

• HAPPY •
new year



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

new year's eve set dinner menu

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



KAVIARI CAVIAR

Butter brioche and sour cream

SKID INK ROCK

Smoke potato foam and Japanese sea urchin

SCALLOP TARTARE

Yuzu gel and soft ponzu jelly

PAN-SEARED DUCK FOIE GRAS

Gingerbread and roast apple jam

SORBET LEMON AND LE BOTANIST GIN TONIC

GRILLED TURBOT FILLET

Parmesan cheese polenta cream, winter black truffle

BEEF A4 WAGYU MARINATED IN BOURBON WHISKEY

Shallot confit and carrot cream

CHOCOLATÉ FLAN

Salt caramel and pear

\$2,180 per person

including a glass of Perrier-Jouët Grand Brut Champagne NV



法國魚籽醬

牛油麵包、酸忌廉

脆墨魚汁蛋糕

煙燻薯仔泡沫、日本海膽

帶子他他

柚子啫喱、柚子醬果凍

香煎鴨肝

薑餅、烤蘋果醬

檸檬雪葩、金湯力

烤多寶魚柳

巴馬芝士忌廉、冬季黑松露

波本威士忌醃A4和牛

油封乾蔥、甘筍忌廉

法式朱古力布甸

海鹽焦糖、啤梨

每位 \$2,180

包括 Perrier-Jouët 香檳一杯