



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 Moët & Chandon Imperial Brut 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
Butter

SEAFOOD PLATTER

FRENCH FINE DE CLAIRE OYSTER (2 pcs per serving)

FRESH CLAMS (2 pcs per serving)

BROWN CRAB (½ pc per serving)

GULF KINGFISH from Australian sustainable farm

SCOTTISH SMOKED SALMON

Served with Lemon / Shallot Vinegar / Miso Mayonnaise

KAVIARI OSCIETRA CAVIAR 20G (\$150 supplement)

Blinis, Condiments and Farm Cream

APPETIZER (Choose 1 per person)

BEEF TARTARE

Baby Gem, Caesar Sauce, Dried Caviar Shaving

MUSHROOM DUXELLES EGG BENEDICT

Hollandaise Sauce, Fresh Truffle

PAN-FRIED DUCK FOIE GRAS

Roasted Cinnamon Apple, Jam

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Moët & Chandon Imperial Brut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) 鮮蜆

(每客半隻) 麵包蟹

來自澳洲持續發展農場 石首魚

蘇格蘭煙燻三文魚

配檸檬 / 乾蔥油醋 / 味噌蛋黃醬

(另加\$150) KAVIARI OSCIETRA 魚子醬20克

小麥餅、配料及農場忌廉

(每位自選1款) 熱頭盤

牛肉他他

嫩寶石生菜、凱撒醬汁、乾魚子醬碎

蘑菇班尼迪蛋

荷蘭醬、新鮮松露

香煎鴨肝

烤玉桂蘋果、果醬

seafood and carving brunch menu

(available 12:00 - 14:30)

MAIN COURSE *(Choose 1 per person)*

GRAIN FED BLACK ANGUS M3+ RIBEYE *(Carved from the trolley)*

Red Wine Jus

DUCK LEG CONFIT

Orange Sauce, Zest

IBERIAN PORK TOMAHAWK *(For 2 to share)*

Caramel Glazed Pork Jus

GRILLED LOBSTER IN THE SHELL *(½ pc per serving)*

Provençale Marmalade

WILD SOLE MEUNIÈRE *(For 2 to share)*

Capers, Lemon Basil Beurre Blanc

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

Red Wine Jus

SIDE *(Choose 1 per person)*

BUTTER MASHED POTATO

SAUTÉED SEASONAL VEGETABLES

FRENCH FRIES

CHEESE

CHEESE PLATTER - 3 KINDS OF SEASONAL CHEESE (\$50 supplement)

Quince Paste, Figs Bread

DESSERT

DESSERT TROLLEY

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

DAILY DESSERT LIVE STATION

Crêpes Suzette

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) 穀飼M3+黑安格斯肉眼牛扒

紅酒汁

油封鴨腿

香橙醬汁、柑橘皮

(2人分享) 西班牙黑毛豬戰斧豬扒

焦糖豬肉汁

(每客半隻) 烤連殼龍蝦

普羅旺斯果醬

(2人分享) 法式香煎野生龍脷魚

水瓜柳、檸檬羅勒白酒汁

(另加\$150) *(2人分享)* 燒乾式熟成西冷牛扒350克

紅酒汁

(每位自選1款) 配菜

牛油薯蓉

炒時令雜菜

薯條

芝士

(另加\$80) 芝士拼盤 - 精選3款時令芝士

木瓜醬、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

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)