



MERRY
CHRISTMAS

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

festive set dinner menu

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

DUO OF FRENCH CADORET OYSTER

Mulled wine granité and balsamic gel

OR

PAN SEARED DUCK FOIE GRAS

Gingerbread and roast apple with jam

OR

KAVIARI CAVIAR

Japanese sea urchin cream royale, bread butter toast

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LOBSTER BISQUE

Sun-dried tomato mascarpone sandwich

OR

JAPANESE SCALLOP, "VIN JAUNE" AND YELLOW CHICKEN CREAM SAUCE

Morel ragout, confit savoy cabbage and chips

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GRILLED TURBOT FILET, TRUFFLE BEEF SAUCE

Confit shallot, roasted leek

OR

WILD BOAR RAGOUT MARINATED IN RED WINE

Glazed carrot and parsnip purée, red currant

OR

FRENCH POITOU PIGEON, KUMQUAT JAM

Roast coffee beetroot and espuma, pumpkin purée

(\$50 supplement)

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MODERN LEMON MERINGUE TART

Yuzu gel and sorbet

OR

FRENCH CLASSIC TRUFFLE MONTBLANC AND VANILLA ICE CREAM

\$720 per person

法國卡多雷生蠔2隻
聖誕香料酒沙冰、香醋啫喱

或

香煎鴨肝
薑餅、烤蘋果醬

或

法國魚籽醬
日本海膽忌廉醬、牛油多士

.....

法式龍蝦湯
風乾蕃茄芝士三文治

或

日本帶子、法國黃酒黃雞忌廉汁
燉羊肚菌、油封捲心菜、薄脆

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烤多寶魚柳、松露牛肉汁
油封乾蔥、烤大蒜

或

燉紅酒醃野豬肉
甘筍、歐防風蓉、紅提子

或

法國乳鴿、金橘果醬
烤咖啡紅菜頭及泡沫、南瓜蓉
(另加\$50)

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檸檬蛋白餅
柚子啫喱、雪葩

或

法式傳統松露栗子蛋糕、雲呢噠雪糕

每位 \$720

SOMMELIER WINE PAIRING

3-glass, tasting portion: \$380 per person

One glass of wine is never enough for the whole night!
Let our sommelier's suggestions brighten up your night!

3杯淺嚐餐酒配對 每位\$380

一整夜只品嚐一種酒是永遠不夠的!
讓我們侍酒師的建議照亮您的夜晚!

4-glass, tasting portion: \$480 per person including one for your dessert

Our sommelier thinks outside of the box!
Apart from traditional wines, she brings Japanese wine and
aged sake to the forefront, as seasonings for the gastronomy!

4杯淺嚐餐酒配對其中一杯配甜品 每位\$480

我們的侍酒師想法跳出框框!
除了傳統的葡萄酒外，她還將日本葡萄酒及
清酒包括古酒呈現您面前，作為美食的調味品!