



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

Black Truffle Religieuse, Sucette Herring and Dried Caviar

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HAMACHI CARPACCIO *

Ponzu Sauce, Citrus and Basil Gel

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NORWEGIAN LANGOUSTINE

Leek Compote, Oscietra Caviar,
Champagne Marinière Sauce, Green Celery Gel



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"CHALLANS" DUCK

Braised Salsify, Cauliflower Mousseline, Salmis Sauce

.....

SNAIL RAVIOLI *

Poulette Sauce, Mushroom Duxelle, Paris Button

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DRY-AGED SIRLOIN *

Baby Onion, Green Asparagus, Comté Cheese,
Thyme Jus

or

NORWEGIAN SCALLOP *

Jerusalem Artichoke, Soissons Bean Cream,
Noilly Prat Sauce, Oyster Leaf



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TENDER CHOCOLATE CREAM WITH HAZELNUT PRALINE *

Frosted Crunchy Lemon Mousse

4-course \$680 per person *

6-course \$980 per person

.....

* 油甘魚生片薄切
柚子醋汁、柑橘及羅勒啫喱

.....

挪威海螯蝦
燴大蒜、Oscietra 魚子醬、
香檳忌廉汁、西芹啫喱

.....

法國沙朗鴨
燴婆羅門參、椰菜花慕絲、薩爾米斯醬

.....

* 蝸牛意式雲吞
法式蘑菇忌廉汁、蘑菇、白菌

.....

* 乾式熟成牛肉西冷
嫩洋蔥、露筍、康提芝士、
百里香汁

或

* 挪威帶子
雅枝竹、法國白豆忌廉、
法國苦艾酒汁、生蠔葉

.....

* 軟朱古力忌廉配榛子果仁糖
脆檸檬慕絲

* 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！