

## FROM THE RAW BAR

Seasonal Oyster Selection **Market Price**

Black Prawn, Wasabi Mayonnaise 160

Kaviari Oscietra Caviar  
Served with Blinis & Condiments 600 | By Tin (30g)

Sesame Tuna Loin Tataki 160

Geoduck Ceviche, Ginger Soy Sauce 280 **Local**

Norwegian Langoustine Tartare, Intense Green Olive Oil, Sea Salt 310

Norwegian Smoked Balik Salmon, Shallot Cream, Blinis 170

Natural Range Feed 50% Iberico Ham (36m+) 180 | 40g

Wagyu Beef Tartare "Au Couteau" 140

Duck Foie Gras Terrine, Smoked Eel, Red Fruits 180

## SUSTAINABLE SELECTIONS

White Asparagus "Chaud Froid", Lemon Sour Cream,  
Wild Salmon Eggs 280

Kaviari Oscietra Caviar, Crab Meat Salad, Radish, Sour Cream 260

Grilled Spanish Octopus Tentacles, Smoked Bell Pepper Cream,  
Flamed Local Cherry Tomato 260

Grilled Abalone, Deep-Fried Leek Julienne with Cream 240

Grilled Mackerel, Taggiasche Olive, Saffron Fennel 180

Millesime Sardines in Olive Oil, Red Onion, Sourdough Toast 190

Boston Lobster Thermidor 330 | Half Piece



All prices are in Hong Kong Dollars and subject to a 10% service charge

## ARTISAN FARM'S PICK

Natural Ham Terrine, "Noir De Bigorre" 180

Cold Cut Platter, Butter, Toast 220

Ping Yuen Chicken Glazed on Duck Fat 800 | 1,000g **Local**

Australian Stockyard Beef Tomahawk M4/5 1,080 | 1,000g with bone

Australian Stockyard Beef Wagyu M6/7 Ribeye Cube Roll 720 | 350g

Australian Stockyard Beef Wagyu M6/7 Striploin 780 | 450g

Bigorre Black Pork Rack 580 | 400g with bone

Australian Lamb Rack 580 | 3pcs of bones

French Cheese Platter, Jam, Sourdough Toast 300

## AUTHENTIC OLD SCHOOL

French Onion Soup, Sourdough Toast,  
Comté Cheese 120

Lobster Bisque, Piqual Olive Oil Toast,  
Farm Cream 140

Yellow Hong Kong Chicken Stew **Local**  
Mushroom, Jura Vin Jaune 240

Classic Duck Leg Confit Parmentier  
Truffle Jus, Mesclun Salad 240

Australian Stockyard Wagyu Beef Cheek  
Carrot, Butter Mashed Potato 240

## MEAT ALTERNATIVE

Charcoal Cauliflower, Carrot Purée,  
Zaatar Spice, Curry Gel 160

Macaroni Comté Cheese Gratin 160

Purple Eggplant Confit, **Local**  
Zucchini Roll, Curry Gel 160

Square Ricotta Ravioli, Tomato, Spinach,  
Parmesan Chips, Fresh Basil 160

## SIDE DISH

Local Bean, Beef Jus, Deep-fried Garlic 80 **Local**

Organic SKYE Rooftop Salad 80 **Local**

Gnocchi Comté Cheese Gratin 80

Sautéed Local Mixed Mushroom, **Local**  
Garlic Parsley Butter 80

Confit Ratte Potato in Duck Fat,  
Parsley, Tarragon 80

Butter Mashed Potato, Chive, Intense Olive Oil 80

## BOUTIQUE PÂTISSERIE

Classic Apple Tatin, Madagascar Vanilla Ice Cream 110

Colonel Lime Sorbet, Tuile, Yuzu, Green Chartreuse 120

Chocolate Mousse, Blackcurrant Jelly,  
Toffee Caramel Shortbread 100

Hong Kong Milk Tea Crème Brûlée 100

Chocolate Fondant, Raspberry Sorbet 100

Strawberry Melba Transparence 110



**Local** From Hong Kong Organic Farm

Vegetarian

If you have any dietary requirements, restrictions, and food allergies, please inform our service team.

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.



本地 食材來自本地



素菜

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。

## 現製凍盤

精選時令新鮮生蠔 時價

黑蝦、芥末蛋黃醬 160

Kaviari Oscietra 魚子醬、小麥餅、配料 600 | 每罐 (30克)

芝麻火炙吞拿魚腩 160

酸橘汁醃象拔蚌、薑汁醬油 280 **本地**

挪威海螯蝦他他、橄欖油、海鹽 310

挪威巴利克式煙三文魚、乾蔥忌廉、小麥餅 170

西班牙36個月50%黑毛豬風乾火腿 180 | 40克

手切和牛他他 140

鴨肝凍批、煙燻鰻魚、紅莓 180

## 可持續水產

白露筍、檸檬酸忌廉、野生三文魚子 280

Kaviari Oscietra 魚子醬、蟹肉沙律、蘿蔔、酸忌廉 260

烤西班牙八爪魚鬚、煙燻甜椒忌廉、火烤本地車厘茄 260

烤鮑魚、炸大蒜絲忌廉 320

烤鯖魚、塔吉亞什橄欖、番紅花茴香 240

橄欖油沙甸魚、紅洋蔥、酸種麵包多士 190

法式焗波士頓龍蝦 330 | 半隻



所有價錢為港幣另加一服務費

## 工匠農產品

法式天然火腿凍批 180

法式凍肉拼盤 220

鴨油平原雞 800 | 1,000克 **本地**

澳洲 Stockyard M4/5戰斧牛扒 1,080 | 1,000克 連骨

澳洲 Stockyard M6/7和牛肉眼芯 720 | 350克

澳洲 Stockyard M6/7和牛西冷扒 780 | 400克

比戈爾黑豬扒 580 | 400克 連骨

澳洲羊架 580 | 3件

芝士拼盤、果醬、酸種麵包多士 300

## 傳統法式經典

洋蔥湯、多士、康提芝士 120

龍蝦湯、皮奎爾橄欖油多士、農場忌廉 140

燴本地金棠雞黃雞、蘑菇、黃酒 240 **本地**

油封鴨腿薯蓉、黑松露汁、雜菜沙律 240

澳洲 Stockyard 和牛面頰肉、甘筍、牛油薯蓉 240

## 素菜

炭烤椰菜花、甘筍蓉、中東薩塔香料、咖喱啫喱 160

法式芝士焗通心粉 160

油封茄子、意大利青瓜卷、**本地** 咖喱醬 160

意大利芝士雲吞、蕃茄、菠菜芝士脆片、羅勒 160

## 配菜

本地豆角、牛肉汁、炸蒜片 **本地**

「柏寧花園」有機沙律 80 **本地**

芝士忌廉薯蓉麵糰 80

炒本地雜菌、蕃茜蒜香牛油 80 **本地**

鴨油油封薯仔、蕃茜、龍蒿 80

牛油薯蓉、細蔥、橄欖油 80

## 精緻甜點

法式蘋果撻、馬達加斯加雲呢嚕雪糕 110

青檸雪葩、薄脆、柚子、修道院藥草酒 120

朱古力慕絲、黑加倫子啫喱、焦糖拖肥牛油餅乾 100

港式奶茶焦糖燉蛋 100

朱古力心太軟、紅桑莓雪葩 100

士多啤梨朱古力芭菲 110

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。