



## 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

# seafood and carving brunch menu

(available 12:00 - 14:30)

## FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Prosecco, Aperol Spritz, SKYE Seasonal Cocktail, selected white and red wine, single-mix vodka, rum and gin

\$380 per person with free-flow Perrier-Jouët Champagne, Aperol Spritz, SKYE Seasonal Cocktail, selected white and red wine, single-mix vodka, rum and gin

- Last pour at 15:00

- Free-flow options cannot be used in conjunction with other discounts or promotions

## BREAD BASKET

CHEESE ROLL / TOMATO FLATBREAD / GRISSINI / MINI BRIOCHE  
Bordier butter

## SEAFOOD PLATTER

FRENCH FINE DE CLAIRE OYSTER (2 pcs per serving)

CRAB LEG (2 pcs per serving)

COCKTAIL SHRIMP (2 pcs per serving)

SEA WHELK (2 pcs per serving)

HOMEMADE SMOKED TROUT

FISH TARTARE OF THE DAY

Please check with our service team for details

Served with Lemon / Shallot Vinegar / Miso Mayonnaise

ROYAL CAVIAR CLUB 30G TIN (\$400 supplement)

Homemade Buckwheat Blinis, Condiments and Farm Cream

HOT APPETIZER (Choose 1 per person)

GRILLED SMOKE EEL

Moilee Espuma, Edamame, Saffron Tuile, Garlic Cream

JAPANESE EGG BENEDICT WITH CRAB MEAT

Poached Egg, Hollandaise Sauce

PAN-FRIED DUCK FOIE GRAS

White Nectarine, Apple Gel

## 暢飲套餐

每位\$180配意大利Prosecco氣泡酒、意大利利口酒、SKYE時令雞尾酒、指定白酒及紅酒、指定伏特加酒、霖酒及氈酒

每位\$380配法國Perrier-Jouët香檳、意大利利口酒、SKYE時令雞尾酒、指定白酒及紅酒、指定伏特加酒、霖酒及氈酒

- 暢飲時段至下午3時

- 暢飲選項不可與其他優惠及推廣同時使用

## 手工麵包籃

芝士包、蕃茄薄脆、麵包條、迷你牛油麵包  
法國手工牛油

## 海鮮拼盤

(每客2隻) 法國紛迪加生蠔

(每客2隻) 蟹腳

(每客2隻) 熟蝦

(每客2隻) 海螺

自家製煙燻鱒魚

時令鮮魚他他

請向服務團隊查詢

配檸檬 / 乾蔥油醋 / 味噌蛋黃醬

(另加\$400) ROYAL CAVIAR魚子醬30克

自家製小麥餅、配料及農場忌廉

(每位自選1款) 熱頭盤

烤煙燻鰻魚

咖喱泡沫、枝豆、藏紅花脆片、香蒜忌廉

日式蟹肉班尼迪蛋

溫泉蛋、荷蘭醬

香煎鴨肝

白桃、蘋果啫喱

# seafood and carving brunch menu

(available 12:00 - 14:30)

## MAIN COURSE (Choose 1 per person)

**ROASTED US PRIME RIB EYE** (Carved from the trolley)  
Red Wine Jus

**DUCK LEG CONFIT**  
Orange Sauce, Agrum Zest

**ROASTED IBERICO PORK PLUMA**  
Texas BBQ Sauce, Bourbon Onion Confit

**GRILLED XXL TIGER PRAWN** (For 2 to share)  
Provençale Marmalade

**1500G BAKED WHOLE TURBOT FISH IN SEA SALT CRUST** (For 2-3 to share) (\$200 supplement)

**350G GRILLED STOCKYARD DRY AGED STRIPLOIN** (For 2 to share) (\$150 supplement)  
Red Wine Sauce

## SIDE (Choose 1 per person)

**BUTTER MASHED POTATO**

**SAUTÉED SEASONAL VEGETABLES**

**SICHUAN STYLE FRENCH FRIES**

## CHEESE

**“LES FRÈRES MARCHAND“ CHEESE PLATTER** (\$80 supplement)  
Camembert with Calvados, Comté, Fourme d'Ambert, Grapes Chutney, Figs Bread

## DESSERT

**DESSERT TROLLEY**  
Unlimited choices from our array of cakes, mignardises, chocolates and homemade sorbet

**DAILY DESSERT LIVE STATION**  
Crêpes Suzette

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**SEAFOOD PLATTER + MAIN COURSE + DESSERT**  
\$620 per person

**SEAFOOD PLATTER + HOT APPETIZER + MAIN COURSE + DESSERT**  
\$750 per person

Including SKYE Seasonal Mocktail, Daily Juice, Soft Drink, Coffee, or Tea  
(Choose 1 per person)

(每位自選1款) **主菜**

(席前餐車) **烤美國牛肋排**  
紅酒汁

**油封鴨腿**  
香橙醬汁、柑橘皮

**烤西班牙黑毛豬梅頭肉**  
德州燒烤醬、油封波本威士忌洋蔥

(2人分享) **烤特大虎蝦**  
普羅旺斯果醬

(另加\$200) (2-3人分享) **鹽焗原條多寶魚1500克**

(另加\$150) (2人分享) **燒澳洲乾式熟成西冷牛扒350克**  
紅酒汁

(每位自選1款) **配菜**

**牛油薯蓉**

**炒時令雜菜**

**四川風味薯條**

**芝士**

(另加\$80) **精選法國芝士拼盤**  
白蘭地金文畢、康堤、昂貝爾藍紋、葡萄醬、無花果麵包

**甜點**

**法式甜品車**  
任選每天新鮮焗製糕餅、甜點、朱古力及  
自家製雪葩

**每日即製甜品**  
法式薄煎餅

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**海鮮拼盤 + 主菜 + 甜點**  
每位 \$620

**海鮮拼盤 + 熱頭盤 + 主菜 + 甜點**  
每位 \$750

包括 SKYE 時令無酒精雞尾酒、是日果汁、汽水、咖啡或茶  
(每位自選1款)