



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

BAR SNACKS

(Available 14:30 - 23:30)

FRENCH GILLARDEAU OYSTER

Shallot, Vinegar, Lemon

TEMPURA PRAWN

Tom Yum Mayonnaise, Kaffir Lime

BROWN BEER TEMPURA ONION RING

BBQ and Tartar Sauce

CLASSIC SPANISH EL CAPRICHIO TOMATO OX TRIPE STEW

Parsley Garlic Toast

KOREAN CORN DOG

Pickles, Gherkin

BELGIAN-STYLE FRIES

Pulled Pork Carbonnade, Mayonnaise

FRENCH FRIES

Kewpie Mayonnaise, Ketchup

KAVIARI OSCIETRA CAVIAR (20G)

Blinis, Condiments

THE CHEESE SELECTION

3 Kinds of Seasonal Cheese

Quince Jelly, Figs Bread

HONG KONG MILK TEA CRÈME BRÛLÉE, SPÉCULOOS

CLASSIC AMARETTO TIRAMISÙ

小食

法國吉拉多生蠔

乾蔥、香醋、檸檬

\$90 pc

天婦羅炸蝦

冬蔭蛋黃醬、泰國青檸

\$130

天婦羅啤酒洋蔥圈

燒烤醬及田園他他醬

\$80

西班牙經典蕃茄燉牛肚

香蒜蕃茜多士

\$230

韓式熱狗

醃菜

\$120

比利時薯條

手撕豬肉醬、蛋黃醬

\$240

薯條

丘比蛋黃醬、蕃茄醬

\$80

KAVIARI OSCIETRA 魚子醬 (20克)

小麥餅、配料

\$750

芝士拼盤

時令芝士3款

木梨啫喱、無花果麵包

\$400

港式奶茶焦糖燉蛋、焦糖脆餅

\$100

傳統杏仁酒提拉米蘇

\$100

SKEWERS

(Available 14:30 - 23:30)

SKEWERS PLATTER

(1 pc each)

THAI TOFU

Peanut Sauce

XINJIANG LAMB, LEEK

Cumin Glazed

SMOKED MUSSEL

Thai Sauce, Bonito

TIGER PRAWN

Eel Sauce, Dried Bonito, Sakura Shrimp

JAPANESE A5 WAGYU BEEF

Raspberry Pommery Mustard

ASIAN MARINATED SALMON



串燒

串燒拼盤

(各1串)

\$450 6 pcs

泰式豆腐

花生醬

\$50 pc

新疆羊肉、大蒜

孜然汁

\$80 pc

煙燻青口

泰式醬汁、鰹魚

\$80 pc

虎蝦

鰻魚汁、鰹魚碎、櫻花蝦

\$100 pc

日本 A5 和牛

紅桑莓芥末醬

\$150 pc

亞洲風味醃三文魚

\$65 pc



Vegetarian



Spicy