

HAPPY
Valentine's Day

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
#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

14th February 2023

valentine's day set dinner menu

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

ROYAL CAVIAR CLUB FOR SHARING WITH YOUR LOVED ONE

Serve with condiments

(30gr tin caviar)



POACHED SEA BASS FILLET, MARINERE SAUCE

Jerusalem artichoke, celery root purée



PINACOLADA SORBET



VEAL RACK FOR SHARE

Black truffle mash potato and glazed carrot, truffle veal juice



LI CHU 64% CHOCOLATE MOUSSE

Raspberry, chocolate sorbet

\$1,960 for 2 persons

2人分享ROYAL CAVIAR CLUB魚子醬

配料

(30克罐裝魚子醬)



水煮海鱸魚柳、白酒忌廉汁

菊芋、芹菜根蓉



菠蘿椰香雪葩



牛仔肉架

黑松露薯蓉、甘筍、松露牛仔肉汁



64%朱古力慕絲

紅桑莓、朱古力雪葩

2位用 \$1,960