



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

de gustation menu

(Available 18:00 - 21:30)

ESCOFFIER FENNEL BAVAROIS

Tourteau Crab, Smoked Fish Eggs

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EGGPLANT CONFIT

Truffle, Tomato, Parmesan, Artichoke

.....

HONG KONG GOLDEN PLUME CHICKEN IN HAINAN STYLE

Ravioli, Skewer

.....

SEA BREAM, JAPANESE SCALLOP, OSCIETRA CAVIAR

Potato Mousseline, Spinach Butter

OR

WAGYU BEEF CHEEK

Celeriac Root Purée, Vigneron Red Wine Sauce

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VALRHONA CHOCOLATE MOELLEUX

Red Fruit Coulis, Raspberry Sorbet

Mignardises

\$880 per person

法國茴香奶凍

麵包蟹、煙燻魚子

.....

油封茄子

松露、蕃茄、巴馬臣芝士、雅枝竹

.....

本地海南風味金棠雞

意式雲吞、串燒

.....

海鯛魚、日本帶子、OSCIETRA魚子醬

馬鈴薯慕斯、菠菜牛油

或

和牛面頰肉

根芹菜蓉、法國紅酒汁

.....

法國朱古力流心蛋糕

紅莓醬、紅桑莓雪葩

餐後小點

每位 \$880

SKYE

SKYE Signature 推介

SOMMELIER WINE PAIRING

3-glass, tasting portion: \$380 per person

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

3杯淺嚐餐酒配對 每位\$380

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!

5-glass, tasting portion: \$580 per person including one for your dessert

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

5杯淺嚐餐酒配對其中一杯配甜品 每位\$580

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!