

SKYE

DINING

WELCOME TO SKYE DINING

Chef Lee 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

主廚 Chef Lee 與本地，有機和可持續的生產者合作，以支持香港的農業，我們更使用他們生產的水耕種植食材或選用自家屋頂花園 - 「柏寧花園」種植的原材料。



@skyeahongkong



@skyparklane

#skyeahk

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”

SIGNATURE DEGUSTATION MENU 廚師推介晚餐

For Complete table only 須全檯落單

Fresh Normandy Oyster

Dill crème fraîche panna cotta, parsley emulsion
新鮮法國諾曼第生蠔 刁草忌廉奶凍、蕃茜汁



Foie Gras Torchon, Confit Pearl Onions

Truffled mushroom and rye crumble, citrus duck jus, foie gras mousse
鴨肝凍批、油封珍珠洋蔥 松露蘑菇及麥包脆粒、橘子鴨汁、鴨肝慕絲



Warm Scottish Langoustines in Espelette Butter

Baby spinach, aerated langoustine velouté
暖蘇格蘭海螯蝦 紅椒牛油、嫩菠菜、海螯蝦濃汁



Pan-Roast British Halibut

Morel and fava bean 'Bonne Femme', black truffle mash, salicornia
煎烤英國比目魚 羊肚菌及蠶豆汁、黑松露薯蓉、海蘆筍



Veal Sweetbread and "Castaing" Foie Gras

Chared sweetcorn purée, chanterelles, Heirloom beetroot
牛仔胸腺及鴨肝 炭燒粟米蓉、雞油菌、原種紅菜頭



Wagyu MB5 Beef Fillet

5 spice-roasted parsnip, watercress emulsion, parsnip crisp
烤MB5和牛牛柳 五味烤白甘筍、西洋菜汁、脆白甘筍



Hokkaido Milk (3.5%) Ice Cream

Miso caramel, gingerbread cookie crumb
北海道牛奶雪糕 焦糖味噌、薑餅曲奇脆粒



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

6-course 六道菜 \$980 / 8-course 八道菜 \$1,280

(6-course must include one dessert option 六道菜必須包括一款甜點)

~ Other vegetarian options are available upon request 我們可提供其他素食要求 ~

SOMMELIER'S PREMIUM WINE PAIRING 侍酒師優質餐酒配對

PERRIER-JOUËT Grand Brut, Champagne,
France NV



JORGE ORDÓÑEZ BODEGAS AVANCIA,
Valdeorras DO, Godello Old Vines, Galicia,
Spain 2017



BY.OTT Rosé, Côte de Provence AOP,
France 2018



COS 'Pithos Bianco' Terre Siciliane IGT, Sicily,
Italy 2018



CHÂTEAU D'ESTOUBLON, Les Baux-de-Provence AOP,
France 2015



LOERSCH-EIFEL Trittenheimer Apotheke, Riesling Old Vine Spätlese, Mosel,
Germany 2011

Sommelier's Premium Wine Pairing \$750 per person 侍酒師優質餐酒配對每位另加 \$750

Or 或

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)