



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

de gustation menu

(available 18:00 - 21:30)

LANGOUSTINE TARTARE, POACHED NORMANDY OYSTER
Variation of Apple Brunoise, Candied Olive



RED MULLET FILET LACQUERED WITH FISH CARAMEL *
Balsamic Marinated Figs



DUCK PAN-FRIED FOIE GRAS *
Potato Foam, Cristal Caviar



SEABASS MARINATED IN SEAWEED
Italian Black Risotto, Nori, Soy Milk, Smoked Salt Flakes



BEEF FILET *
Vanilla Madagascar Pepper Infused Beef Jus,
Spiced Carrot, Turnips



RASPBERRIES IN VARIATION *
Manjari Chocolate, Balsamic Raspberry Sorbet

4-course \$780 per person *

6-course \$1,080 per person

SKYE

海螯蝦他他、水煮諾曼第生蠔
蘋果、糖漬橄欖



* 紅魷魚柳、焦香魚汁
香醋無花果



* 香煎鴨肝
薯仔泡沫、魚子醬



海苔醃鱸魚
意大利黑燴飯、海苔、豆奶、煙燻海鹽



SKYE

* 牛柳
馬達加斯加雲呢喃胡椒牛肉汁、
香辣甘筍、蘿蔔



* 紅桑莓
法國孟加里朱古力、香醋紅桑莓雪葩

* 四道菜每位 \$780

六道菜每位 \$1,080

SKYE Signature

SOMMELIER WINE PAIRING

3-glass, tasting portion: \$380 per person

One glass of wine is never enough for the whole night!
Let our sommelier's suggestions brighten up your night!

5-glass, tasting portion: \$580 per person including one for your dessert

Our sommelier thinks outside of the box!
Apart from traditional grape varietals, we bring other interesting wines to the forefront as seasonings for the gastronomy!

3杯淺嚐餐酒配對 每位\$380

一整夜只品嚐一種酒是永遠不夠的！
讓我們侍酒師的建議照亮您的夜晚！

5杯淺嚐餐酒配對其中一杯配甜品 每位\$580

我們的侍酒師想法跳出框框！
除了傳統的葡萄品種外，我們還將其他有趣的
葡萄酒帶到最前線，作為美食的調味品！