



## 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

## SKEWERED PLATES



(available 2:30pm - 11:30pm)

Filled with charred oak wood and kept at 350°C, the charcoal oven adds a variety of flavours, textures and aromas to any ingredients. In SKYE, you get the authentic BBQ taste whilst keeping the juiciness, texture and integrity of your chosen protein.

	Per Piece
<b>SEARED SCALLOP, KOMBUCHA MAYO</b> Flying fish roe	<b>煎帶子、康普茶蛋黃醬 飛魚籽</b> \$70
<b>HARISSA-ROASTED OCTOPUS</b> SKYE XO, coriander	<b>哈里薩烤八爪魚</b> \$70 自家製XO醬、芫茜
<b>CHILLI AND LIME KING PRAWN</b> Ginger sesame dressing	<b>辣椒青檸大蝦</b> \$70 芝麻薑汁
<b>SICHUAN GARLIC LOBSTER</b> Cucumber, scallions	<b>四川蒜香龍蝦</b> \$100 青瓜、香蔥
<b>TERIYAKI-GLAZED SALMON</b> Wasabi mayonnaise	<b>照燒三文魚</b> \$60 山葵蛋黃醬
<b>BBQ PORK BELLY</b> Fermented apple purée	<b>燒豬腩肉</b> \$80 發酵蘋果蓉
<b>CURRIED CRISPY CHICKEN WING</b> Madras yoghurt marinade, togarashi	<b>咖喱脆雞翼</b> \$60 馬德拉乳酪醬、七味粉
<b>CHARRED LAMB CUTLET</b> Vadouvan spices	<b>炭烤羊架</b> \$120 印法香料
<b>JAPANESE A4 WAGYU BEEF</b> Raspberry pommery mustard	<b>日本A4和牛</b> \$140 紅桑莓芥末醬
<b>PEKING YELLOW CHICKEN</b> Charred spring onion	<b>北京黃雞</b> \$70 炭烤京蔥
<b>SWEET CORN</b>  Piment d'espelette, salted butter	<b>粟米</b> \$50 辣椒粉、咸牛油
<b>"IMPOSSIBLE" KOFTA</b>  Acidulated red onion, dukkah	<b>植物肉肉丸</b> \$50 酸化紅洋蔥、堅果香料
<b>SESAME EGGPLANT</b>  Japanese garlic sesame sauce, spring onion	<b>芝麻茄子</b> \$50 日本蒜香芝麻汁、青蔥

## SMALL PLATES

(available 6:00pm - 10:30pm)

<p><b>EDAMAME</b> Plain, or with Shichimi togarashi</p>		<p>枝豆 \$60 原味或七味辣椒粉</p>
<p><b>“OLMEIDA” GREEN SPANISH OLIVES</b></p>		<p>西班牙綠橄欖 \$90</p>
<p><b>ARTISANAL BREAD, BORDIER BUTTER</b></p>		<p>手工麵包、法國手工牛油 \$60</p>
<p><b>ORGANIC TERROIR SALAD</b> House dressing</p>	  	<p>自家有機沙律 \$90 自家製沙律醬汁</p>
<p><b>HEIRLOOM TOMATO BURRATA SALAD</b> Fresh basil, basil oil, tomato vinaigrette</p>	  	<p>原種蕃茄水牛芝士沙律 \$170 新鮮羅勒、羅勒油、蕃茄香醋</p>
<p><b>FRESH MELON AND PARMA HAM</b> Passion fruit dressing, crème fraiche, cashews</p>		<p>蜜瓜巴馬火腿 \$140 熱情果汁、忌廉、腰果</p>
<p><b>CHICKEN LIVER PARFAIT</b> Hong Kong beer and rye toasts, white grape chutney</p>		<p>雞肝芭菲 \$160 香港啤油麥包多士、提子醬</p>
<p><b>BLACK ANGUS BEEF TARTARE</b> Kimchi, egg yolk gel, fried onion crumb, coriander</p>		<p>黑安格斯牛牛肉他他 \$160 泡菜、蛋黃啫喱、脆炸洋蔥、芫茜</p>
<p><b>ROASTED BEEF BONE MARROW</b> Green sauce, grilled rye toasts</p>		<p>烤牛骨髓 \$180 青醬、麥包多士</p>
<p><b>“CASTAING” FOIE GRAS FRIED RICE</b> Sesame, spring onion, jus</p>		<p>鴨肝炒飯 \$120 芝麻、青蔥、醬汁</p>
<p><b>SIGNATURE LOBSTER MACARONI CHEESE</b> English cheese sauce, cheese crumble</p>	<p>SKYE</p>	<p>龍蝦芝士通粉 \$250 英國芝士汁、芝士脆粒</p>
<p><b>GRATIN DAUPHINOÏSE</b> Garlic cream, Agata potato <i>(Please allow 20 minutes)</i></p>		<p>法式忌廉焗薯仔 \$110 蒜香忌廉、阿加塔薯仔 (需時20分鐘)</p>
<p><b>FRENCH FRIES</b> Tomato ketchup and black garlic mayonnaise</p>		<p>薯條 \$90 蕃茄醬及黑蒜蛋黃醬</p>
<p><b>SAUTÉED MIXED SEASONAL VEGETABLES</b></p>	 	<p>時令雜菜 \$90</p>
<p><b>SOUP OF THE SEASON</b> Please see a service team member for details</p>		<p>時令湯品 \$110 請向服務團隊查詢</p>

## BIG PLATES

(available 6:00pm - 10:30pm)

### ROAST PING YUEN CHICKEN (For 4 people)

Jus gras

*(Limited portions apply)*

### SIGNATURE BEEF WELLINGTON (For 2 people)

Black Angus beef tenderloin wrapped with  
Parma ham and mushroom duxelle

*(Limited portions apply)*

### CRISPY-SKINNED FILLETS OF MEDITERRANEAN SEA BASS (400g)

Chive butter sauce, salad

### CHAR-GRILLED WHOLE BOSTON LOBSTER IN THE SHELL (600g)

Chive butter sauce

### GARLIC PARSLEY GNOCCHI

Pecorino cheese, wilted Romaine heart,  
parmesan cream

HK

烤本地平原雞 (4位用)  
雞汁

(限量供應)

\$850

SKYE

威靈頓牛肉 (2位用)  
黑安格斯牛柳、巴馬火腿、蘑菇

(限量供應)

\$950

脆皮地中海海鱸魚柳 (400克)  
細香蔥牛油汁、沙律

\$650

炭烤原隻帶殼波士頓龍蝦 (600克)  
細香蔥牛油汁

\$700



蕃茜香蒜薯蓉麵糰  
意大利綿羊芝士、羅馬生菜心、  
巴馬臣芝士忌廉

\$420

## BIG PLATES

(available 6:00pm - 10:30pm)

### DRY-AGED MEATS FROM THE PIRA® CHARCOAL OVEN

Filled with charred oak wood and kept at 350°C, the charcoal oven adds a variety of flavours, textures and aromas to any ingredients. In SKYE, you get the authentic BBQ taste whilst keeping the juiciness, texture and integrity of your chosen meat.

The dry-ageing method adds tenderness, depth of flavour and texture to the meat. The hanging process concentrates the flavour, giving it a rich, distinctive taste.

*(Limited portions apply)*

#### BONE-IN RACK OF AUSTRALIAN LAMB

(450g)

Veal lemon jus

澳洲連骨羊架

(450克)

牛仔檸檬汁

\$750

#### MANGALICA PORK RACK

(450g)

Pommery mustard jus

蒙加利豬扒

(450克)

芥末汁

\$650

#### 30 DAYS DRY-AGED AUSTRALIAN WAGYU TOMAHAWK

(1 kg with bone)

350 days grain fed, red wine jus

30日乾式熟成澳洲和牛戰斧牛扒

(連骨, 1 千克)

350日穀飼、紅酒汁

\$1,150

#### 30 DAYS DRY-AGED AUSTRALIAN BLACK ANGUS SIRLOIN

200 days grain fed, red wine jus

(350g off the bone)

(900g with bone)

SKYE

30日乾式熟成澳洲黑安格斯西冷牛扒

200日穀飼、紅酒汁

(不連骨, 350克)

(連骨, 900克)

\$750

\$1,350

*Exclusive to SKYE and Hong Kong*

SKYE 及香港獨家

#### 30 DAYS DRY-AGED AUSTRALIAN BLACK ANGUS T-BONE

(900g)

200 days Grain fed, red wine jus

SKYE

30日乾式熟成澳洲黑安格斯T骨牛扒

(900克)

200日穀飼、紅酒汁

\$1,350

*Please note:*

*The weight is before the dry-ageing process.*

請注意:

各款肉類以乾式熟成前的重量計算。

## SWEET PLATES

(available 6:00pm - 10:30pm)

### RASPBERRY AND 34% WHITE CHOCOLATE CREAM CHOUX

Fresh basil and macerated raspberries

### CLASSIC CRÈME BRÛLÉE

Madagascan vanilla, Langues de chat

### HOMEMADE ICE CREAMS & SORBETS (2 scoops)

Please see a service team member for today's flavours

### SHARING SWEET PLATE

Osmanthus crème brûlée  
64% ChocoBanana pudding  
Mini raspberry choux

SKYE

34%白朱古力紅桑莓忌廉泡芙  
新鮮羅勒、浸漬紅桑莓

\$90

經典焦糖燉蛋  
馬達加斯加香草、脆餅

\$90

自家製雪糕&雪葩(2球)  
請向服務團隊查詢今日味道

\$90

分享甜品  
桂花焦糖燉蛋  
64%香蕉朱古力布甸  
迷你紅桑莓泡芙

\$150