

SNACK MENU

小食

SKYE ROOFBAR



Available 14:30 - 23:30

供應時間



KAVIARI OSCIETRA CAVIAR 600 | By Tin (30g)

Served With Blinis, Condiments



WAGYU BEEF SLIDER 180

Bourbon Onion Confit, Pan-fried Duck Foie Gras, Green Pepper Sauce



PINEAPPLE BUN IN HONG KONG STYLE 120

Soy Pork Belly, Kampot Pepper Pickles



SALT AND PEPPER CRISPY ABALONE 220

FRIES 150

Australian Black Truffle Mayonnaise



SPANISH CHILLED SMOKED SARDINE 360

Tomato Confit, Sourdough Toast, Butter



CULATELLO DI ZIBELLO PDO 360

Sourdough Toast, Gherkin, Butter



FRENCH CHEESE PLATTER 320

Grapes Chutney, Toast



KOREAN DEEP-FRIED CHICKEN 190

Spicy Sauce, Honey Garlic Mayonnaise, Seaweed Dumpling



HONG KONG MILK TEA CRÈME BRÛLÉE 100

Spéculoos



CAFÉ GLACÉ 100

Hazelnut Ice Cream, Vanilla Chantilly, Nutella Cookies

COLONEL LIME SORBET 120

Yuzu, Green Chartreuse

KAVIARI OSCIETRA 600 | 每罐 (30克)

魚子醬

小麥餅、配料

和牛迷你漢堡 180

油封波本洋蔥、香煎鴨肝、青椒醬

港式菠蘿包 120

醬油豬腩肉、辣椒泡菜

椒鹽鮑魚 220

薯條 150

澳洲黑松露蛋黃醬

冰鎮西班牙煙燻沙甸魚 360

油封蕃茄、酸種麵包多士

意大利黑毛豬後腿肉風乾火腿 360

酸種麵包多士、醃小黃瓜、牛油

法國芝士拼盤 320

提子醬、多士

韓式炸雞 190

辣醬、蜜糖蒜香蛋黃醬、炸紫菜卷

港式奶茶焦糖燉蛋 100

焦糖餅乾

意式咖啡雪糕 100

榛子雪糕、雲呢喃忌廉、朱古力榛子醬曲奇

青檸雪葩 120

柚子、草本利口酒



Vegetarian 素菜



Egg 蛋類



Nuts 堅果



Gluten 含麩質



Sesame 芝麻



Crustaceans 甲殼類



Soybean 大豆



Molluscs 貝殼類



Milk 奶類



Fish 魚類

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，請告知服務團隊

