



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

set lunch menu

(available 12:00 - 14:30)

- * 3-COURSE SET LUNCH \$460 PER PERSON
- ** 2-COURSE SET LUNCH \$380 PER PERSON
- ANY ADDITIONAL APPETIZER OR SOUP \$100

^ 20% off on selected wine by glass - Champagne, Prosecco, house wine, bottled beer, and Alan Milliant Juice

APPETIZER

ORGANIC TERROIR SALAD

Ingredients from our rooftop garden and Hong Kong's own Hydroponic and Organic farms

OR

SOUP OF THE SEASON

Please check with our service team for details

OR

HAMACHI CARPACCIO

Ponzu Sauce, Citrus, Basil Gel

OR

GREEN ASPARAGUS

Scottish Egg, Celery Root Rémoulade, Tartar Sauce

OR

PAN-FRIED DUCK FOIE GRAS (\$60 supplement)

Ginger Syrup, Mango, Coriander

OR

TRIO OF GILLARDEAU OYSTER (\$80 supplement)

Yuzu Champagne Foam

OR

SPANISH EL CAPRICHIO TOMATO CLASSIC OX TRIPE STEW

Parsley Garlic Toast

OR

BEEF TARTAR AU TROLLEY "A LA MINUTE" (\$60 supplement)

Mesclun Salad

OR

MOROCCAN BEEF KOFTA

Fresh Tzatziki Sauce, Coriander Mint Mixed Herbs Salad



SKYE

SKYE

頭盤

SKYE 自家沙律

選用「柏寧花園」及本地有機水耕農場食材

或

時令湯品

請向服務團隊查詢

或

薄切油甘魚生片

柚子醋汁、柑橘、羅勒啫喱

或

露筍

蘇格蘭蛋、芹菜根蛋黃醬、他他醬

或

(另加\$60) 香煎鴨肝

薑糖漿、芒果、芫茜

或

(另加\$80) 吉多拉生蠔3隻

柚子香檳泡沫

或

馬德里蕃茄經典燉牛肚

蕃茜香蒜多士

或

(另加\$60) (席前餐車) 牛肉他他

沙律

或

摩洛哥牛肉串

新鮮青瓜乳酪醬、香草芫茜薄荷沙律

set lunch menu

(available 12:00 - 14:30)

MAIN COURSE

NORWEGIAN SALMON

Warm Salad, Sauce Choron, Southern Vegetable, Herbs

OR

GRILLED SCALLOP IN SHELL (\$60 supplement)

Sweet Pea "À La Française", White Mushroom, Butter Sauce

OR

OX PICANHA RUMP CAP

Homemade French Fries, Béarnaise Sauce

OR

SNAIL RAVIOLI

"Poulette" Sauce with Herbs, Anise Chervil

OR

AUSTRALIAN CLASSIC LAMB STRIPLOIN

Smoked Bell Pepper Cream, Vegetable Tian

OR

HOMEMADE GNOCCHI

Tomato Marmalade, Parmesan Cheese, Basil Pesto



SKYE



DESSERT

DESSERT TROLLEY

Unlimited choices of dessert selections

Caramel Flan, Seasonal Fruit Pavlova, Classic Mille-feuille, Paris-Brest

Baba Big Size with Madagascar Vanilla Rhum and Whipped Cream,

Mixed Red Fruit and Chantilly Cream, Homemade Ice Cream or Sorbet

Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

* APPETIZER + MAIN COURSE + DESSERT

** APPETIZER + MAIN COURSE OR MAIN COURSE + DESSERT

^ Special prices cannot be used in conjunction with other discounts or promotions

主菜

挪威三文魚

暖沙律、法式蕃茄醬、蔬菜、香草

或

(另加\$60) 烤連殼帶子

法式香豌豆、白蘑菇、牛油汁

或

牛臀肉

自家製薯條、賓利士汁

或

蝸牛意大利雲吞

法式香草醬、茴香細葉芹

或

澳洲羊肉西冷

煙燻燈籠椒忌廉、焗雜菜

或

自家製薯蓉麵糰

蕃茄醬、巴馬臣芝士、羅勒香草醬

甜品

法式甜品車

任選精選法式甜點

法式焦糖布甸、時令水果蛋白餅、法式千層酥

法式榛子泡芙、法式小蛋糕配馬達加斯加雲呢噠酒忌廉

雜莓及忌廉、自家製雪糕或雪葩

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

頭盤 + 主菜 + 甜品 *

頭盤 + 主菜 或 主菜 + 甜品 **

特價飲品不可與其他優惠及推廣同時使用 ^



Vegetarian

SKYE

Signature

HK

(from) HK Organic farms



(from the) rooftop garden