



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



SMALL PLATES

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

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

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)

\$850

雞汁

(限量供應)

SKYE

威靈頓牛肉 (2位用)

\$950

黑安格斯牛柳、巴馬火腿、蘑菇

(限量供應)

脆皮地中海海鱸魚柳 (400克)

\$650

細香蔥牛油汁、沙律

炭烤原隻帶殼波士頓龍蝦 (600克)

\$700

細香蔥牛油汁



蕃茜香蒜薯蓉麵糰

\$420

意大利綿羊芝士、羅馬生菜心、

巴馬臣芝士忌廉

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

WILD ATLANTIC SEA SALT-AGED IRISH BEEF TOMAHAWK

(1 kg with bone)

Grass fed, red wine jus

大西洋鹽漬熟成愛爾蘭戰斧牛扒

(連骨, 1 千克)

草飼、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