



## 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

Price is 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

20<sup>th</sup> May 2023

# de gustation menu



## BUCKWHEAT TARTELETTE

Smoke Trout , Shallot Cream

## CHICKEN NOUGAT

Dry Fruits, Kumquat Jam

Boschendal Grande Cuvée Cap Classique 2015 - Sparkling



## ROYAL CRYSTAL CAVIAR

Beef Fine Delicate Jelly, Vegetal Brunoise,  
Smoke Eel, Watercress Emulsion

Boschendal Appellation Series Elgin Chardonnay - White



## HOKKAIDO SCALLOP, VIOLET ARTICHOKE BARIGOULE

Colonnata Lardo and Champagne Sauce

Bellingham Bernard Series Old Vine Chenin Blanc - White



## POITOU PIGEON

Beetroot, Coffee, Kumquat Jam, Blackcurrant Sauce

Bellingham Bernard Series Bush Vine Pinotage - Red



## SANCHOKU PURE WAGYU STRIPLOIN

Baby Onion, Bourbon Onion Cream,  
Mushroom Duxelle stuffed Morel and Smoke Beef Jus

Boschendal Black Angus - Red



## TAPIOCA CRACKERS

Fourme d'Ambert Foam, Apple Jelly

Bellingham Bernard Series Small Barrel SMV - Red



## VALRHONA DARK CHOCOLATE GANACHE

Orange

Boschendal Vin D'Or Noble Late Harvest - Sweet

蕎麥撻  
煙鱒魚、乾蔥忌廉

雞塊  
乾果、金桔果醬



## ROYAL CRISTAL 魚子醬

牛肉凍批、雜菜、煙鰻魚、西洋菜汁



## 北海道帶子、紫雅枝竹

意式豬油脂、香檳汁



## 法國普瓦圖鴿肉

紅菜頭、咖啡、金桔果醬、黑加倫子汁



## 日本農場直送和牛西冷

珍珠洋蔥、波本威士忌洋蔥忌廉、  
煙燻牛肉汁及蘑菇釀羊肚菌



## 木薯脆餅

昂貝爾藍紋芝士泡沫、蘋果啫喱



## 法國黑朱古力醬

香橙

\$1,080 per person

每位 \$1,080