

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

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

stay & dine set dinner menu

(available 6:00pm - 9:30pm)

DUO OF FRESH OYSTER

Grapefruit granité, sauvignon wine gel

OR

ORGANIC TERROIR SALAD

Ingredients from our rooftop garden,
Hong Kong's own Hydroponic and Organic Farms

OR

CITRUS GRAVLAX SALMON

Virgin sauce, shallot cream and lemon gel



SOUP OF THE SEASON

Please see a service team member for detail

OR

ORGANIC FRENCH TSUKUNE SKEWERS

Black truffle mayonnaise and egg yolk, nori julienne

OR

SPANISH PORK COLLAR CHARSIU

Homemade sauce BBQ, Mâche salad



200-DAY GRAIN FED BEEF STRIPLOIN

Bourbon whiskey onion cream, heirloom carrot,
pearl onion and vigneron sauce

OR

JAPANESE SCALLOP

Grilled eggplant, Kalamata olive tapenade,
seasonal mushroom and Iberico ham,
beef red wine truffle sauce



CLASSIC PAVLOVA

Vanilla custard cream, seasonal fruit and coulis

新鮮生蠔2隻

西柚沙冰、白酒啫喱

或

SKYE 自家沙律

選用「柏寧花園」及
本地有機水耕農場食材

或

橘子汁醃三文魚

初榨醬汁、乾蔥忌廉及檸檬啫喱



時令湯品

請向服務團隊查詢

或

有機法國雞肉串燒

黑松露咸蛋黃蛋黃醬、紫菜絲

或

西班牙豬梅頭肉叉燒

自家製燒烤醬、法式雜菜沙律



SKYE

200日穀飼牛肉西冷

波本威士忌洋蔥忌廉、原種甘筍、
珍珠洋蔥、法式紅酒汁

或

日本帶子

烤茄子、卡拉馬塔橄欖醬、
時令蘑菇及西班牙黑毛豬火腿、
牛肉紅酒松露醬



傳統蛋白蛋糕

雲呢啞吉士忌廉、時令水果及果醬



Vegetarian



SKYE Signature



HK (from) HK Organic farms



(from the) rooftop garden