



## 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

# seafood and carving brunch menu

(available 12:00 - 14:30)

## FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Prosecco, Aperol Spritz, SKYE Seasonal Cocktail, selected white and red wine, single-mix vodka, rum and gin

\$380 per person with free-flow Perrier-Jouët Champagne, Aperol Spritz, SKYE Seasonal Cocktail, selected white and red wine, single-mix vodka, rum and gin

- Last pour at 15:00

- Free-flow options cannot be used in conjunction with other discounts or promotions

## BREAD BASKET

CHEESE ROLL / TOMATO FLAT BREAD / GRISSINI / BRIOCHE  
Bordier butter

## SEAFOOD PLATTER

FRENCH FINE DE CLAIRE OYSTER (2 pcs per person)

SNOW CRAB LEG (2 pcs per person)

COCKTAIL SHRIMP (3 pcs per person)

HOMEMADE SMOKED SALMON

FISH TARTARE OF THE DAY

Please check with our service team for details

Served with lemon / shallot vinegar / miso mayonnaise

ROYAL CAVIAR CLUB 30G TIN (\$400 supplement)

Blinis, condiments and farm cream

## HOT APPETIZER (1 serving)

FRENCH CLASSIC BOUILLABAISSSE

Grilled octopus and chorizo

JAPANESE CRAB EGG BENEDICT

Poached egg, Hollandaise sauce

PAN-SEARED DUCK FOIE GRAS

Roasted apple and jam

YUZU MISO MARINATED NORWEGIAN SALMON

Kumquat jam

DUCK AND LEMONGRASS SAUSAGE PATTIES

Thai chili sauce

## 暢飲套餐

每位\$180配意大利Prosecco氣泡酒、意大利利口酒、  
SKYE時令雞尾酒、指定白酒及紅酒、  
指定伏特加酒、霖酒及氈酒

每位\$380配法國Perrier-Jouët香檳、意大利利口酒、  
SKYE時令雞尾酒、指定白酒及紅酒、  
指定伏特加酒、霖酒及氈酒

- 暢飲時段至下午3時

- 暢飲選項不可與其他優惠及推廣同時使用

## 手工麵包籃

芝士卷、蕃茄薄脆、麵包條、牛油麵包  
法國手工牛油

## 海鮮拼盤

(每位2隻) 法國紛迪加生蠔

(每位2隻) 雪蟹蟹腳

(每位3隻) 熟蝦

自家製煙燻三文魚

時令鮮魚他他

請向服務團隊查詢

配檸檬 / 乾蔥油醋 / 味噌蛋黃醬

(另加\$400) ROYAL CAVIAR魚子醬30克

小麥餅、配料及農場忌廉

## (各1客) 熱頭盤

法式海鮮濃湯

烤八爪魚及辣肉腸

日式蟹肉班尼迪蛋

溫泉蛋、荷蘭醬

香煎鴨肝

烤蘋果及果醬

柚子味噌醃挪威三文魚

柑橘醬

香茅鴨肉串

泰式辣醬

# seafood and carving brunch menu

(available 12:00 - 14:30)

## MAIN COURSE *(Choose 1 per person)*

ROASTED US PRIME RIB *(Carved from the trolley)*  
Red wine jus

ROASTED SPRING CHICKEN  
BBQ sauce

AUSTRALIAN LAMB RACK  
Pommery mustard gravy

WESTHOLME WAGYU BEEF CHEEK SLOW COOK IN RED WINE  
*(For 2 to share)*

WHOLE SEA BASS BAKED IN SEA SALT CRUST  
*(For 2 to share)*

FRENCH LIMOUSIN VEAL T-BONE 500G (\$300 supplement)  
Lemon capers sauce  
*(For 2 to share)*

## SIDE *(1 serving)*

BUTTER MASHED POTATO

SAUTÉED SEASONAL VEGETABLES

BLACK TRUFFLE FRENCH FRIES

## DESSERT

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

DAILY DESSERT LIVE STATION

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SEAFOOD PLATTER + MAIN COURSE + DESSERT  
\$620 per person

SEAFOOD PLATTER + HOT APPETIZER + MAIN COURSE + DESSERT  
\$750 per person

Including SKYE Seasonal Mocktail, Daily Juice, Soft Drink and Coffee / Tea

## *(每位自選1款)* 主菜

*(席前餐車)* 烤美國牛肋排  
紅酒汁

烤春雞  
燒烤汁

澳洲羊架  
芥末汁

紅酒慢煮澳洲WESTHOLME和牛面頰肉  
*(2人分享)*

鹽焗原條海鱸魚  
*(2人分享)*

*(另加\$300)* 法國利穆贊T骨牛仔扒500克  
檸檬水瓜柳汁  
*(2人分享)*

## *(各1客)* 配菜

牛油薯蓉

炒時令雜菜

黑松露薯條

## 甜點

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

每日即製甜品

\* \* \* \* \*

海鮮拼盤 + 主菜 + 甜點  
每位 \$620

海鮮拼盤 + 熱頭盤 + 主菜 + 甜點  
每位 \$750

包括 SKYE 時令無酒精雞尾酒、是日果汁、汽水及咖啡 / 茶

