Dry, single mix-vodka, rum & gin, 指定伏特加酒、琴酒、威士忌酒、白酒、紅酒及瓶裝啤酒 house white and red wine and bottle beer

配西班牙無酒精氣泡酒：每位 \$180 \$180 pp: with Codorniu Zero 0% Cava

以上任飲選項還包括汽水、咖啡及茶 All the above free-flow options also include soft drinks, coffee, and tea

任飲時段由中午至下午3時 Free-flow time from noon to 3:00pm

任飲選項不可與其他優惠及推廣同時使用 Free-flow options cannot be used in conjunction with other discounts or promotions

凍頭盤 COLD APPETIZER

廚師們準備的獨特開胃菜，採用新鮮時令食材烹製，並以自助型式供食客品嚐。 Please help yourself to our arrangement of unique appetizers prepared by our Chefs, made from fresh, seasonal ingredients.

熱頭盤 HOT APPETIZER

在廚房準備的熱頭盤，SKYE 為您帶來精選招牌菜品以淺嚐份量供您選擇；您可隨意要求更多！ Hot from the kitchen, SKYE brings to you a selection of signature dishes as tasting portions for your to choose from; feel free to ask for more!

主菜 MAIN COURSE

SKYE

200日穀飼牛肉西冷 200-DAY GRAIN FED BEEF STRIPLOIN

波本威士忌洋蔥忌廉、原種甘筍、 Bourbon whiskey onion cream, heirloom carrot, 珍珠洋蔥、法式紅酒汁 pearl onion and Vigneron Sauce

(另加\$50) (\$50 supplement)

或 OR

烤智利海鱸魚、法式海鮮湯 ROAST CHILEAN SEA BASS, FRENCH BOUILLABAISSE SOUP

西班牙黑毛豬辣肉腸、法式麵包多士、 Chorizo Iberico, baguette toast, Rouille mayonnaise 藏紅花蛋黃醬

或 OR

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牛油加拿大龍蝦尾 CANADIAN LOBSTER TAIL

龍蝦濃湯、新鮮意大利麵條 Lobster bisque, fresh tagliatelle

(另加\$80) (\$80 supplement)

或 OR

烤新西蘭羊架 ROAST AND GLAZED NEW ZEALAND LAMB

嫩甘筍、牛至、五香蕃茄醬、嫩菠菜 Baby carrots, micro oregano, spiced tomato jam, baby spinach

或 OR

HK

黑松露忌廉意大利燴飯 BLACK TRUFFLE ORZO PASTA RISOTTO

時令雜菌、烤榛子、蕃茜泡沫 Seasonal mushroom, roast hazelnut, parsley foam

或 OR

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SKYE 推介自家乾式熟成牛肉 (4位用) SKYE'S SIGNATURE DRY-AGED MEAT (for four)

時令蔬菜、烤牛骨醬汁 Seasonal garnishes, roasted bone jus

甜點 DESSERTS

我們誠邀您到甜點櫃檯，品嚐各款手工蛋糕、 We invite you to visit our dessert counter to try our hand-made cakes, 酥餅、餡餅及甜點，同時亦可品嚐我們自家製 pastries, tartlets and entremets, whilst sampling our flavours of home- 風味獨特的雪糕及雪葩風味。 made ice creams or sorbets.

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四道菜半自助早午餐 4-course Semi-buffet Brunch

只限食物每位 \$720 Food only \$720 per person

不包括礦泉水(無氣及有氣)、咖啡及茶 Still and sparkling water, coffee, and tea are not included

“Please note all food and beverages are for dine-in only and not able for takeout”

請注意，所有食物和飲品只供堂食，不可外帶

** Please note that this menu is a SAMPLE menu, and dishes will change frequently and seasonally **

semi-buffet brunch menu

(自助形式) 凍頭盤 COLD APPETIZERS (buffet style)

新鮮生蠔! 傳統配菜 FREE-FLOW OF FRESH OYSTER! with traditional garnishes

沙律吧 SALAD BAR

HK 水耕生菜、本地沙律蔬菜、各種醬汁 Hydroponic lettuce, local salad vegetables, variety of dressings

烤雞及藜麥 ROASTED CHICKEN AND QUINOA

配本地葉菜、芝麻、蕃茄及金蓮花 with local leaves, sesame, tomato and nasturtium

雜錦凍肉 CHARCUTERIE ASSORTMENT

熟成火腿、風乾牛肉、醃豬肉、酸辣醬 aged hams, air-dried beef, cured pork, chutney

醃三文魚 WHOLE SIDE OF CURED SALMON

配柑橘、燻牛肉或紅菜頭及刁草 Either with citrus, a pastrami rubbing, or beetroot and dill

週末限定凍批 TERRINE OF THE WEEKEND

廚師手工製作配醃蔬菜 Handmade by our Chefs and served with pickled vegetables

法式及英式芝士拼盤 ARRAY OF FRENCH AND ENGLISH CHEESES

配新鮮提子、乾果及果仁 fresh grapes, dried fruits and nuts

手工麵包、小麥餅乾、牛油 ARTISANAL BREADS, WHEAT CRACKERS, BUTTER AND OILS

安格斯牛肉他他 ANGUS BEEF TARTARE

配發酵捲心菜 with fermented Napa cabbage

原種蕃茄及水牛芝士 HEIRLOOM TOMATOES AND BABY MOZZARELLA

羅勒油、蕃茄油醋汁 basil oil, tomato vinaigrette

酸橘汁醃海鮮 SEAFOOD CEVICHE

配調味汁及脆米 with escabeche dressing and crispy puffed grains

(落單形式) 熱頭盤 HOT APPETIZERS (plated service)

時令湯品 SOUP OF THE SEASON

請向服務團隊查詢 Please check with our service team for details

虎蝦芝士手工通粉 SIGNATURE TIGER PRAWN, MACARONI CHEESE

英國芝士汁、芝士脆粒 English cheese sauce, cheese crumb

火腿炸肉丸、燒烤醬 HAM CROQUETTE, BBQ SAUCE

法國辣椒粉、嫩葉菜 Pimento pepper powder, green leaves

黑松露忌廉法式三文治 BLACK TRUFFLE CREAM CROQUE MONSIEUR

清湯豬腩肉 UMAMI BROTH, PORK BELLY

薑油、法式雜菜沙律 Ginger oil, Mâche salad

(自助形式) 甜點, 蛋糕及糕點 SWEETS, CAKES AND PASTRIES (buffet style)

蘋果餡餅 APPLE STRUDEL

瑞士果醬餅乾 SWISS JAMS COOKIES

瑞士蛋白脆餅配忌廉及紅桑莓 SWISS MERINGUE WITH CREAM & RASPBERRIES

聖誕木頭蛋糕 / 乾果麵包 CHRISTMAS LOG CAKE / PANETTONE

傳統聖誕乾果麵包 / 乾果蛋糕 CHRISTMAS STOLLEN / CHRISTMAS FRUIT CAKE

栗子撻 MONT BLANC TARTLET

蛋撻 配香豆 / 柚子 TRADITIONAL EGG CUSTARD TART with tonka beans / yuzu

朱古力雲石蛋糕 CHOCOLATE MARBLE CAKE

雜莓慕絲 / 橘子慕絲 MIXED BERRY MOUSSE / CITRUS MOUSSE

黑朱古力撻 / 朱古力布朗尼 DARK CHOCOLATE TARTLET / CHOCOLATE BROWNIES

經典焦糖燉蛋 CLASSIC CRÈME BRÛLÉE

芒果熱情果撻 / 朱古力慕絲撻 MANGO PASSION FRUIT TERRINE / CHOCOLATE MOUSSE TERRINE

法式忌廉甜甜圈 / 法式士多啤梨撻 PARIS BREAST / STRAWBERRY SABLE

窩夫牛角酥 CROFFLE

SKYE