



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
#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, SEA WHELK, PRAWN

BEEF TARTARE (*au quéridon*)

OSCIETRA CAVIAR ON EGG MIMOSA

A la Royale or Blinis or on top of Oyster

CLASSIC CAESAR SALAD

Roasted Yellow Chicken Breast, Parmesan Cheese

NICOISE SALAD

TRUFFLE CELERY RÉMOULADE

OX TONGUE SALAD

“Charcutière” Vinaigrette

SALMON TERRINE

PÂTÉ CROUTE

ASSORTED COLD CUT

BREAD SELECTIONS

LES FROMAGES

FRENCH CHEESES

Dried Fruits

LES SOUPS (*Choose 1 per person*)

CLASSIC FRENCH ONION SOUP

Emmental Baguette

CLAMS 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、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

頭盤

新鮮生蠔、海螺、鮮蝦

(席前餐車) 牛肉他他

法式釀雞蛋配 OSCIETRA 魚子醬

小麥餅或生蠔

凱撒沙律

燒黃雞胸肉、巴馬臣芝士

尼哥斯沙律

法式松露芹菜沙律

牛舌沙律

油醋汁

三文魚凍批

肝醬凍批

雜錦火腿

手工麵包

芝士

法國芝士

乾果

(每位自選1款) 湯品

傳統法式洋蔥湯

埃曼塔芝士多士

法式蜆肉湯

French bistro brunch menu

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LES PLATS DE RÉSISTANCE (Choose 1 per person)

YELLOW CHICKEN SUPREME

Basquaise Garnish, Chicken Jus

WAGYU BEEF CHEEK CONFIT IN RED WINE

Baby Carrot

AUSTRALIAN LAMB RACK

Onion Confit, Mint Lamb Sauce

BLACK COD LOIN BOUILLABAISSSE

Bread Crouton, Rouille Mayonnaise

L'ACCOMPAGNEMENT (Choose 1 per person)

CLASSIC MASHED POTATO

COMTÉ CHEESE CREAM GNOCCHI

FRENCH BEAN

Beef Jus, Deep-fried Garlic

SEASONAL VEGETABLES

Virgin Olive Oil

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.

\$680 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**

法式燴黃雞肉

巴斯克雜菜、雞汁

紅酒油封和牛面頰肉

嫩甘筍

澳洲羊扒

油封洋蔥、薄荷羊肉汁

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**

牛油薯蓉

芝士忌廉薯蓉麵糰

法邊豆

牛肉汁、炸蒜

時令蔬菜

初榨橄欖油

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