



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)

SMOKED BLUEFIN TUNA BELLY

Caramelized Shallot Purée, White Radish Pickles



DUCK FOIE GRAS TERRINE

Red Fruits, Smoked Eel



"CHALLANS" DUCK

Beetroot Coffee Duck Jus, Penja Pepper,
Pineapple Honey Foam



GRILLED SEA BREAM FILLET

Cherry Tomato Basilic, Chicken Dijon Mustard Jus

or

LAMB LOIN SMOKED IN HAY BUTTER

Rooftop Garden Herbs, Signoria Gonzaga Balsamic,
Blueberry BBQ Sauce



"GRANNY SMITH" APPLE

Basil, "Isigny" Cheese, Begonia

\$880 per person

煙燻藍鰭吞拿魚腩

焦糖乾蔥蓉、醃蘿蔔



鴨肝凍批

紅莓、煙燻鰻魚



法國「沙朗」鴨

紅菜頭咖啡鴨肉汁、彭賈胡椒、
菠蘿蜜糖泡沫



烤海鯛魚柳

羅勒車厘茄、雞肉芥末醬

或

乾草黃油煙燻羊柳

天台花園香草、意大利陳醋、
藍莓燒烤汁



"GRANNY SMITH" 青蘋果

羅勒、法國依思尼芝士、秋海棠

每位 \$880

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 varieties, 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！