



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

1 - 31 May 2024

set lunch menu

(available 12:00 - 14:30)



- * 3-COURSE SET LUNCH \$460 PER PERSON
- ** 2-COURSE SET LUNCH \$380 PER PERSON
- ANY ADDITIONAL APPETIZER OR SOUP \$100

^ 20% off on selected wine by glass - Champagne, Prosecco, house wine, bottled beer, and Alan Milliant Juice

- 三道菜午市套餐每位 \$460 *
- 二道菜午市套餐每位 \$380 **
- 另加任何一款頭盤或湯品 \$100

特選葡萄酒、香檳、意大利葡萄氣酒、枝裝啤酒及法國精品果汁均可享八折優惠 ^

APPETIZER

ORGANIC TERROIR SALAD

Ingredients from our rooftop garden and Hong Kong's own Hydroponic and Organic farms

OR

SOUP OF THE SEASON

Please check with our service team for details

OR

TRIO OF BOUZIGUES OYSTER

Condiments

OR

HAMACHI CARPACCIO

Ponzu Sauce, Citrus, Basil Gel

OR

BIGORRE HAM 36 MONTHS

Quercy Melon Carpaccio, Old Balsamic Vinegar

OR

DUCK FOIR GRAS TERRINE

Grapes Chutney, Banyuls Reduction

OR

KAVIARI CAVIAR

Caviar, Mimoso Egg, Kewpie Mayonnaise

OR

BEEF TARTARE A LA MINUTE

Mesclun Salad



頭盤

SKYE 自家沙律

選用「柏寧花園」及本地有機水耕農場食材

或

時令湯品

請向服務團隊查詢

或

布齊格生蠔3隻

配料

或

薄切油甘魚生片

柚子醋汁、柑橘、羅勒啫喱

或

36個月比戈爾風乾火腿

薄切奎爾蜜瓜片、陳醋

或

SKYE

鴨肝凍批

提子醬、法國甜酒汁

或

KAVIARI 魚子醬

魚子醬、法式香草雞蛋、丘比蛋黃醬

或

牛肉他他

沙律



Vegetarian



SKYE Signature



HK (from) HK Organic farms



(from the) rooftop garden

set lunch menu

(available 12:00 - 14:30)



MAIN COURSE

RED MULLET

Bouillabaisse, Rouille Croutons

OR

GRILLED SCALLOP IN SHELL (\$60 supplement)

Sweet Pea À La Française, White Mushroom Butter Sauce

OR

BEEF HANGER STEAK

Homemade French Fries, Béarnaise Sauce

OR

SNAIL RAVIOLI

“Poulette” Sauce with Herbs, Anise Chervil

OR

DUCK LEG CONFIT

“Petits Pois à la Française.”, Truffle Chicken Jus

OR

BIGORRE BLACK PORK RACK

Vegetable Tian, Smoked Bell Pepper Sauce

OR

HOMEMADE GNOCCHI

Tomato Marmalade, Parmesan Cheese, Basil Pesto



SKYE



主菜

紅鱈魚

法式海鮮湯、大蒜辣椒麵包

或

(另加\$60) 烤連殼帶子

法式香豌豆、白蘑菇牛油汁

或

牛腹肉扒

自家製薯條、賓利士汁

或

蝸牛意大利雲吞

法式香草醬、茴香細葉芹

或

油封鴨腿

法式炒青豆、松露雞肉汁

或

比戈爾黑豬架

焗雜菜、煙燻燈籠椒汁

或

自家製薯蓉麵糰

蕃茄醬、巴馬臣芝士、羅勒香草醬

DESSERT

DESSERT TROLLEY

Unlimited choices of dessert selections

Cherry Clafoutis, Catalane Cream, Classic “La Flaune De L Aveyron”,
Paris-Brest, Baba Big Size with Madagascar Vanilla Rhum and Whipped Cream,
Mixed Red Fruit and Chantilly Cream, Classic Chocolate Mousse,
Homemade Ice Cream or Sorbet

Complete your lunch with a complimentary NESPRESSO Coffee or TWG Tea

* APPETIZER + MAIN COURSE + DESSERT

** APPETIZER + MAIN COURSE OR MAIN COURSE + DESSERT

^ Special prices cannot be used in conjunction with other discounts or promotions

甜品

法式甜品車

任選精選法式甜點

法式櫻桃布甸、焦糖嫩蛋、傳統焗芝士蛋糕
法式榛子泡芙、法式小蛋糕配馬達加斯加雲呢喃酒忌廉
雜莓及忌廉、朱古力慕絲、
自家製雪糕或雪葩

享用怡神的NESPRESSO咖啡或TWG精品茶來完成午餐

頭盤 + 主菜 + 甜品 *

頭盤 + 主菜 或 主菜 + 甜品 **

特價飲品不可與其他優惠及推廣同時使用 ^