

# SKYE

ROOFBAR & DINING

## Valentine's Day Dinner Menu

14<sup>th</sup> February 2019



### Japanese Miyazaki Beef Tartare, Hokkaido Uni

Tobiko, rye toasts, shaved chorizo

日本宮崎牛肉他他、北海道海膽 飛魚子、麥包多士、辣肉腸碎

*Perrier-Jouët Grand Brut NV, Champagne, France*



### Kaviari Kristal Caviar

Seared sustainable Maldivian tuna, alyssum, yuzu

法國黃金水晶魚子醬 香煎可持續馬爾代夫吞拿魚、香雪球花、柚子



### Monkfish Cheek Barigoule

Clam dashi, Jerusalem artichokes

法式煮鮫鱈魚面頰 蜆肉湯、菊芋

*Diebolt-Vallois, Blanc de Blancs NV, Champagne, France*



### Crisp Iberico Pork Belly, Spiny Lobster Tempura

Baby fennel, bisque sauce, edamame

脆西班牙黑毛豬腩、龍蝦天婦羅 小茴香、龍蝦汁、枝豆

*Perrier-Jouët Blason Rosé NV, Champagne, France*



### Sweet Tomato Consommé Gelée

Blood orange sorbet, Sake flakes, petals

甜蕃茄清湯啫喱 血橙雪葩、清酒雪花、糖漬花瓣



### 34%Aneo White Chocolate and Raspberry Dacquoise Gâteau

Hazelnut feuilletine, lemon basil oil

34%Aneo 白朱古力及紅桑莓蛋白餅 榛子脆脆、檸檬羅勒油

*Claude Cazals, Blanc de blancs, Annees Folles, Grand Cru Sec NV, Champagne, France*

Coffee or Tea

Mignardises

咖啡或茶及餐後小點

每位 HK\$1,280 per person

+ 另加 HK\$400 Champagne Pairing 香檳配對

Prices are subject to a 10% service charge 價錢另加一服務費