



## 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 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 or on top of Oyster

SCOTTISH SMOKED SALMON

Brioche, 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

FRENCH CHEESES

Quince Paste, Dried Fruits

LES SOUPS (*Choose 1 per person*)

CLASSIC FRENCH ONION SOUP

Emmental Baguette

“A LA MINUTE” CLAMS CHAMPAGNE MARINIÈRE SOUP

## 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、秣酒及氈酒

- 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  
小麥餅或生蠔

蘇格蘭煙三文魚  
牛油麵包、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

香檳蜆肉湯

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## 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 WITH PARMESAN CRUST AND RAVIOLI (½ pc per serving)

## L'ACCOMPAGNEMENT (Choose 1 per person)

### FRENCH BEANS GLAZED ON BEEF JUS AND DEEP-FRIED GARLIC

### FRESH TAGLIOLINI

Parmesan Cream

### SAUTÉED SPINACH

Farm Cream

### VIRGIN OLIVE OIL SEASONAL VEGETABLES

### TRUFFLE 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

### 摩洛哥式燴雞胸肉

油封檸檬、青橄欖、芫茜、椰菜花飯

### 威士忌煙燻愛爾蘭牛肉西冷

紅酒乾蔥汁、黑啤洋蔥圈

### 挪威三文魚

沙律、蔬菜、橄欖油

(每客半隻) 法式波士頓龍蝦、龍蝦雲吞

(每位自選1款) 配菜

### 法式炒青豆

### 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

### 松露薯條

## 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