

SKYE

DINING

MENU DU CHEF 廚師精選套餐

** Available from 3:00 pm till 9:00 pm **

Fresh Normandy No. 2 Oyster

Organic tomato consommé granité, smoked pimento oil
新鮮諾曼第生蠔 有機蕃茄清湯沙冰、煙燻多香果油



Pan-Seared Hokkaido Scallops

Sea urchin cream fregola, salmon skin furikake, micro blood sorrel
香煎北海道帶子 海膽忌廉小麵粒、三文魚皮飯素、嫩紅酸模



Seared "Castaing" Foie Gras, Parsnip Pancake

Caramelized apple, Madeira apple jus, snipped chives
香煎鴨肝、白甘筍煎餅 焦糖蘋果、馬德拉蘋果汁、細香蔥



MB5 Wagyu Beef Striploin, Snail Persillade

Truffled brown butter creamed potatoes, Taiwanese Honshimeji mushroom, baby spinach
MB5和牛西冷牛扒、法式焗蝸牛 松露牛油忌廉薯蓉、台灣鴻志菇、嫩菠菜

Or 或

Atlantic Meagre Fillet, Vietnamese King Prawn

Braised fennel, orange parsley crumb, sauce Maitaise
大西洋鱸魚柳、越南大蝦 燴茴香、香橙蕃茜脆包糠、馬耳他醬



Anëo 34% White Chocolate and Oscietre Caviar Millefeuille

Basil feuilletine, caramelized hazelnut crumb, candied lemon peel powder
34% Anëo白朱古力及法國魚籽醬千層酥 羅勒脆餅、焦糖榛子脆粒、糖漬檸檬皮粉末

Coffee or tea 咖啡或茶

Mignardises 餐後小點

5-course \$750 五道菜

Sommelier's Wine Pairing \$450 per person 侍酒師餐酒配對每位另加\$450

(1 glass each of white, red and dessert wines 包括白酒，紅酒及甜品酒各一杯)

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