



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。



#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

BAR SNACKS

(Available 14:30 - 23:30)

小食

GILLARDEAU OYSTER Shallot, Vinegar, Lemon		吉拉多生蠔 乾蔥、香醋、檸檬	\$80
TEMPURA PRAWN Tom Yum Mayonnaise, Kaffir Lime		天婦羅炸蝦 冬蔭蛋黃醬、泰國青檸	\$150
MINI BRIOCHE SAUCISSON FROM LYON Red Wine Gravy		迷你里昂豬肉卷 紅酒汁	\$150
DEEP-FRIED SHISHITO PEPPER Shichimi Powder		炸辣椒 七味粉	\$100
SPICED CHILI SQUID Kewpie Mayonnaise		辣魷魚 丘比蛋黃醬	\$150
FRENCH FRIES Orange Cheddar Powder, Sour Cream		薯條 車打芝士粉、酸忌廉	\$100
JOSÉ GORDÓN SELECTED OX CECINA (80G) Red Wine Shallot Confit, Sourdough Toast		法國風乾牛肉 (80克) 油封紅酒乾蔥、酸種麵包多士	\$300
THE CHEESE HOUSE SELECTION Reblochon, Cancoillotte Franc Comtoise, 18 months Comté Spain Quince Jelly, Figs Bread		芝士拼盤 勒布洛雄軟芝士、康科約特芝士醬、 18個月康提芝士 西班牙木梨啫喱、無花果麵包	\$250
HONG KONG MILK TEA CRÈME BRÛLÉE, SPÉCULOOS		港式奶茶焦糖燉蛋、焦糖脆餅	\$100
CLASSIC AMARETTO TIRAMISÙ		傳統杏仁酒提拉米蘇	\$100

SKEWERS

(Available 14:30 - 23:30)

SKEWERS PLATTER

(1pc each)

KOREAN SPICY RICE CAKE



XINJIANG LAMB, LEEK

Cumin Glazed

SMOKED MUSSEL

Thai Sauce, Bonito

TIGER PRAWN

Eel Sauce, Sakura Shrimp

JAPANESE A5 WAGYU BEEF

Raspberry Pommery Mustard

ASIAN MARINATED SALMON

串燒

串燒拼盤

(各1串)

\$450

韓式辣年糕

\$80

新疆羊肉、大蒜

孜然汁

\$80

煙燻青口

泰式醬汁、鰹魚

\$80

虎蝦

鰻魚汁、櫻花蝦

\$80

日本 A5 和牛

紅桑莓芥末醬

\$130

亞洲風味醃三文魚

\$80



Vegetarian



Spicy