



GASTRO BAR MENU

Available 17:30 - 22:30

供應時間

3 ITEMS \$240 三款

5 ITEMS \$380 五款

Oyster Selection

精選新鮮生蠔

Kaviari Oscietra Prestige Caviar,
Cream Fraiche on Blinis

Kaviari 魚子醬精選,
小麥餅配忌廉

Black Prawn, Wasabi Mayonnaise

黑蝦、芥末蛋黃醬

Sesame Tuna Loin Tataki

芝麻火炙吞拿魚腩

Arctic Char Ceviche, Mango XO Sauce

酸橘汁醃北極紅鱒魚、
芒果XO醬

Norwegian Langoustine Tartare,
Intense Green Olive Oil, Sea Salt

挪威海螯蝦他他、橄欖油、
海鹽

Norwegian Smoked Salmon,
Buckwheat Crepes, Shallot Cream

挪威煙三文魚、蕎麥薄餅、
乾蔥忌廉

Natural Range Feed 50% Iberico Ham (36m+)

西班牙36個月50%黑毛豬
風乾火腿

Wagyu Beef Tartare "Au Couteau"

手切和牛他他

Duck Foie Gras Terrine, Red Fruits

鴨肝凍批、紅莓

Kaviari Oscietra Prestige Caviar
Served with Blinis & Condiments

600 | Price by Tin (30g)
1,960 | Price by Tin (100g)

Kaviari Oscietra 尊貴魚子醬
小麥餅、配料

600 | 每罐 (30克)
1,960 | 每罐 (100克)

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.

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。

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

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

