



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

12:00 - 15:00 | Last Seating 14:30

FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Borgo Imperiale Prosecco, Terre Allegre white wine (Trebiano) and red wine (Sangiovese), and Aperol Spritz

\$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 LEG, PRAWN

OSCIETRA CAVIAR ON EGG MIMOSA A la Royale, Blinis or on top of Oyster

BEEF TARTARE (*au guéridon*)

CLASSIC CAESAR SALAD Roasted Yellow Chicken Breast, Parmesan Cheese

CELERY RÉMOULADE

NICOISE SALAD

SUMMER TRUFFLE LEEK SALAD Vinaigrette

BEEF TONGUE SALAD Pommery Vinaigrette

HOMEMADE TERRINE OF THE DAY

ASSORTED COLD CUT

BREAD SELECTIONS

LES FROMAGES

CHEESE HOUSE SELECTIONS Quince Paste, Dried Fruits

LES SOUPS (*Choose 1 per person*)

CLASSIC FRENCH ONION SOUP Emmental Baguette

CLAMS CHAMPAGNE MARINIÈRE SOUP



Happy

BASTILLE DAY

14th July



暢飲套餐

每位 \$180 配意大利 Prosecco 氣泡酒、指定白酒、紅酒及意大利利口酒

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、雪蟹腳、蝦

法式釀雞蛋配 OSCIETRA 魚子醬 小麥餅或生蠔

(席前餐車) 牛肉他他

凱撒沙律 燒黃雞胸肉、巴馬臣芝士

法式芹菜沙律

尼哥斯沙律

松露大蒜沙律 油醋汁

牛舌沙律 芥末油醋汁

自家製每日精選凍批

雜錦火腿

手工麵包

芝士

精選法國芝士 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

French bistro brunch menu

12:00 - 15:00 | Last Seating 14:30

LES PLATS DE RÉSISTANCE (Choose 1 per person)

- CHICKEN SUPREME Basquaise Garnish, Chicken Jus
- DRY-AGED BEEF SIRLOIN Peppercorn Sauce, Onion Confit
- PYRÉNÉES FRENCH LAMB RACK Yoghurt Cream Sauce, Roasted Baby Eggplant
- BLACK COD LOIN BOUILLABAISSE Bread Crouton, Rouille Mayonnaise

L'ACCOMPAGNEMENT (Choose 1 per person)

- CLASSIC MASHED POTATO
- GNOCCHI AND COMTÉ CHEESE CREAM
- FRENCH BEAN Garlic Beef Jus, Deep-fried Garlic
- SEASONAL VEGETABLES
- FRENCH FRIES

DESSERT

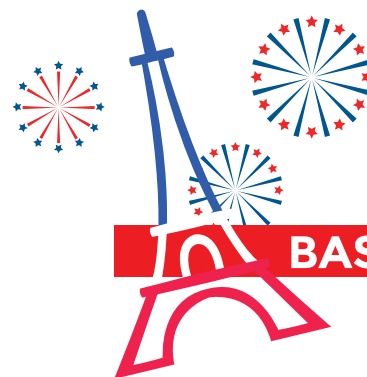
DESSERT BUFFET

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 Juice of the Day, 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

- 法式燴雞肉 巴斯克雜菜、雞汁
- 乾式熟成牛肉西冷 胡椒汁、油封洋蔥
- 比利牛斯山羊扒 乳酪汁、烤茄子
- 法式馬賽魚湯鱈魚柳 麵包粒、魚湯蛋黃醬

(每位自選1款) 配菜

- 法式牛油薯蓉
- 芝士忌廉薯蓉麵糰
- 法邊豆 蒜香牛肉汁、炸蒜
- 時令蔬菜
- 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