

# 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

# set lunch menu

(available 12:00nn - 2:30pm)

\* 3-COURSE SET LUNCH \$420 PER PERSON  
ANY ADDITIONAL APPETIZER OR SOUP \$100

## APPETIZER OR SOUP

### ORGANIC TERROIR SALAD

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

OR

### TRIO OF FRESH OYSTER

Grapefruit granité, sauvignon wine gel  
(\$80 supplement)

OR

### CITRUS GRAVLAX SALMON

Virgin sauce, shallot cream and lemon gel

OR

### 30-MONTH IBERICO BELLOTA HAM

Sweet potato croquette, Piment d'espelette espuma and basil oil

OR

### SPANISH PORK COLLAR CHARSIU

Homemade BBQ sauce, Mâche salad

OR

### GRILLED OCTOPUS

Mini bell pepper stuffed, ink tuile and smoke paprika pepper coulis

OR

### ORGANIC FRENCH TSUKUNE SKEWERS

Black truffle mayonnaise and egg yolk, nori julienne

OR

### PAN-SEARED DUCK FOIE GRAS

Gingerbread, roast apple and jam

OR

### SOUP OF THE SEASON

Please check with our service team for details



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三道菜午市套餐每位 \$420\*  
另加任何一款頭盤或湯品 \$100

## 頭盤或湯品

### SKYE 自家沙律

選用「柏寧花園」及本地有機水耕農場食材

或

### 新鮮生蠔3隻

西柚沙冰、白酒啫喱  
(另加\$80)

或

### 橘子汁醃三文魚

初榨醬汁、乾蔥忌廉及檸檬啫喱

或

### 30個月西班牙黑毛豬火腿

蕃薯炸丸子、法國辣椒粉、羅勒油

或

### 西班牙豬梅頭肉叉燒

自家製燒烤醬、法式雜菜沙律

或

### 烤墨汁八爪魚

釀燈籠椒、墨汁脆片及煙燻辣椒醬

或

### 有機法國雞肉串燒

黑松露咸蛋黃蛋黃醬、紫菜絲

或

### 香煎鴨肝

薑餅、烤蘋果醬

或

### 時令湯品

請向服務團隊查詢

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(available 12:00nn - 2:30pm)

## MAIN COURSE

### 200-DAY GRAIN FED BEEF STRIPLOIN

Bourbon whiskey onion cream, heirloom carrot, pearl onion and vigneron sauce

(\$50 supplement)

OR

### SEARED CHILEAN SEA BASS

Spelt risotto, fresh fennel salad and orange caramelized gel

OR

### YELLOW CHICKEN BREAST

Lemon tajine, Lemon confit, green olive, coriander, cauliflower risotto

OR

### CANADIAN LOBSTER TAIL

Lobster bisque, fresh tagliatelle

(\$80 supplement)

OR

### MUSHROOM ROYALE, SAUTÉED SEASONAL MUSHROOM

Parsley foam, roast hazelnut

## DESSERT

### DESSERT TROLLEY

Unlimited choices from our array of cakes, mignardises, chocolates and homemade sorbet

OR

### BLACK CHOCOLATE GANACHE TARTE

Mango sorbet and raspberry coulis and cocoa grue tuile

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Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

\* Appetizer or soup, main course and dessert

## 主菜

### 200日穀飼牛肉西冷

波本威士忌洋蔥忌廉、原種甘筍、珍珠洋蔥、法式紅酒汁

(另加\$50)

或

### 烤智利海鱸魚

燴斯佩耳特小麥、新鮮茴香沙律及香橙焦糖糖喱

或

### 黃雞雞胸

檸檬醬、油封檸檬、青橄欖、芫茜、椰菜花飯

或

### 牛油焗加拿大龍蝦尾

龍蝦濃湯、新鮮意大利麵條

(另加\$80)

或

### 法式焗蘑菇、炒時令雜菌

蕃茜泡沫、烤榛子

## 甜品

### 法式甜品車

任選每天新鮮焗製糕餅、甜點、朱古力及自家製雪葩

或

### 黑朱古力撻

芒果雪葩、紅桑莓醬、可可薄脆

\*\*\*\*\*

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

頭盤或湯品·主菜及甜品\*



Vegetarian



SKYE Signature



HK (from) HK Organic farms



(from the) rooftop garden