



## 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

# degustation menu

(available 18:00 - 21:30)

## AMUSE-BOUCHE

Potimarron, Chestnut, Bacon Emulsion, Cosmos

Lustau, "Peninsula", Palo Cortado, Solera Reserva



## LA FERME \*

"Macau" Artichoke, Black Truffle, Watercress, Elderflower

Henri Bourgeois, Sancerre Blanc, "Les Baronnes" 2022



## LA MER

Langoustine, Miso Siphon,  
Carrot Mousseline with Tagete Flowers

Querciabella, Mongrana Maremma, Toscana Bianco 2022



## I' OCEAN \*

Toothfish, Potagère Hot & Cold, Borage

Les Arums de Lagrange, Bordeaux Blanc 2016



## LA TERRE \*

"Challans" Duck, Braised Salsify, Cauliflower Mousseline,  
Sauce Salmis

Le Logis de la Bouchardière, Chinon Rouge 2020



## DESSERT \*

"Granny Smith" Apple, Basil,  
"Isigny" Cheese, Begonia

Michele Chiarlo, Moscato d'Asti DOCG Nivole

4-course \$680 per person \*

6-course \$980 per person

## AMUSE-BOUCHE

南瓜蓉、栗子、煙肉泡沫、波斯菊



## \* LA FERME

雅枝竹、黑松露、西洋菜、接骨木花



## LA MER

海螯蝦、味噌、甘筍慕絲、萬壽菊



## \* I' OCEAN

智利海鱸魚、冷熱蔬菜、琉璃苣



## \* LA TERRE

法國「Challans」鴨、燴婆羅門參、  
椰菜花慕絲、薩爾米斯醬



## \* DESSERT

「Granny Smith」青蘋果、羅勒  
法國「Isigny」芝士、秋海棠

\* 四道菜每位 \$680

六道菜每位 \$980

## 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!

6-glass, tasting portion: \$680 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！

6杯淺嚐餐酒配對其中一杯配甜品 每位\$680

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！