



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

SMOKED TROUT, WILD SALMON EGGS
Buckwheat Tart,
Yellow Wine Shallot Cream

RANGE FEED IBERICO HAM
Olive Oil Brioche, Tomato Confit

APPETIZER - choose one -

**ZUCCHINI FLOWER STUFFED
SCALLOP MOUSSE**
Lobster Coral Nage

PAN-SEARED DUCK FOIE GRAS +\$80
Mirin Raspberry, Ginger Hibiscus Gastrique,
Shiso Tempura, Sansho Pepper

 **CHARCOAL CAULIFLOWER**
Carrot Cream, Zaatar Spice, Curry Gel

WHITE ASPARAGUS "À LA FLAMANDE"
Hollandaise Sauce, OX Beef Cecina

SOUP - choose one -

 **COLD TOMATO SOUP**
Dijon Mustard Ice Cream,
Roma Confit Parmesan Filo Crackers

LOCAL CLAM MARINIÈRE SOUP +\$80
Kaviar Oscietra Caviar, Leek Fondue

MAIN COURSE - choose one -

VEAL QUASI
Parmesan Cream Macaroni, Guanciale,
Truffle Veal Jus

CLASSIC FRENCH SALMON SORREL
Green Pea, Noilly Prat Sauce

 **RAVIOLI RICOTTA**
Tomato, Spinach, Parmesan Chips,
Fresh Basil

DESSERT - choose one -

OQO VALHRONA 73% COCOA TUILE
Lime Ganache, Raspberry Sorbet

COLONEL LIME SORBET
Yuzu, Green Chartreuse

STRAWBERRY MELBA TRANSPARENCE

 Vegetarian

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

煙燻鱒魚、野生三文魚子
蕎麥撻、黃酒乾蔥忌廉

西班牙黑毛豬火腿
橄欖油麵包卷、油封蕃茄

頭盤

- 自選一款 -

意大利青瓜花釀帶子慕絲
龍蝦汁

香煎鴨肝 **+\$80**

味醃紅桑莓、法式焦糖洛神花薑醋醬
紫蘇天婦羅、山椒



炭烤椰菜花

甘筍忌廉、中東薩塔香料、咖喱醬

比利時式白露筍

荷蘭醬、西班牙風乾牛肉

湯品

- 自選一款 -



蕃茄凍湯

芥末雪糕、芝士薄脆

本地大蜆湯 **+\$80**

Kaviar 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

法式經典香煎三文魚

青豆、苦艾酒汁



芝士意大利雲吞

蕃茄、菠菜、巴馬臣芝士碎、新鮮羅勒

甜點

- 自選一款 -

OQO法國73%朱古力薄脆

青檸忌廉醬、紅桑莓果雪葩

青檸雪葩

柚子、修道院藥草酒

士多啤梨朱古力芭菲



素菜

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