



SKYE

ROOFBAR & DINING



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

degustation menu

(Available 18:00 - 21:30)

ESCOFFIER FENNEL BAVAROIS

Tourteau Crab, Smoked Fish Eggs

Jean Vesselle, Pur B3, Brut Nature 2015

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YELLOW CHICKEN ROYALE

Duck Foie Gras, Celery Espuma, Black Truffle Supreme

Domaine Belargus, 'Ronceray', Anjou Blanc 2020

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WILD LINE CAUGHT TURBOT

Oscietra Caviar "Iode Condiments", Cauliflower Cream,
Noilly Prat Sauce

Château La Nerthe, Châteauneuf-du-Pape Blanc 2020

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BEEF TENDERLOIN

Burgundy Red Wine Sauce, Confit Sweetbread In Truffle Reduction,
Butter Mashed Potato

Sotanium, Les Vins de Vienne, Collines Rhodaniennes IGP 2018

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BAKED ALASKA

Bourbon Vanilla, Raspberry

* W & J Graham's Single Harvest Tawny Port 1974

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Valrhona Petit Four

\$1,080 per person

巴伐利亞茴香奶凍

圖爾托蟹、煙燻魚籽

.....

白酒法國黃雞

鴨肝、西芹泡沫、黑松露汁

.....

野生多寶魚

Oscietra 魚子醬、椰菜花忌廉、
苦艾酒汁

.....

牛柳

勃根地紅酒汁、松露汁油封牛胸腺、
牛油薯蓉

.....

火焰雪山

波本雲呢噠、紅桑莓

.....

法國朱古力餐後小點

每位 \$1,080

SOMMELIER WINE PAIRING

4-glass, tasting portion: \$580 per person*

One glass of wine is never enough for the whole night!
Let our sommelier's suggestions brighten up your night!

* Additional \$280 per person to enjoy a tasting portion of
50 years W & J Graham's Single Harvest Tawny Port 1974

5-glass, tasting portion: \$860 per person

Our sommelier thinks outside of the box!
Apart from traditional grape varietals, we bring other interesting wines
to the forefront as seasonings for the gastronomy!

4杯淺嚐餐酒配對每位\$580*

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!

* 另加每位\$280可享用五十年W & J Graham's Single
Harvest Tawny Port 1974 砵酒一杯

5杯淺嚐餐酒配對其中一杯配甜品 每位\$860

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!