



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 dinner menu

(available 6:00pm - 9:30pm)

DUO OF FINE DE CLAIRE OYSTER

Mulled wine granité and balsamic gel

OR

SCALLOP TARTARE, YUZU GEL

Lobster emulsion and soft ponzu jelly

OR

ROYAL CAVIAR TIN 10g

Blinis and condiments

(\$80 supplement)



DUBARRY VELOUTÉ

Brioche and foie gras mousse, bacon powder

OR

GARDEN VEGETABLE

Umami broth and winter truffle



GRILLED TURBOT FILET

Parmesan cheese polenta cream, edamame and parmesan cheese

OR

A5 WAGYU BEEF MARINATED IN BOURBON WHISKEY

Shallot confit, onion and carrot cream

(\$80 supplement)

OR

THE EGGPLANT STEAK, GARDEN MIX OF SEASONAL VEGETABLE

Curry gel and smoked eggplant caviar



MADAGASCAR VANILLA BAVAROIS

Seasonal red fruits and strawberry gel

OR

CHOCOLATE FLAN

Salt caramel and pear

\$720 per person

法國芬迪奇生蠔2隻

香料酒沙冰、香醋啫喱

或

帶子他他、柚子啫喱

龍蝦泡沫、柚子果凍

或

ROYAL CAVIAR 魚子醬10克

小麥餅及配料

(另加\$80)



椰菜花濃湯

鴨肝慕絲牛油多士、煙肉碎

或

田園蔬菜

雜菜清湯、冬季松露



烤多寶魚柳

巴馬臣芝士玉米忌廉、枝豆、巴馬臣芝士

或

波本威士忌醃A5和牛

油封乾蔥、洋蔥、甘筍忌廉

(另加\$80)

或

茄子扒、時令田園雜菜

咖喱啫喱、煙燻茄子魚子



馬達加斯加雲呢啉巴伐利亞

時令紅色水果、士多啤梨啫喱

或

法式朱古力蛋糕

海鹽焦糖、啤梨

每位 \$720



SOMMELIER WINE PAIRING

3-glass, tasting portion: \$380 per person

One glass of wine is never enough for the whole night!
Let our sommelier's suggestions brighten up your night!

3杯淺嚐餐酒配對 每位\$380

一整夜只品嚐一種酒是永遠不夠的!
讓我們侍酒師的建議照亮您的夜晚!

4-glass, tasting portion: \$480 per person including one for your dessert

Our sommelier thinks outside of the box!
Apart from traditional wines, she brings Japanese wine and aged sake to the forefront, as seasonings for the gastronomy!

4杯淺嚐餐酒配對其中一杯配甜品 每位\$480

我們的侍酒師想法跳出框框!
除了傳統的葡萄酒外，她還將日本葡萄酒及清酒包括古酒呈現您面前，作為美食的調味品!