

SKYE

ROOFBAR & BRASSERIE



FRENCH BISTRO BRUNCH MENU

(Available on Saturday, Sunday and Public Holiday 12:00 – 15:00 | Last Seating 14:30)

星期六、日及公眾假期12:00 – 15:00供應 | 最後入坐時間14:30

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，所有食物和飲品只供堂食，不可外帶

FREE-FLOW DRINK PACKAGES

\$250 per person

Prosecco, Chandon Garden Spritz, selected white, red wine and beer

\$380 per person

Moët & Chandon Imperial Brut Champagne, Chandon Garden Spritz, 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

LES ENTRÉES BRASSERIE DU BUFFET

Please help yourself to our arrangement of unique appetizers prepared by our Chefs, made from fresh, seasonal ingredients.

KAVIARI CAVIAR

Classic Egg Mimosa

Blinis Smoked Trout, Shallot Cream

Mussel Royale Lobster Bisque Jelly

SEAFOOD SELECTION

French Oyster

Gambas

Norwegian Smoked Salmon

Hamachi Ceviche

LE SALADS

Lentil Salad Lyonnais Style Morteau Sausage

Provençal Vegetable Tian

Hummus Pea, Grilled Confit Bell Pepper, Pitta Bread

Tomato, Creamy Mozzarella Basil Pesto

COLD CUT, CHEESE AND PÂTÉ

Country-Style Pâté en Croûte Richelieu

Parisian Truffle Ham

Saucisson

French Cheese Board

LES SOUPS

CLASSIC FRENCH ONION SOUP

Gruyere Baguette Toast



暢飲套餐

每位 **\$250**

意大利 Prosecco 氣泡酒、橙味氣泡酒、指定白酒、紅酒及啤酒

每位 **\$380**

Moët & Chandon Imperial Brut 香檳、橙味氣泡酒、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

頭盤 (自助型式)

廚師們準備的獨特開胃菜，採用新鮮時令食材烹製，並以自助型式供食客品嚐。

KAVIARI 魚子醬

法式釀雞蛋

小麥餅 煙燻鱈魚、乾蔥忌廉

青口 龍蝦湯啫喱

精選海鮮

法國生蠔

紅蝦

挪威煙三文魚

酸橘汁醃油甘魚

時令沙律

里昂風味扁豆沙律 煙燻香腸

普羅旺斯烤蔬菜

鷹嘴豆蓉 豌豆、烤甜椒、皮塔餅

蕃茄、水牛芝士 羅勒香草醬

火腿、芝士及自家製凍批

家鄉酥皮凍肉批

巴黎松露火腿

風乾豬肉腸

法國芝士拼盤

湯品

傳統法式洋蔥湯

埃曼塔芝士多士

BBQ SKEWERS (Free-flow at Roofbar)

“FIVE SPICE BOURGUIGNON BITES”

Beef Sirloin Rich and savory with crispy garlic chips and tangy pickled papaya

“SICHUAN STYLE PROVENÇAL LAMB”

Lamb Neck Bold and spicy with umami black bean paste and sweet crispy shallots

“CONFIT PORK CHEEK WITH STAR ANISE”

Spanish Pork Cheek Confit Tender and aromatic with sweet plum sauce gel and nutty coconut flakes

ABALONE “HONG KONG STYLE”

Korean Abalone Luxurious, buttery with fragrant scallion-ginger oil, and crispy fried garlic

SWEET CORN “HONEY BEE”

Hong Kong Sweet Corn Sweet and spicy with espelette chili powder

LES PLATS DE RÉSISTANCE (Choose 1 per person)

YELLOW PLUME HONG KONG CHICKEN STEW

Mushroom, Vin Jaune

AUSTRALIAN WAGYU BEEF CHEEK

Carrot, Butter Mashed Potato

COD FILET BOUILLABAISSE

Turmeric Potato, Baguette Crouton, Rouille Mayonnaise

RICOTTA RAVIOLI

Tomato, Spinach, Parmesan Chips, Fresh Basil

CLASSIC DESSERT BUFFET “A LA FRANCAISE”

We invite you to visit our dessert counter to try our hand-made cakes, pastries, tartlets and entremets, whilst sampling our flavours of homemade ice creams or sorbets.

\$680 per person

Including Juice of the Day, Soft Drink, Coffee, or Tea (Choose 1 per person)

ANY ADDITIONAL MAIN COURSE **\$120**

烤肉串燒 (自助型式)

紅酒五香牛肉

西冷牛肉 口感豐富可口配脆蒜片及醃木瓜

川式普羅旺斯羊肉

羊頸肉 濃郁辛辣配鮮味黑豆醬及香脆乾蔥

八角茴香油封豬面頰肉

油封西班牙豬臉肉 肉質細嫩配甜李子啫喱醬及椰子片

港式鮑魚

韓國鮑魚 蔥薑油香配炸蒜

蜜糖燒栗米

本地粟米 香甜辛辣配甜椒粉

主菜 (每位自選1款)

燴本地金棠雞

蘑菇、黃酒汁

澳洲和牛面頰肉

甘筍、牛油薯蓉

法式馬賽魚湯黑鱈魚柳

薑黃薯仔、麵包粒、魚湯蛋黃醬

芝士意大利雲吞

蕃茄、菠菜、巴馬臣芝士碎、新鮮羅勒

經典法式甜點 (自助型式)

我們誠邀您到甜點櫃檯，品嚐各款手工蛋糕、酥餅、餡餅及甜點，同時亦可品嚐我們自家製風味獨特的雪糕或雪葩。

每位 **\$680**

包括是日果汁、汽水、咖啡或茶 (每位自選1款)

另加任何一款主菜 **\$120**

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.