



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

Christmas set dinner menu

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



THE FRENCH GILLARDEAU OYSTER
Mulled wine granité and balsamic gel



新鮮法國生蠔
聖誕香料暖酒沙冰、香醋啫喱



THE SEA URCHIN CREAM IN THE SHELL
Smoke potato foam and Kaviari caviar



海膽忌廉
煙燻薯仔泡沫、法國魚籽醬



JAPANESE SCALLOP, "VIN JAUNE" AND YELLOW CHICKEN CREAM SAUCE
Morel ragout, confit savoy cabbage and chips



日本帶子、法國黃酒黃雞忌廉汁
燉羊肚菌、油封捲心菜、薄脆



GARDEN VEGETABLE
Umami broth and winter black truffle



田園蔬菜
蔬菜清湯、冬季黑松露



BEEF TENDERLOIN ROSSINI, VIGNERON SAUCE
Butter mashed potato



羅西尼牛柳、法式紅酒汁
牛油薯蓉



WHISKEY OAK ICE CREAM



威士忌橡木雪糕



VALHRONA CHOCOLATE MOUSSE
Raspberry and almond crystal tuile

法國朱古力慕絲
紅桑莓汁、杏仁薄脆

\$980 per person
including a glass of Perrier-Jouët Grand Brut Champagne NV

每位 \$980
包括 Perrier-Jouët 香檳一杯



Vegetarian