

SKYE

ROOFBAR & DINING

FIREWORKS 6-COURSE DINNER MENU

29th January, 2017

“Amuse-bouche”

•••••

Boston Lobster and Crab Steamed Bun

•••••

Seared ‘Rougié’ Foie Gras
Burnt onion purée, pickled grapes, duck skin crumble

•••••

Charred Hokkaido Scallops
‘Boudin Noir’, curried cauliflower, cauliflower tempura

•••••

Roast Breast and Fried Leg of Baby Chicken
“Arbois” mushroom emulsion, roast ceps, black garlic oil, winter truffles

OR

Pan-roasted Fillet of Halibut
Asparagus, brown shrimps, mussel butter, Oscietra caviar

•••••

“Strawberries & Sake”
Granité, espuma, dust

•••••

Baked Egg Custard Tart
Earl Grey tea ice cream, white chocolate

Coffee or Tea
Petits Fours

HK\$1,280 per person

Including a glass of Perrier-Jouët Blason Brut NV Champagne

Price is subject to a 10% service charge