



HAPPY 
Father's Day



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

14 & 15 JUNE 2025 | SATURDAY & SUNDAY

FATHER'S DAY

degustation menu



STARTER FOR SHARE

FRENCH BEAN SALAD
Red Vinegar Shallot Parmesan Cream Sauce

SKYE ROOFTOP ORGANIC SALAD
Intense Olive Oil, Aged Balsamic

AUSTRALIAN EYE ROUND
Classic Beef Tartare, Quail Egg, Brioche Toast

分享頭盤

青豆沙律
紅醋乾蔥芝士忌廉汁
「柏寧花園」有機沙律
橄欖油、陳醋

澳洲牛腿肉他他
鵝鶉蛋、牛油多士

Drappier Carte d'Or NV

SOUP

“GRATINÉE” CHEESE ONION SOUP
Sourdough Toast, Comté Cheese

湯品

法式洋蔥湯
酸種麵包多士、康堤芝士

MAIN COURSE FOR SHARE

SIGNATURE BLACK ANGUS BEEF RIBEYE
Green Pepper Jus

AUSTRALIAN WAGYU BEEF SHORT RIBS PIE
Rich Gravy

AUSTRALIAN STRIPLOIN FIVE SPICE SKEWERS

分享主菜

黑安格斯肉眼牛扒
青胡椒汁

澳洲和牛肉批
濃肉汁

五香澳洲西冷串燒

Les Vins de Vienne, Sotatum, Collines Rhodaniennes IGP 2018

SIDE DISH FOR SHARE

BAKED POTATO
Smoked Bacon, Vintage Cheddar Sauce

SAUTÉED MUSHROOMS
Parsley, Yellow Wine

分享配菜

煙肉焗薯
芝士汁

炒蘑菇
蕃茜、黃酒

DESSERT FOR SHARE

CLASSIC APPLE TATIN
Madagascar Vanilla Ice Cream

COLONEL LIME SORBET
Green Chartreuse Liquor

分享甜點

法式蘋果撻
馬達加斯加雲呢嚨雪糕

青檸雪葩
修道院藥草酒

Jean Vesselle Ratafia NV

\$780 per person, minimum 2 people

每位\$780, 最小2位

WINE PAIRING

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

餐酒配對

3杯淺嚐餐酒配對每位\$480