



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



Vegetarian

SKYE Signature

HK (from) HK Organic farms



(from the) rooftop garden

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

sharing with friends

(available 18:00 - 22:30)

STARTERS

PROVOLA SMOKED MOZZARELLA BUFFALO

Cherry Tomato, Bell Pepper Basil Pesto, Roasted Pine Nuts

ROYAL CAVIAR TIN (30G)

Blinis, Condiments, Farm Cream

GRILLED BONE MARROW, GARLIC AND PARSLEY CRUST SWEETBREAD "FRITOTS"

Sourdough Toast

FROM THE LAND

UK DRY AGED BEEF TOMAHAWK

Truffle Beef Jus

(For 3 - 4 guests)

30 DAYS DRY AGED AUSTRALIAN BLACK ANGUS SIRLOIN

Red Wine Beef Jus

350G

900G with Bone (For 2 - 3 guests)

30 DAYS DRY AGED AUSTRALIAN BLACK ANGUS T BONE

Red Wine Beef Jus

850G with Bone (For 2 - 3 guests)

GRASS-FED BEEF BAVETTE

Green Peppercorn Sauce, Red Wine Shallot Confit

500G (For 2 - 3 guests)

MILK-FED BABY LAMB RACK FROM FRENCH PYRÉNÉES

Mustard Sauce

800G (For 2 - 3 guests)

Please note:

The weight is before the dry-ageing process.

前菜

煙燻水牛芝士

\$300

車厘茄、胡椒羅勒香草醬、烤松子仁

ROYAL CAVIAR CLUB 魚子醬 (30克)

\$800

小圓餅、配料及農場忌廉

燒蒜蓉蕃茜牛骨髓、炸牛胸腺

\$300

酸種麵包多士

來自陸地

乾式熟成英國戰斧扒

\$1,200

松露牛肉汁

(3 - 4位享用)

30日乾式熟成澳洲黑安格斯西冷

紅酒牛肉汁

350克

\$850

(2 - 3位享用) 連骨 900克

\$1,400

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30日乾式熟成澳洲黑安格斯T骨牛仔扒

紅酒牛肉汁

(2 - 3位享用) 連骨 850克

\$1,400

草飼牛針扒

青胡椒汁、紅酒油封乾蔥

(2 - 3位享用) 500克

\$850

法國庇里牛斯山奶飼羊架

芥末汁

(2 - 3位享用) 800克

\$1,280

請注意:

各款肉類以乾式熟成前的重量計算。

sharing with friends

(available 18:00 - 22:30)

FROM THE SEA

BAKED FRENCH TURBOT FISH, MEDITERRANEAN STYLE (1500G)
Champagne Sauce, Lemon Confit, Olive Taggiasche, Fresh Basil, Capers
(For 2 - 3 guests)

GRILLED XXL TIGER PRAWN (3 PCS)
Provençale Marmalade

SIDES

ORGANIC TERROIR SALAD
House Dressing

GRATIN DAUPHINOIS
Garlic Cream, Agata Potato

SAUTÉED MIXED SEASONAL VEGETABLE

DUCK FOIE GRAS FRIED RICE
Sesame, Spring Onion, Jus

SICHUAN STYLE FRENCH FRIES
Kewpie Mayonnaise

SWEET

SHARING SWEET PLATE
Yuzu Cream Meringue
Hong Kong Milk Tea Crème Brûlée
Weiss 65% Dark Santarém Chocolate

來自海洋

地中海式焗法國多寶魚 (1500克) \$1,180
香檳汁、油封檸檬、橄欖、羅勒、水瓜柳
(2-3位享用)

法式燒特大虎蝦 (3隻) \$680
普羅旺斯蕃茄醬

配菜

自家有機沙律 \$90
自家製沙律醬汁

法式忌廉焗薯仔 \$110
蒜香忌廉、阿加塔薯仔

炒時令雜菜 \$110

鴨肝炒飯 \$110
芝麻、青蔥、肉汁

四川風味薯條 \$80
丘比蛋黃醬

甜點

甜品拼盤 \$160
柚子忌廉蛋白脆餅
港式奶茶焦糖燉蛋
法國Weiss 65%黑朱古力



SKYE



a la carte

(available 18:00 - 22:30)

STARTERS

POACHED GILLARDEAU OYSTER

Orange Hollandaise Sauce
(3 PCS)

FROZEN DUCK FOIE GRAS MOUSSE, OX CECINA

Marinated Figs, Balsamic

ROYAL CAVIAR WITH JAPANESE SEA URCHIN CREAM IN THE SHELL

(2 PCS)

SMOKED TOMATO GAZPACHO

Bulgur Wheat Ice Cream, Tomato Powder, Basil Gel

POACHED LANGOUSTINE

Wakame, Shrimp Bouillon, Baby Root Vegetable
(3 PCS)

WHETHOLME BEEF OXTAIL FOIE GRAS TERRINE

Arugula Salad, Raspberry

前菜

水煮吉拉多生蠔

香橙荷蘭醬
(3隻)

\$240

鴨肝慕絲、風乾牛肉

醃無花果、香醋

\$320

SKYE

法國魚子醬配日本連殼海膽忌廉

(2隻)

\$280



煙燻蕃茄西班牙凍湯

小麥雪糕、蕃茄粉末、羅勒啫喱

\$180

水煮海螯蝦

裙帶菜、蝦肉湯、嫩根菜
(3隻)

\$300



澳洲 WESTHOLME 牛尾鴨肝凍批

芝麻菜沙律、紅桑莓

\$240

a la carte

(available 18:00 - 22:30)

FROM THE SEA

BAKED JOHN DORY

Champagne Ginger Butter Sauce, Apple, Cucumber, Salty Finger

POACHED CANADIAN LOBSTER TAIL

Moilee Espuma, Zucchini Tagliatelle, Floral Herb

BAKED MEDITERRANEAN SEABREAM

Cauliflower Rice and Lemon Confit, Tomato and Basil Oil, Ponzu Gel

FROM THE LAND

100 DAYS GRAIN FED BEEF TENDERLOIN

Red Wine and Porto Shallot Confit, Green Pepper Sauce, Smoked Cheddar Potato Croquette

PIGEON

Beetroot, Coffee, Kumquat Jam, Blackcurrant Sauce

PAN-FRIED VEAL SWEETBREAD

Apple Suc Reduction, Fondant Leek, Lard, Veal Juice

來自海洋

焗燒魷魚

香檳薑汁、蘋果、青瓜

\$410

SKYE

水煮加拿大龍蝦尾

印度咖喱泡沫、意大利青瓜麵、香草花

\$460

焗地中海鯛魚

椰菜花飯、油封檸檬、蕃茄羅勒油、日本柑橘啫喱

\$320

來自陸地

SKYE

100日穀飼牛柳

紅酒油封波爾圖紅蔥、青椒汁、煙燻芝士炸薯球

\$460

乳鴿

紅菜頭、咖啡、金橘果醬、黑加倫子汁

\$410

香煎小牛胸腺

蘋果醬汁、大蒜、豬油、牛仔肉汁

\$390

a la carte

(available 18:00 - 22:30)

SWEETS

FROZEN MONTELMAR NOUGAT

Red Fruits, Cocoa Grue

MODERN LEMON MERINGUE TART

Yuzu Gel, Mango Sorbet

CLASSIC AMARETTO TIRAMISU

Coffee Gel

HOMEMADE ICE CREAM & SORBET

(2 scoops)

Please see a service team member for today's flavours

甜點

法式冷凍烏結糖

紅莓、可可醬

\$100

檸檬蛋白餅

柚子啫喱、自家製芒果雪葩

\$100

傳統杏仁酒堤拉米蘇

咖啡啫喱

\$100

自家製雪糕及雪葩

(2球)

請向服務團隊查詢今日味道

\$100