

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

APPETIZER

- choose one -

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

PORK HEAD TERRINE
Pommery Mustard, Mixed Herbs, Old Balsamic

HOKKAIDO SCALLOP CEVICHE
Ginger Soya Sauce, White Radish

BEEF TARTARE A LA MINUTE
Mesclun Salad

IBERICO HAM 48 MONTHS +\$60
Tomato Jam, Brown Sourdough Chips

SOUP OF THE SEASON
Please check with our service team for details

BLACK MOZAMBIQUE PRAWN TEMPURA
Aioli Mayonnaise

LOCAL CLAMS
Cauliflower, Noilly Prat Sauce

GRILLED OCTOPUS
Flamed Tomato, Iberian Chorizo Salad

MAIN COURSE

- choose one -

GRILLED MACKEREL
Taggiasche Olive, Saffron Fennel, Orange Sauce

PENNE PASTA
Lobster Bisque Cream, Sea Urchin, Parmesan Cheese

BOSTON LOBSTER THERMIDOR
+\$80 | ½ PC PER SERVING
Fresh Slice Veggie, Olive Oil

SHIITAKE MUSHROOM RAVIOLI
Goat Cheese

CONFIT DUCK LEG PARMENTIER
Carrot Cream, Truffle Chicken Jus

WAGYU BEEF CHEEK BRAISED IN RED WINE
Baby Carrot, Butter Mashed Potato

AUSTRALIAN SIR HARRIS CITRUS FED M4 WAGYU STRIPLOIN
+\$120 | 200G
Roasted Garlic, Truffle Butter Mashed Potato

BIGORRE BLACK PORK RACK
Vegetable Tian, Smoked Bell Pepper Sauce

CHEESE

FRENCH SELECTION CHEESE +\$60
Jam, Toast

DESSERT

DESSERT TROLLEY
Array of dessert from French classic dessert and pastry

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

SKYE collaborates with local artist Christa Chan for menu visuals, blending art with culinary excellence. Signifying creativity, infinity, and a mix of Hong Kong and French culture, SKYE's graphics showcase the iris, blue tiger butterflies, herbs and flowers from our own rooftop garden in the hotel, embodying cultural fusion and excellence.

All prices are in Hong Kong Dollars and subject to a 10% service charge



午市套餐

供應時間 12:00 - 14:30

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

以下精選飲品可享八折優惠 ^
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

頭盤

- 自選一款 -

SKYE自家沙律

選用「柏寧花園」及本地有機水耕農場食材

豬肉凍批

芥末籽醬、香草、陳醋

酸橘汁醃北海道帶子

薑汁醬油、白蘿蔔

牛肉他他

雜菜沙律

48個月西班牙黑毛豬火腿 +\$60

蕃茄啫喱、酸種麵包片

時令湯品

請向服務團隊查詢

莫桑比克大蝦天婦羅

蒜蓉蛋黃醬

本地大蜆

椰菜花、法國苦艾酒汁

烤八爪魚

烤蕃茄、西班牙黑毛豬辣肉腸沙律

主菜

- 自選一款 -

烤鯖魚

塔吉亞什橄欖、番紅花茴香、香橙醬汁

尖通粉

龍蝦湯忌廉、海膽、巴馬臣芝士

法式波士頓龍蝦 +\$80 | 每客半隻

蔬菜片、橄欖油

香菇意式雲吞

羊奶芝士

油封鴨腿

甘筍忌廉、松露雞汁

紅酒燴和牛面頰肉

嫩甘筍、牛油薯蓉

澳洲柑橘飼M4和牛西冷

+\$120 | 每客200克

烤蒜子、松露牛油薯蓉

比戈爾黑毛豬肋骨

法式焗雜菜、煙燻燈籠椒汁

芝士

精選法國芝士 +\$60

果醬、多士

甜點

法式甜品車

任選精選法式甜點

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

SKYE與本地藝術家Christa Chan攜手合作，設定並創作菜單插畫主題，透過藝術將料理的溫度與理念傳遞給賓客。SKYE Roofbar & Brasserie象徵著賓客與天空之間的連結，以及無界限的創意。菜單插畫中的法國國花鳶尾花與香港常見的鳳蝶，象徵著法國與香港文化的完美融合，以及對卓越追求的承諾。

所有價錢為港幣另加一服務費

