

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



Vegetarian

SKYE Signature

HK (from) HK Organic farms



(from the) rooftop garden

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

sharing with friends

(available 18:00 - 22:30)

FROM THE SEA

ROYAL CAVIAR CLUB SUPERIOR STURGEON CAVIAR TIN (30G)
Blinis, Condiments and Farm Cream

BAKED WHOLE CATCH FISH OF THE DAY
Served with garnish
Please see a service team member for details
(For 3 - 4 guests)

GRILLED BOSTON LOBSTER
Bouillabaisse, Saffron, Turmeric Potato
(1 pc)
(2 pcs)

FROM THE LAND

M5 WESTHOLME WAGYU TOMAHAWK, QUEENSLAND AUSTRALIA
(1200g with bone)
330 days grain fed, red wine jus
(For 2 or more guests)

BABY LAMB LEG "PYRÉNÉES FRANCE"
ROASTED IN COCOTTE "MOROCCAN-STYLE"
(For 3 - 4 guests)

FRENCH LIMOUSIN VEAL T-BONE
Lemon Capers Sauce
(For 1 - 2 guests)

FRENCH PYRÉNÉES RED LABEL PORK RACK
Mustard Sauce
(For 2 or more guests)

來自海洋

ROYAL CAVIAR CLUB 白銀鱈魚子醬 30克 \$850
小圓餅、配料及農場忌廉

焗原條鮮魚 Market 時價
配菜 Price
請向服務團隊查詢
(3 - 4位享用)

SKYE

烤原隻波士頓龍蝦 \$800
法式海鮮濃湯、藏紅花、薑黃薯仔 (1隻)
\$1,200 (2隻)

來自陸地



澳洲 M5 WESTHOLME 和牛戰斧牛扒 \$1,200
(連骨, 1200克)
330日穀飼、紅酒汁
(2位或以上享用)

SKYE

摩洛哥式燉鍋烤法國庇里牛斯山羊腿 \$1,150
(3 - 4位享用)

法國利穆贊 T 骨牛仔扒 \$700
檸檬水瓜柳汁
(1 - 2位享用)

法國庇里牛斯山豬架 \$750
芥末汁
(2位或以上享用)

sharing with friends

(available 18:00 - 22:30)

SIDES

ORGANIC TERROIR SALAD
House Dressing



GRATIN DAUPHINOIS
Garlic Cream, Agata Potato



SAUTÉED MIXED SEASONAL VEGETABLE



DUCK FOIE GRAS FRIED RICE
Sesame, Spring Onion, Jus

SKYE

SWEET

SHARING SWEET PLATE
Earl Grey Crème Brûlée
Mini Vanilla Profiterole
Weiss 64% Dark Li Chu Chocolate

配菜

自家有機沙律 \$90
自家製沙律醬汁

法式忌廉焗薯仔 \$110
蒜香忌廉、阿加塔薯仔

時令雜菜 \$110

鴨肝炒飯 \$110
芝麻、青蔥、肉汁

甜點

甜品拼盤 \$160
伯爵焦糖燉蛋
迷你雲呢噠酥皮小圓餅
64% Li Chu 黑朱古力

a la carte

(available 18:00 - 22:30)

STARTERS

WESTHOLME WAGYU BEEF TARTARE
Miso Cured Eggs and Condiments



澳洲 WESTHOLME 和牛他他 \$220
味噌蛋黃及配料

WHITE ASPARAGUS
Truffle Cream and Kintoa Ham

白露筍 \$340
松露忌廉及巴斯克火腿

KAVIARI CAVIAR WITH JAPANESE SEA URCHIN CREAM IN THE SHELL
(2 pcs)
Smoked Potato Foam



法國魚子醬配日本連殼海膽忌廉 \$280
(2隻)
煙燻薯仔泡沫

**THE EGGPLANT STEAK,
MIX OF SEASONAL GARDEN VEGETABLE**
Curry Gel and Smoked Eggplant Caviar



茄子扒、時令田園蔬菜 \$180
咖哩啫喱、煙燻茄子

SOUP OF THE SEASON
Please see a service team member for details

時令湯品 \$140
請向服務團隊查詢

THE IMPERIAL SALMON
Shallot Confit Cream, Yuzu and Celery Gel

煙法國三文魚 \$340
油封乾蔥忌廉、柚子及芹菜啫喱

Additional

ROYAL CAVIAR TIN (10G)
Blinis and condiments

另加 \$150
ROYAL CAVIAR 魚子醬10克
小麥餅及配料

a la carte

(available 18:00 - 22:30)

FROM THE SEA

BAKED CHILEAN SEA BASS

Parsnip Purée, Root Vegetable, Salty Fingers and Basil Oil, Mariniere Sauce

TURBOT FILET

Polenta Cream, Parmesan Cheese, Edamame, Truffle Sauce

GRILLED TIGER PRAWN

Baby Fennel and Leek, Oyster Mushroom, Tom Kha Kai Foam

FROM THE LAND

M5 WESTHOLME WAGYU SIRLOIN

Onion Bourbon Whiskey Cream, Heirloom Carrot, Pearl Onion and Vigneron Sauce

FRENCH YELLOW CHICKEN

Savoy Cabbage Confit, Morel Ragout, Vin Jaune Cream Sauce

VEAL RACK

Roasted Vegetable, Butter Mashed Potato, Truffle Veal Jus

SKYE



來自海洋

焗智利鱸魚

歐防風蓉、根莖蔬菜、紫蘇油、白酒忌廉汁

\$380

法國多寶魚柳

粟米忌廉、巴馬臣芝士、枝豆、黑松露汁

\$480

烤虎蝦

嫩茴香及大蒜、秀珍菇、泰式椰子雞湯泡沫

\$320

來自陸地

澳洲 M5 WESTHOLME 和牛西冷

波本威士忌洋蔥忌廉、原種甘筍、珍珠洋蔥、法式紅酒汁

\$440

法國黃雞

油封捲心菜、燉羊肚菌、法國黃酒忌廉汁

\$390

法國牛仔肉架

烤蔬菜、牛油薯蓉、松露牛仔肉汁

\$460

a la carte

(available 18:00 - 22:30)

SWEETS

CLASSIC CRÈME BRÛLÉE

Madagascar Vanilla, Langue de chat

MODERN LEMON MERINGUE TART

Yuzu Gel, Homemade Sorbet

CLASSIC AMARETTO TIRAMISU

HOMEMADE ICE CREAM & SORBET

(2 scoops)

Please see a service team member for today's flavours

甜點

經典焦糖燉蛋

馬達加斯加香草、脆餅

\$100

檸檬蛋白餅

柚子啫喱、自家製雪葩

\$100

傳統杏仁酒堤拉米蘇

\$100

自家製雪糕&雪葩

(2球)

請向服務團隊查詢今日味道

\$100