



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 \$880 per person

Available 18:00 - 21:30

APPETIZER - choose one -

LANGOUSTINE TARTARE 🦞 +\$80
Blackberry Vinaigrette, Lobster Jelly,
Kaviari Caviar

CLASSIC BEEF TARTARE 🥩 🌿 🥒
Butter Brioche, Quail Eggs,
Mesclun Flower Salad

GRILLED CONFIT ARTICHOKE 🥬 🥑
Australian Black Truffle Artichoke Cream,
Parmesan Chips

PAN-SEARED DUCK FOIE GRAS 🦆 🌿 +\$60
Mirin Raspberry, Ginger Hibiscus Gastrique,
Shiso Tempura, Sansho Pepper

CHARCOAL CAULIFLOWER 🥬 🌿
Carrot Cream, Zaatar Spice, Curry Gel

SOUP - choose one -

FRENCH ONION SOUP 🍲 🥖 🌿
Comté Cheese, Sourdough Toast,
Onion Cream

LOCAL CLAM MARINIÈRE SOUP 🦪 🥖 +\$80
Kaviari Oscietra Caviar, Leek Fondue

MAIN COURSE - choose one -

VEAL QUASI 🥩 🌿
Parmesan Cream Macaroni, Guanciale,
Truffle Veal Jus

AUSTRALIAN BLACK TRUFFLE 🍄 🥖
RAVIOLI RICOTTA
Parmesan Cream Sauce, Guanciale

AUSTRALIAN BLACK TRUFFLE 🍄 🥩 🌿
CLASSIC VOL-AU-VENT
Chicken Truffle Quenelle, Crayfish,
Lobster Coral Sauce

CLASSIC FRENCH SALMON SORREL 🐟 🥖
Green Pea, Noilly Prat Sauce

DESSERT - choose one -

OQO VALRHONA 73% COCOA TUILE 🍫 🌿
Lime Ganache, Raspberry Sorbet

LYCHEE SORBET
Champagne Mousse, Lemongrass Jelly

COLONEL LIME SORBET 🍹 🌿
Yuzu, Green Chartreuse

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!

🌿 Vegetarian 🥚 Egg 🥥 Nuts 🌿 Gluten 🌿 Sesame
🦞 Crustaceans 🥒 Soybean 🍤 Molluscs 🥛 Milk 🐟 Fish



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 \$880

供應時間 18:00 - 21:30

頭盤

- 自選一款 -

海螯蝦他他 🦞 +\$80

黑莓油醋汁、龍蝦啫喱、卡維亞裡魚子醬

傳統牛肉他他 🍷 🌿 🍷

牛油麵包、鵝鵝蛋、雜菜花沙律

烤油封雅枝竹 🍷 🍷

澳洲黑松露雅枝竹忌廉、巴馬臣芝士碎

香煎鴨肝 🍷 🌿 +\$60

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

湯品

- 自選一款 -

法式洋蔥湯 🍷 🍷 🌿

康堤芝士、酸種麵包、洋蔥忌廉

本地大蜆湯 🍷 🍷 +\$80

Kaviari 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

黑松露芝士意大利雲吞 🍷 🌿

巴馬臣芝士汁、豬面頰肉

澳洲黑松露酥盒 🍷 🍷 🌿

松露雞肉丸、小龍蝦、龍蝦汁

法式經典香煎三文魚 🍷 🌿

青豆、苦艾酒汁

甜點

- 自選一款 -

OQO法國73%朱古力薄脆 🍷 🌿

青檸忌廉醬、紅桑莓雪葩

荔枝雪葩

香檳慕絲、香茅啫喱

青檸雪葩 🍷 🌿

柚子、修道院藥草酒

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！

🍷 素菜 🍷 蛋類 🍷 堅果 🌿 含麩質 🌿 芝麻
🍷 甲殼類 🍷 大豆 🍷 貝殼類 🍷 奶類 🍷 魚類

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，請告知服務團隊

