



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

1st October 2023

degustation menu

(available 18:00 - 21:30)

BREAD BASKET

CHEESE ROLL
TOMATO FLATBREAD
GRISSINI
MINI BRIOCHE
Bordier butter

手工麵包籃

芝士包
蕃茄薄脆
麵包條
迷你牛油麵包
法國手工牛油

SEAFOOD PLATTER

GILLARDEAU OYSTER (2 pcs per serving)
CRAB LEG (2 pcs per serving)
SEA WHELK (2 pcs per serving)
HALF BOSTON LOBSTER (½ pc per serving)
HOMEMADE SMOKED TROUT
Served with Lemon / Shallot Vinegar / Miso Mayonnaise

海鮮拼盤

(每客2隻) 吉拉多生蠔
(每客2隻) 蟹腳
(每客2隻) 海螺
(每客半隻) 波士頓龍蝦半隻
自家製煙燻鱒魚
配檸檬 / 乾蔥油醋 / 味噌蛋黃醬

HOT APPETIZER (Choose 1 per person)

GRILLED SMOKE EEL
Moilee Espuma, Edamame, Saffron Tuile, Garlic Cream
ROYAL CAVIAR WITH JAPANESE SEA URCHIN CREAM IN THE SHELL (1 pc per serving)
PAN-FRIED DUCK FOIE GRAS
White Nectarine, Apple Gel

(每位自選1款) 熱頭盤

烤煙燻鰻魚
咖喱泡沫、枝豆、藏紅花脆片、香蒜忌廉
(每客1隻) 魚子醬配日本連殼海膽忌廉
香煎鴨肝
白桃、蘋果啫喱

MAIN COURSE (Choose 1 per person)

DUCK LEG CONFIT
Orange Sauce, Agrum Zest
ROASTED IBERICO PORK PLUMA
Texas BBQ Sauce, Bourbon Onion Confit
GRASS-FED BEEF BAVETTE (For 2 to share)
Green Peppercorn Sauce
GRILLED XXL TIGER PRAWN (For 2 to share)
Provençale Marmalade
1500G BAKED WHOLE TURBOT FISH IN SEA SALT CRUST (For 2 to share) (\$200 supplement)

(每位自選1款) 主菜

油封鴨腿
香橙醬汁、柑橘皮
烤西班牙黑毛豬梅頭肉
德州燒烤醬、油封波本威士忌洋蔥
(2人分享) 草飼腰脊牛扒
青胡椒汁
(2人分享) 烤特大虎蝦
普羅旺斯果醬
(另加\$200) (2人分享) 鹽焗原條多寶魚1500克

SIDE (Choose 1 per person)

BUTTER MASHED POTATO
SAUTÉED SEASONAL VEGETABLES
DUCK FOIE GRAS FRIED RICE
Sesame, Spring Onion

(每位自選1款) 配菜

牛油薯蓉
炒時令雜菜
鴨肝炒飯
芝麻、青蔥

CHEESE

FRENCH CHEESE PLATTER (\$80 supplement)
Tomme de Savoie, Abondance, Camembert,
Spain Quince Jelly, Figs Bread

芝士

(另加\$80) 法國芝士拼盤
湯德薩瓦、阿邦當斯、金文畢、
西班牙木瓜啫喱、無花果麵包

DESSERT

DESSERT TROLLEY
Unlimited choices from our array of cakes, mignardises, chocolates and
homemade sorbet

甜點

法式甜品車
任選每天新鮮焗製糕餅、甜點、朱古力及
自家製雪葩

4-course \$1,088 per person

四道菜每位 \$1,088



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

“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

1st October 2023

children's set dinner menu

STARTER

前菜

TOMATO MOZZARELLA SALAD
Basil Pesto

蕃茄芝士沙律
羅勒香草醬

OR

或

CHICKEN BREAST
Baby Gem Caesar Salad, Parmigiano

煎雞胸
寶石生菜沙律、帕爾馬芝士

MAIN COURSE *

* 主菜

SEAFOOD TOMATO OR MUSHROOM PENNE PASTA

蕃茄或蘑菇海鮮尖通粉

OR

或

BLACK ANGUS MINI BURGER
Brioche Bun, Romaine Lettuce, Red Onion Jam
French Fries

黑安格斯牛肉迷你漢堡包
牛油麵包、羅馬生菜、紅洋蔥醬
薯條

DESSERT *

* 甜品

DESSERT TROLLEY
Unlimited choices from our array of cakes
mignardises, chocolates and homemade sorbet

法式甜品車
任選每天新鮮焗製糕餅
甜點、朱古力及自家製雪葩

* * * * *

* * * * *

2-course \$280 per person *

* 二道菜每位 \$280

3-course \$380 per person

三道菜每位 \$380