



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

de gustation menu

(available 18:00 - 21:30)

SEA URCHIN CREAM

Lobster Emulsion and Royal Caviar



SCALLOP TARTARE, YUZU GEL

Prawn Emulsion, Yuzu Gel and Soft Ponzu Jelly



DUBARRY VELOUTÉ *

Brioche and Foie Gras Mousse, Bacon Powder



WHITE ASPARAGUS *

Parmesan Cream and Kintoa Ham



M5 WESTHOLME WAGYU SIRLOIN

Smoked Garden Vegetable, Carrot Gel, Red Miso Jus



MADAGASCAR BAVAROIS

Seasonal Fruits and Strawberry Gel

4-course \$780 per person

6-course \$1,080 per person *

海膽醬

龍蝦泡沫、法國魚子醬



帶子他他

大蝦泡沫、柚子啫喱



* 椰菜花濃湯

鴨肝慕絲牛油多士、煙肉碎



* 白露筍

巴馬臣芝士忌廉及巴斯克火腿



澳洲M5 WESTHOLME和牛西冷

煙燻田園蔬菜、甘筍啫喱、紅麵豉汁



馬達加斯加巴伐利亞

時令水果及士多啤梨啫喱

四道菜每位 \$780

* 六道菜每位 \$1,080



SOMMELIER WINE PAIRING

3-glass, tasting portion: \$380 per person

One glass of wine is never enough for the whole night!
Let our sommelier's suggestions brighten up your night!

3杯淺嚐餐酒配對 每位\$380

一整夜只品嚐一種酒是永遠不夠的!
讓我們侍酒師的建議照亮您的夜晚!

5-glass, tasting portion: \$580 per person including one for your dessert

Our sommelier thinks outside of the box!
Apart from traditional wines, she brings aged sake to the forefront,
as seasonings for the gastronomy!

5杯淺嚐餐酒配對其中一杯配甜品 每位\$580

我們的侍酒師想法跳出框框!
除了傳統的葡萄酒外，她還將日本清酒包括古酒
呈現您面前，作為美食的調味品!