



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

SET LUNCH MENU

Available 12:00 - 14:30

3-COURSE SET LUNCH \$440 per person *
 2-COURSE SET LUNCH \$360 per person **
 ANY ADDITIONAL APPETIZER OR SOUP +\$100

20% off on selected wine by glass ^
 Champagne, Prosecco, house wine,
 bottled beer, and Alan Milliant Juice

APPETIZER

- choose one -



ORGANIC TERROIR SALAD

Ingredients from our rooftop garden,
 Hong Kong's own Hydroponic and
 Organic farms

WHITE ASPARAGUS "A LA FLAMANDE"

Hollandaise Sauce, OX Beef Cecina



CHARCOAL CAULIFLOWER

Carrot Cream, Zaatar Spice, Curry Gel

CLASSIC BEEF TARTARE

Stockyard Wagyu Eye Round, Quail Eggs,
 Brioche

SOUP OF THE SEASON

Please check with our service team
 for details

NORWEGIAN SMOKED SALMON

Buckwheat Crêpes, Shallot Cream

ŒUF MEURETTE BOURGUIGNON

Poached Egg in Red Wine Sauce,
 Baguette Butter Toast

ARCTIC CHAR CÉVICHE

Mango XO Sauce

MAIN COURSE

- choose one -

MEDITERRANEAN BEEF STUFFED TOMATO

Bell Pepper Cream, Ratatouille

LOCAL YELLOW PLUME CHICKEN STEW

Mushroom, Vin Jaune Sauce



LOCAL PURPLE EGGPLANT CONFIT

Zucchini Roll, Curry Gel

GRILLED IBERICO PORK JOWL IN CHAR SIU STYLE

Smoked Bacon Emmental Cheese
 Gnocchi Gratin



RAVIOLI RICOTTA

Tomato, Spinach, Parmesan Chips, Fresh Basil

CLASSIC DUCK LEG CONFIT PARMENTIER

Truffle Jus, Mesclun Salad

AUSTRALIAN STOCKYARD WAGYU BEEF CHEEK

Carrot, Butter Mashed Potato

TOOTHFISH FILET

Turmeric Potato, Baguette Crouton,
 Rouille Mayonnaise, Bouillabaisse Sauce

GRILLED STOCKYARD +\$80

M4/5 STRIPLOIN

Bearnaise, Chips

CHEESE

FRENCH SELECTION CHEESE +\$60

Jam, Toast

SPECIAL IRISH MÓR OYSTER LIMITED SELECTION N°2

+\$60 | PIECE

DESSERT

DESSERT TROLLEY

Array of French classic dessert and pastry



Vegetarian

Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

* Appetizer + Main course + Dessert OR 2 Appetizers + Main Course

** Appetizer + Main course OR Main course + Dessert

^ Special prices cannot be used in conjunction with other discounts or promotions

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.



午市套餐

供應時間 12:00 - 14:30

三道菜午市套餐每位 \$440 *
二道菜午市套餐每位 \$360 **
另加任何一款頭盤或湯品 +\$100

以下精選飲品可享八折優惠 ^
特選葡萄酒、香檳、意大利葡萄氣酒、
枝裝啤酒及法國精品果汁

頭盤

- 自選一款 -



SKYE自家沙律

選用「柏寧花園」及本地有機水耕農場食材

比利時式白露筍

荷蘭醬、西班牙風乾牛肉火腿



炭烤椰菜花

甘筍忌廉、中東薩塔香料、咖喱醬

牛肉他他

澳洲和牛後腿眼肉、鵝鶉蛋、牛油麵包

時令湯品

請向服務團隊查詢

煙燻挪威三文魚

小麥薄餅、乾蔥忌廉

布根地紅酒水煮蛋

牛油多士

酸橘汁醃北極紅鱒魚

芒果XO醬

主菜

- 自選一款 -

地中海式牛肉釀蕃茄

甜椒忌廉、法式燴雜菜

燴本地金棠雞

蘑菇、黃酒汁



油封本地茄子

意大利青瓜卷、咖喱醬

伊比利豬頸肉叉燒

煙肉瑞士芝士薯蓉麵糰



芝士意大利雲吞

蕃茄、菠菜、芝士脆片、羅勒

油封鴨腿薯蓉

松露汁、雜菜沙律

澳洲和牛面頰肉

甘筍、牛油薯蓉

南極圓鱈魚柳

薑黃薯仔、麵包粒、魚湯蛋黃醬、
法式馬賽魚汁

烤澳洲 M4/5 和牛西冷 +\$80

賓利士汁、薯條

芝士

精選法國芝士 +\$60

果醬、多士

愛爾蘭MÓR N°2生蠔 +\$60 | 每隻

甜點

法式甜品車

任選精選法式甜點



素菜

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

* 頭盤 + 主菜 + 甜品 或 2個頭盤 + 主菜

** 頭盤 + 主菜 或 主菜 + 甜品

^ 特價飲品不可與其他優惠及推廣同時使用

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。

