



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 lunch menu

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

* 3-COURSE SET LUNCH \$460 PER PERSON
ANY ADDITIONAL APPETIZER OR SOUP \$100

APPETIZER OR SOUP

PAN-SEARED DUCK FOIE GRAS
Gingerbread and roast apple jam
(\$50 supplement)

OR

TRIO OF GILLARDEAU FRESH OYSTER
Mulled wine granité and balsamic gel
(\$80 supplement)

OR

JAPANESE SCALLOP CARPACCIO, COMTÉ CHEESE
Celery gel, roast hazelnut and pesto

OR

COFFEE BEETROOT CONFIT, GOAT CHEESE
Beetroot espuma and piquillo pepper purée

OR

ORGANIC TERROIR SALAD
Ingredients from our rooftop garden and
Hong Kong's own Hydroponic and Organic farms

OR

SOUP OF THE SEASON
Please check with our service team for details

OR

MISO ROASTED PUMPKIN SALAD
Spiced pumpkin ice cream

OR

SPANISH PORK COLLAR CHARSIU
Homemade BBQ sauce, mâche salad

三道菜午市套餐每位 \$460*
另加任何一款頭盤或湯品 \$100

頭盤或湯品

香煎鴨肝
薑餅、烤蘋果醬
(另加\$50)

或

新鮮法國生蠔3隻
聖誕香料酒沙冰、香醋啫喱
(另加\$80)

或

日本生帶子薄切、法國康提芝士
芹菜啫喱、香草烤榛子

或

油封咖啡紅菜頭、羊奶芝士
紅菜頭泡沫、皮奎洛小紅椒蓉

或

SKYE 自家沙律
選用「柏寧花園」及本地有機水耕農場食材

或

時令湯品
請向服務團隊查詢

或

味噌南瓜沙律
香料南瓜雪糕

或

西班牙豬梅頭肉叉燒
自家製燒烤醬、法式雜菜沙律



Vegetarian



SKYE Signature



HK (from) HK Organic farms



(from the) rooftop garden

festive set lunch menu

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

MAIN COURSE

200-DAY GRAIN FED BEEF STRIPLOIN

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

(\$50 supplement)

OR

WILD BOAR RAGOUT MARINATED IN RED WINE

Glazed carrot and parsnip purée, red currant

OR

GRILLED TURBOT FILET, TRUFFLE BEEF SAUCE

Confit shallot and roasted leek

OR

GRILLED GUÉMÉNÉ ANDOUILLE, GARDEN POT-AU-FEU VEGETABLE

Umami broth

OR

MUSHROOM ROYALE, SAUTÉED SEASONAL MUSHROOM

Parsley foam, roast hazelnut

DESSERT

DESSERT TROLLEY

Unlimited choices from our array of cakes, mignardises, chocolates and homemade sorbet

OR

BLACK CHOCOLATE GANACHE TARTE

Mango sorbet and raspberry coulis and cocoa grue tuile

OR

MODERN LEMON MERINGUE TART

Yuzu gel and sorbet

Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

* Appetizer or soup, main course and dessert

主菜

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

(另加\$50)

或

燉紅酒醃野豬肉

甘筍、歐防風蓉、紅提子

或

烤多寶魚柳、松露牛肉汁

油封乾蔥、烤大蒜

或

烤法式豬肉腸、燴田園雜菜

蔬菜清湯

或

法式焗蘑菇、炒時令雜菌

蕃茜泡沫、烤榛子

甜品

法式甜品車

任選每天新鮮焗製糕餅、甜點、朱古力及自家製雪葩

或

黑朱古力撻

芒果雪葩、紅桑莓醬、可可薄脆

或

檸檬蛋白餅

柚子啫喱、雪葩

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

頭盤或湯品，主菜及甜品*