



## 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

## BAR SNACKS

(available 14:30 - 23:30)

### ARTISANAL BREAD SOURDOUGH

Bordier Butter, Pesto Dip

手工酸種麵包 \$80  
法國手工牛油、香草醬

### ROYAL CAVIAR CLUB

#### SUPERIOR STURGEON CAVIAR TIN (30G)

Blinis, Condiments and Farm Cream

30克 ROYAL CAVIAR CLUB \$850  
白銀魚子醬  
小圓餅、配料及農場忌廉

### TRUFFLE FRENCH FRIES

Black Truffle Mayonnaise



松露薯條 \$110  
黑松露蛋黃醬

### THE CHARSIU BAO

Homemade BBQ Sauce and Pickles

叉燒刈包 \$120  
自家製燒烤醬、酸瓜

### “LES FRERES MARCHAND” CHEESE ARDOISE

Comté, Taleggio, Fourme d'Ambert  
White Grape Chutney, Figs Bread

“LES FRERES MARCHAND” 芝士拼盤 \$230  
康堤、塔雷吉歐、昂貝爾藍紋芝士  
白葡萄醬、無花果麵包

### KINTOA HAM

Tomato Pickle and Sourdough Toast

巴斯克火腿 \$240  
醃蕃茄及酸種麵包多士

### BABÀ AL LIMONCELLO

Lemon Sorbet, Whipped Cream

意大利檸檬酒小蛋糕 \$170  
檸檬雪葩、忌廉



Vegetarian

## SKEWERS

(available 14:30 - 23:30)

**DUCK AND LEMONGRASS SAUSAGE PATTIES**  
Thai Chili Sauce

香茅鴨肉串 \$80  
泰式辣醬

**TIGER PRAWN**  
Eel Sauce, Dry Bonito and Sakura Shrimp

虎蝦 \$80  
鰻魚汁、鰹魚乾及櫻花蝦

**BACON ROLL, CHEDDAR CHEESE**  
Spring Onion, Teriyaki Sauce

煙肉車打芝士卷 \$80  
香蔥、照燒汁

**TANDORI CHICKEN WINGS**  
Raita Sauce

天多利雞翼 \$80  
印度乳酪醬

**SWEET CORN**  
Piment d'Espelette, Salted Butter



粟米 \$80  
艾斯佩雷辣椒粉、有鹽牛油

**NORWEGIAN SALMON**  
Miso Yuzu Marinade, Kumquat Jam

挪威三文魚 \$80  
柚子味噌、柑橘醬

**JAPANESE A5 WAGYU BEEF**  
Raspberry Pommery Mustard

日本A5和牛 \$140  
紅桑莓芥末醬



Vegetarian