



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」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

- 三道菜午市套餐每位 \$460*
- 二道菜午市套餐每位 \$380**
- 另加任何一款頭盤或湯品 \$100

特選葡萄酒、香檳、意大利葡萄氣酒、枝裝啤酒及法國精品果汁均可享八折優惠 ^

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

BLACK PRAWN CARPACCIO

Ponzu Sauce, Citrus, Basil Gel

OR

FRESH PEA CREAM

Mint, Aged Ricotta

OR

BIGORRE HAM 36 MONTHS

French Melon Carpaccio, Old Balsamic Vinegar

OR

DUCK FOIE GRAS TERRINE

Grapes Chutney, Sweet Wine Reduction

OR

JAPANESE SCALLOP PUDDING

Sautéed Baby Spinach, White Mushroom

OR

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

Mesclun Salad



HK



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

薄切生蝦片

柚子醋汁、柑橘、羅勒啫喱

或

新鮮青豆忌廉

薄荷、陳年瑞可達芝士

或

比戈爾火腿36個月

法國蜜瓜薄切、陳醋

或

鴨肝凍批

提子蘸醬、甜酒汁

或

日本帶子布甸

炒嫩菠菜、白蘑菇

或

(另加\$60) (席前餐車) 牛肉他他
雜菜沙律



Vegetarian

SKYE Signature

HK (from) HK Organic farms



(from the) rooftop garden

set lunch menu

(available 12:00 - 14:30)

MAIN COURSE

RED MULLET

Bouillabaisse Soup, Rouille Croûton

OR

BOSTON LOBSTER WITH PARMESAN MUSTARD CRUST (\$60 supplement)

Claw In Dumpling with Lemon Butter Sauce

OR

BEEF HANGER STEAK

French Fries, Béarnaise Sauce

OR

SNAIL RAVIOLI

“Poulette” Sauce, Mushroom Duxelle with Herbs,
Anise Chervil

OR

DUCK LEG CONFIT

“Petit Pois À La Française”, Truffle Chicken Jus

OR

BIGORRE BLACK PORK RACK

Vegetable Tian, Smoked Bell Pepper Sauce

OR

GIROLLE MUSHROOM AND GNOCCHI

Brie Cheese Espuma, Grated Hazelnut



SKYE



主菜

紅鱈魚

馬賽魚湯、麵包粒

或

(另加\$60) 法式波士頓龍蝦
龍蝦鉗意式雲吞、檸檬牛油汁

或

封門柳

薯條、賓利士汁

或

蝸牛意大利雲吞

法式香草醬、香草蘑菇、茴香細葉芹

或

油封鴨腿

法式炒雜菜、松露雞汁

或

比戈爾黑毛豬肋骨

法式焗雜菜、煙燻燈籠椒汁

或

雞油菌、薯蓉麵糰

布利芝士泡沫、榛子碎

DESSERT

DESSERT TROLLEY

Unlimited choices of dessert selections

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

甜品

法式甜品車

任選精選法式甜點

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 ^