



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
#SKYE dining
#SKYE roofbar

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

French bistro brunch menu

(Available on Saturday, Sunday and Public Holiday 12:00 - 15:00 | Last Seating 14:30)

FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Prosecco, Aperol Spritz, selected white, red wine, and beer.

\$380 per person with free-flow Moët & Chandon Imperial Brut Champagne, Aperol Spritz, selected white and red wine, single-mix vodka, whisky, rum and gin

- Last pour at 15:00

- Free-flow options cannot be used in conjunction with other discounts or promotions

LES ENTRÉES

FREE-FLOW FRESH OYSTER, SNOW CRAB, PRAWN

BEEF TARTARE (*au guéridon*)

OSCIETRA CAVIAR ON EGG MIMOSA

A la Royale or Blinis

SCOTTISH SMOKED SALMON

Butter, Lemon

CLASSIC CAESAR SALAD

Roasted Yellow Chicken Breast, Parmesan Cheese

ROASTED BEEF SALAD

GRILLED VEGETABLE SALAD

Basil Pesto

HOMEMADE TERRINE OF THE DAY

ASSORTED COLD CUT

BREAD SELECTIONS

LES FROMAGES

REGIONAL FRENCH CHEESE

Quince Paste, Dried Fruits

LES SOUPS (*Choose 1 per person*)

CLASSIC FRENCH ONION SOUP

Emmental Baguette

LOBSTER BISQUE

Farm Cream, Olive Oil

暢飲套餐

每位\$180配意大利Prosecco氣泡酒、
意大利利口酒、
指定白酒、紅酒及啤酒

每位\$380配Moët & Chandon Imperial Brut香檳、
意大利利口酒、指定白酒及紅酒、指定伏特加酒、
威士忌、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

頭盤

新鮮生蠔、雪蟹、蝦

(席前餐車) 牛肉他他

法式釀雞蛋配OSCIETRA魚子醬

小麥餅

蘇格蘭煙三文魚

牛油、檸檬

凱撒沙律

燒黃雞胸肉、巴馬臣芝士

燒牛肉沙律

烤雜菜沙律

羅勒香草醬

自家製每日精選凍批

雜錦火腿

手工麵包

芝士

法國芝士

香梨醬、乾果

(每位自選1款) 湯品

傳統法式洋蔥湯

埃曼塔芝士多士

龍蝦湯

農場忌廉、橄欖油

French bistro brunch menu

(Available on Saturday, Sunday and Public Holiday 12:00 - 15:00 | Last Seating 14:30)

LES PLATS DE RÉSISTANCE (Choose 1 per person)

YELLOW CHICKEN FOIE GRAS BALLOTINE

Medjool Date

OX PICANHA RUMP CAP

Red Wine Jus

GRILLED SALMON FILET

Creamy Dill Beurre Blanc

GRILLED BOSTON LOBSTER (½ pc per serving)

Garlic Butter

L'ACCOMPAGNEMENT (Choose 1 per person)

GRATIN DAUPHINOIS

FRESH TAGLIOLINI

Parmesan Cream

SAUTÉED SPINACH

Farm Cream

VIRGIN OLIVE OIL SEASONAL VEGETABLES

HOMEMADE FRIES

DESSERT

DESSERT BUFFET

We invite you to visit our dessert counter to try our hand-made cakes, pastries, tartlets and entremets, whilst sampling our flavours of homemade ice creams or sorbets.

\$680 per person

Including Daily Juice, Soft Drink, Coffee, or Tea

(Choose 1 per person)

ANY ADDITIONAL SOUP OR SIDE \$80

ANY ADDITIONAL MAIN COURSE \$120

(每位自選1款) **主菜**

慢煮黃雞肉鴨肝卷

椰棗

香煎牛臀肉

紅酒汁

烤三文魚柳

刁草忌廉牛油汁

(每客半隻) 烤波士頓龍蝦

蒜香牛油

(每位自選1款) **配菜**

法式忌廉焗薯仔

新鮮意大利寬條麵

巴馬臣芝士忌廉

炒菠菜

農場忌廉

橄欖油炒時令蔬菜

自家製薯條

甜點

自助法式甜品

我們誠邀您到甜點櫃檯，品嚐各款手工蛋糕、酥餅、餡餅及甜點，同時亦可品嚐我們自家製風味獨特的雪糕或雪葩。

每位 \$680

包括是日果汁、汽水、咖啡或茶

(每位自選1款)

另加任何一款湯品或配菜 \$80

另加任何一款主菜 \$120