



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

French bistro mother's day brunch menu

(available 12:00 - 14:30)

FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Prosecco, Aperol Spritz, SKYE Seasonal Cocktail, selected white and red wine, single-mix vodka, rum and gin

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

- Last pour at 15:00

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

暢飲套餐

每位\$180配意大利Prosecco氣泡酒、意大利利口酒、SKYE時令雞尾酒、指定白酒及紅酒、指定伏特加酒、霖酒及氈酒

每位\$380配Moët & Chandon Imperial Brut香檳、意大利利口酒、SKYE時令雞尾酒、指定白酒及紅酒、指定伏特加酒、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

LES ENTRÉES

FREE-FLOW FRESH OYSTER, SNOW CRAB, PRAWN

HAMACHI CARPACCIO Ponzu Sauce, Citrus, Basil Gel

OBSIBLUE PRAWN Tapioca Chips, Mango

HOKKAIDO SCALLOP MARINATED IN THE SHELL Calamansi Jus

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

頭盤

新鮮生蠔、雪蟹、蝦

油甘魚薄切生魚片

法國水晶藍蝦 木薯片、芒果

北海道連殼帶子 柑橘汁

(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

LES FROMAGES

REGIONAL FRENCH CHEESE Quince Paste, Dry Fruits

芝士

法國芝士 香梨醬、乾果

LES SOUPS (*Choose 1 per person*)

“A LA MINUTE” CLAMS CHAMPAGNE MARINIÈRE SOUP

LOBSTER BISQUE Farm Cream, Olive Oil

(每位自選1款) 湯品

西班牙蜆肉湯

龍蝦湯 農場忌廉、橄欖油

French bistro mother's day brunch menu

(available 12:00 - 14:30)

LES PLATS DE RÉSISTANCE (Choose 1 per person)

CHICKEN BREAST TAJINE

Lemon Confit, Green Olive, Coriander, Cauliflower Risotto

BOURBON SMOKED IRISH SIRLOIN

Red Wine Shallot Sauce, Black Beer Onion Ring

NORWEGIAN SALMON

Warm Salad, Southern Vegetable, Agrum Olive Oil

BOSTON LOBSTER THERMIDOR (½ pc per serving)

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.

\$780 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**

摩洛哥雞胸肉
油封檸檬、橄欖、芫茜、椰菜花飯

煙燻愛爾蘭西冷牛扒
紅酒乾蔥汁、黑啤洋蔥圈

挪威三文魚
沙律、雜菜、橄欖油

(每客半隻) 烤焗波士頓龍蝦

(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 \$780

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