



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

BAR SNACKS

(available 14:30 - 23:30)

小食

GILLARDEAU OYSTER

Shallot, Vinegar, Lemon

吉拉多生蠔
乾蔥、香醋、檸檬

\$80 pc

ROYAL CAVIAR CLUB

SUPERIOR STURGEON CAVIAR TIN (30G)

Blinis, Condiments and Farm Cream

ROYAL CAVIAR CLUB (30克)

白銀鱈魚子醬
小圓餅、配料及農場忌廉

\$800

SICHUAN STYLE FRENCH FRIES

Kewpie Mayonnaise



四川風味薯條

丘比蛋黃醬

\$80

BLACK ANGUS BEEF MINI BURGER

Brioche Bun, Romaine Lettuce, Red Onion Jam,
Chili Mayo

黑安格斯牛肉迷你漢堡包
牛油麵包、羅馬生菜、紅洋蔥醬、
辣椒蛋黃醬

\$90 pc

COCA-COLA GLAZED LEMON CHICKEN DRUMSTICK

Thai Sweet Chili Sauce

檸檬可樂雞槌
泰式辣醬

\$180

JOSÉ GORDÓN SELECTED OX CECINA (80G)

Red Wine Shallot Confit, Sourdough Toast

法國風乾牛肉 (80克)
油封紅酒乾蔥、酸種麵包多士

\$320

FRENCH CHEESE SELECTION

Tomme de Savoie, Abondance, Camembert
Spain Quince Jelly, Figs Bread

法國芝士拼盤
湯德薩瓦、阿邦當斯、金文畢
西班牙木梨啫喱、無花果麵包

\$250

HONG KONG MILK TEA CRÈME BRÛLÉE, SPÉCULOOS

港式奶茶焦糖燉蛋、焦糖脆餅

\$100

CLASSIC AMARETTO TIRAMISÙ

傳統杏仁酒提拉米蘇

\$100



Vegetarian

SKEWERS

(available 14:30 - 23:30)

SKEWERS PLATTER

(1pc each of item with *)

DUCK AND LEMONGRASS SAUSAGE PATTIES *

Thai Chili Sauce

BACON ROLL, CHEDDAR CHEESE *

Spring Onion, Teriyaki Sauce

ASIAN MARINATED SALMON *

TIGER PRAWN *

Eel Sauce, Dry Bonito and Sakura Shrimp

JAPANESE A5 WAGYU BEEF *

Raspberry Pommery Mustard

GRILLED OCTOPUS *

Harissa and Mayonnaise

GRILLED SWEET PINEAPPLE AND HONEYCOMB



串燒

串燒拼盤

(* 項目各1串)

\$400 6 pcs

* 香茅鴨肉串

泰式辣醬

\$80 pc

* 煙肉車打芝士卷

香蔥、照燒汁

\$80 pc

* 亞洲風味醃三文魚

\$80 pc

* 虎蝦

鰻魚汁、鰹魚乾及櫻花蝦

\$80 pc

* 日本 A5 和牛

紅桑莓芥末醬

\$130 pc

* 烤八爪魚

哈里薩辣醬及蛋黃醬

\$80 pc

烤甜菠蘿及焦糖脆脆

\$60 pc



Vegetarian