

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

weekend brunch menu

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

2-HOUR FREE FLOW PACKAGE*

Prosecco, Single mix - Vodka, Rum & Gin, House wine and Soft drinks \$180
Champagne, Prosecco, Single mix - Vodka, Rum & Gin, House wine and Soft drinks \$280

* Special prices cannot be used in conjunction with other discounts or promotions
特價飲品不可與其他優惠及推廣同時使用

凍頭盤 COLD APPETIZER

廚師們準備的獨特開胃菜 · Please help yourself to our arrangement of unique
採用新鮮時令食材烹製 · appetizers prepared by our Chefs, made from fresh,
並以自助型式供食客品嚐 · seasonal ingredients.

熱頭盤 HOT APPETIZER

在廚房準備的熱頭盤 · SKYE 為您帶來 Hot from the kitchen, SKYE brings to you a selection of
精選招牌菜品以淺嚐份量供您選擇； signature dishes as tasting portions for your to choose from;
您可隨意要求更多！ feel free to ask for more!

主菜 MAIN COURSE

SKYE

200日穀飼牛肉西冷、法式蝸牛
雞油菌、西蘭花、脆薯格、松露紅酒汁
(另加\$50)

200-DAY GRAIN FED BEEF STRIPLOIN, SNAIL PERSILLADE
Girolles, baby broccoli, potato gaufrette, truffled red wine jus
(\$50 supplement)

或 OR

慢煮鱈魚、清酒椰子咖喱蜆
枝豆、脆魚皮、羅勒油

SOUS-VIDE COD, SAKE COCONUT CURRIED CLAMS
Edamame, crispy fish skin, basil oil

或 OR

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加拿大龍蝦、龍蝦籽薯蓉麵糰
紅波椒牛油汁 · 羅馬生菜
(另加\$80)

CANADIAN LOBSTER, LOBSTER CORAL GNOCCHI
Capsicum beurre blanc, wilted Romaine lettuce
(\$80 supplement)

或 OR

烤新西蘭羊架
嫩甘筍、牛至、五香蕃茄醬、嫩菠菜

ROAST AND GLAZED RACK OF NEW ZEALAND LAMB
Baby carrots, micro oregano, spiced tomato jam,
baby spinach

或 OR

 HK

田園意大利燴飯、醃莖藍
脆乾蔥圈、牛奶芝士脆粒、酢漿草

GREEN GARDEN RISOTTO, PICKLED KOHLRABI
Crispy shallot rings,
Mrs Kirkham's Lancashire cheese crumb, oxalis

或 OR

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SKYE 推介自家乾式熟成牛肉 (4位用)
時令蔬菜、烤牛骨醬汁

SKYE'S SIGNATURE DRY-AGED MEAT (for four)
Seasonal garnishes, roasted bone jus

甜點 DESSERTS

我們誠邀您到甜點櫃檯 · 品嚐各款
手工蛋糕、酥餅、餡餅及甜點 · 同時
亦可品嚐我們自家製風味獨特的
雪糕及雪葩風味。

We invite you to visit our dessert counter to try our
hand-made cakes, pastries, tartlets and entremets,
whilst sampling our flavours of homemade ice creams
or sorbets.

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享用怡神的NESPRESSO咖啡或
TWG精品茶來完成早午餐

Complete your Brunch with a complimentary
NESPRESSO Coffee or TWG Tea

四道菜假日早午餐每位 \$680

4-course Set Brunch \$680 per person

"Please note all food and beverages are for dine-in only and not able for takeaway"
請注意 · 所有食物和飲品只供堂食 · 不可外帶

*** Please note that this menu is a SAMPLE menu, and dishes will change frequently and seasonally ***

weekend brunch menu

(自助形式) 凍頭盤 COLD APPETIZERS (buffet style)

新鮮生蠔! 傳統配菜 FREE-FLOW OF FRESH OYSTERS! with traditional garnishes

沙律吧 SALAD BAR

水耕生菜、本地沙律蔬菜、各種醬汁 Hydroponic lettuce, local salad vegetables, variety of dressings

烤雞及藜麥 ROASTED CHICKEN AND QUINOA

配本地葉菜、芝麻、蕃茄及金蓮花 with local leaves, sesame, tomato and nasturtium

雜錦凍肉 CHARCUTERIE ASSORTMENT

熟成火腿、風乾牛肉、醃豬肉、酸辣醬 aged hams, air-dried beef, cured pork, chutney

醃三文魚 WHOLE SIDE OF CURED SALMON

配柑橘、燻牛肉或紅菜頭及刁草 either with citrus, a pastrami rubbing, or beetroot and dill

週末限定凍批 TERRINE OF THE WEEKEND

廚師手工製作配醃蔬菜 Handmade by our Chefs and served with pickled vegetables

法式及和英式芝士拼盤 ARRAY OF FRENCH AND ENGLISH CHEESES

配新鮮提子、乾果及果仁 fresh grapes, dried fruits and nuts

手工麵包、小麥餅乾、牛油 ARTISANAL BREADS, WHEAT CRACKERS, BUTTER AND OILS

安格斯牛肉他他 ANGUS BEEF TARTARE

配發酵捲心菜 with fermented Napa cabbage

原種蕃茄及水牛芝士 HEIRLOOM TOMATOES AND BABY MOZZARELLA

羅勒油、蕃茄油醋汁 basil oil, tomato vinaigrette

酸橘汁醃海鮮 SEAFOOD CEVICHE

配調味汁及脆米 with escabeche dressing and crispy puffed grains

(落單形式) 熱頭盤 HOT APPETIZERS (plated service)

時令湯品 SOUP OF THE SEASON

請向服務團隊查詢 Please see a service team member for details

龍蝦芝士手工通心粉 SIGNATURE LOBSTER ARTISANAL MACARONI CHEESE

英國芝士汁、芝士脆粒 English cheese sauce, cheese crumb

黑松露忌廉法式三文治 BLACK TRUFFLE CREAM CROQUE MONSIEUR

香煎鴨肝多士 PAN-SEARED "CASTAING" FOIE GRAS CROSTINI

西蘭花酸辣醬、麥包 broccoli chutney, rye breads

自家製酥皮辣肉腸卷 CHORIZO SAUSAGE ROLLS in homemade puff pastry

(自助形式) 甜點, 蛋糕及糕點 SWEETS, CAKES AND PASTRIES (buffet style)

蛋撻 配香豆 / 柚子 TRADITIONAL EGG CUSTARD TART with tonka beans / yuzu

朱古力雲石蛋糕 CHOCOLATE MARBLE CAKE

榛子朱古力蛋糕 HAZELNUT CHOCOLATE CAKE

日本芝士蛋糕 JAPANESE CHEESECAKE

雜莓慕絲 / 橘子慕絲 MIXED BERRY MOUSSE / CITRUS MOUSSE

黑朱古力撻 / 朱古力布朗尼 DARK CHOCOLATE TARTLET / CHOCOLATE BROWNIES

經典焦糖燉蛋 CLASSIC CRÈME BRÛLÉE

芒果熱情果撻 MANGO PASSION FRUIT TERRINE

朱古力慕絲撻 CHOCOLATE MOUSSE TERRINE

栗子慕絲撻 CHESTNUT MOUSSE TERRINE

芝士紅桑莓撻 MASCARPONE RASPBERRY CAKE

法式忌廉甜甜圈 / 法式士多啤梨撻 PARIS BREAST / STRAWBERRY SABLE

窩夫牛角酥 CROFFLE



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