



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。

All Prices are in Hong Kong Dollars and subject to a 10% service charge
價錢為港幣另加一服務費

"Please note all food and beverages are for dine-in only and not able for takeout"
請注意，有食物和飲品只供堂食，不可外帶

DEGUSTATION MENU

4-COURSE \$780 per person

Available 18:00 - 21:30

AMUSE BOUCHE

FLAMED AVOCADO, SHRIMP CEVICHE
Burned Grapefruit Gel, Rice Crackers



SHEPARD AVOCADO GUACAMOLE
Buckwheat Tart, Fresh Feta Cheese,
Wild Salmon Roe



APPETIZER - choose one -

**FRESH MOREL WITH TRUFFLE
SCALLOP MOUSSE**
Lobster Coral Nage, Black Truffle

SQUID CARBONARA +\$60
Wild Salmon Roe, Squid Ink Tuile

GRILLED DUCK FOIE GRAS +\$60
Charcoal Corn Emulsion,
Morteau Sausage

SHEPARD AVOCADO SORBET
Crab Salad, Thai Pomelo, Oscietra Caviar



SOUP - choose one -

FRENCH ONION SOUP
Sourdough Toast, Comté Cheese

LOCAL CLAM MARINIERE SOUP
Kaviar Oscietra Caviar, Leek Fondue

MAIN COURSE - choose one -

VEAL QUASI
Parmesan Cream Macaroni, Guanciale,
Truffle Veal Jus

SHIITAKE MUSHROOM RAVIOLI
Goat Cheese

SOLE FILET
Mussel Cream Sauce, Black Truffle,
Pistachio Royale

DESSERT - choose one -

**AVOCADO AND COCONUT
PANNA COTTA**
Grapefruit Confit, Mango Sorbet



STRAWBERRY MELBA TRANSPARENCE

SOMMELIER WINE PAIRING

3-glass, tasting portion: \$480 per person

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

SKYE collaborates with local artist Christa Chan for menu visuals, blending art with culinary excellence. Signifying creativity, infinity, and a mix of Hong Kong and French culture, SKYE's graphics showcase the iris, blue tiger butterflies, herbs and flowers from our own rooftop garden in the hotel, embodying cultural fusion and excellence.

All prices are in Hong Kong Dollars and subject to a 10% service charge
If you have any dietary requirements, restrictions, and food allergies,
please inform our service team



品嚐套餐

四道菜每位 \$780

供應時間 18:00 - 21:30

餐前小點

燒牛油果、酸橘汁醃生蝦
燒柚子啫喱、脆米通



牛油果莎莎醬

蕎麥撻、菲達芝士、野生三文魚子



頭盤

- 自選一款 -

羊肚菌松露帶子慕絲

龍蝦汁、黑松露

魷魚卡邦尼意粉 +\$60

野生三文魚子、魷魚墨汁薄脆

烤鴨肝 +\$60

炭烤粟米泡沫、莫托香腸

牛油果雪葩

蟹肉沙律、泰式柚子、魚子醬



湯品

- 自選一款 -

法式洋蔥湯

酸種麵包多士、康堤芝士

本地大蜆湯

Kaviari Oscietra 魚子醬、大蒜

主菜

- 自選一款 -

小牛仔腿肉

芝士通心粉、豬面頰肉、小牛肉汁

椎茸意式雲吞

羊奶芝士

龍脷魚柳

青口忌廉汁、黑松露、開心果布甸

甜點

- 自選一款 -

牛油果椰子奶凍

油封柚子、芒果雪葩



士多啤梨朱古力芭菲

餐酒配對

3杯淺嚐餐酒配對每位\$480

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！

SKYE與本地藝術家Christa Chan攜手合作，設定並創作菜單插畫主題，透過藝術將料理的溫度與理念傳遞給賓客。SKYE Roofbar & Brasserie象徵著賓客與天空之間的連結，以及無界限的創意。菜單插畫中的法國國花鳶尾花與香港常見的鳳蝶，象徵著法國與香港文化的完美融合，以及對卓越追求的承諾。

所有價錢為港幣另加一服務費

如果您有任何飲食要求、限制或食物過敏，請告知雜項服務團隊

