

SKYE

ROOFBAR & DINING

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。



SKYEhongkong



SKYEparklane

#SKYEhk

#SKYEdining

#SKYeroofbar

Prices are in Hong Kong Dollars and subject to 10% service charge
價錢為港幣另加一服務費

"Please note that all ingredients are due to availability and seasonality"
請注意，所有食材均視供應情況和季節性而有所更改

stay & dine set dinner menu

(available 6:00pm - 9:30pm)

DUO OF FRESH OYSTER

Mulled wine granité and balsamic gel

OR

ORGANIC TERROIR SALAD

Ingredients from our rooftop garden and Hong Kong's own Hydroponic and Organic farms

OR

SCALLOP TARTARE, YUZU GEL

Lobster emulsion and soft ponzu jelly



SOUP OF THE SEASON

Please see a service team member for detail

OR

SPANISH PORK COLLAR CHARSIU

Homemade BBQ sauce, Mâche salad



WESTHOLME WAGYU BEEF CHEEK

SLOW COOK IN RED WINE

Butter mashed potato and glazed garden vegetable

OR

GRILLED TIGER PRAWN

Baby leek, baby fennel with oyster mushroom, Tom Kha Kai foam

OR

THE EGGPLANT STEAK, GARDEN MIX OF SEASONAL VEGETABLE

Curry gel and smoked eggplant caviar



DUO OF CLASSIC VANILLA PROFITEROLES

Valrhona dark chocolate sauce

OR

CHOCOLATE FLAN

Salt caramel and pear



新鮮生蠔2隻

聖誕香料酒沙冰、香醋啫喱

或

SKYE 自家沙律

選用「柏寧花園」及本地有機水耕農場食材

或

帶子他他、柚子啫喱

龍蝦泡沫、柚子果凍



時令湯品

請向服務團隊查詢

或

西班牙豬梅頭肉叉燒

自家製燒烤醬、法式雜菜沙律



紅酒慢煮澳洲WESTHOLME和牛面頰肉

牛油薯蓉、田園蔬菜

或

烤虎蝦

嫩大蒜、小茴香配秀珍菇、泰式椰子雞湯泡沫

或

茄子扒、時令田園雜菜

咖喱啫喱、煙燻茄子



經典雲呢嚕酥皮小圓餅

法國黑朱古力醬

或

法式朱古力蛋糕

海鹽焦糖、啤梨

