

FROM THE RAW BAR

- Oyster Selection **Market Price**
- Mozambique Prawn, Wasabi Mayonnaise 160
- Kaviari Caviar Selection,
Served with Blinis & Condiments 600 | **Price by Tin (30g)**
- Sesame Tuna Loin Tataki 160
- Geoduck Ceviche, Ginger Soy Sauce 280 **Local**
- Norwegian Langoustine Tartare, Intense Green Olive Oil, Sea Salt 310
- Local Clams, Cauliflower, Noilly Prat Sauce 160
- SKYE Homemade Cured Green Tea Salmon 170
- Iberico Bellota Ham 48 Months 180 | 40g
- Wagyu Beef Tartare "Au Couteau" 140
- Duck Foie Gras Terrine, Smoked Eel, Red Fruits 180

SUSTAINABLE SELECTIONS

- Norwegian Salmon Terrine, Vegetable Salad 120
- Kaviari Caviar, Egg Mimosa 200
- Grilled Octopus, Chorizo Salad 150
- Pan-Fried Red Mullet, Green Mussel, Artichoke, **Local**
Garlic Sausage 180
- Grilled Mackerel, Taggiasche Olive, Saffron Fennel 180
- Millesime Sardines in Olive Oil, Red Onion, Sourdough Toast 190
- Boston Lobster Thermidor 330 | **Half Piece**



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

ARTISAN FARM'S PICK

- Parisian Truffle Ham, Malossol Gherkin 190
- Natural Ham Terrine, "Noir De Bigorre" 180
- Cold Cut Platter, Butter, Toast 240
- Ping Yuen Chicken Glazed on Duck Fat 800 | 1,000g **Local**
- Australian M7 Wagyu Ribeye 680 | 350g
- Australian Sir Harris Citrus Fed M4 Wagyu Striploin 660 | 450g
- Bigorre Black Pork Rack 580 | 400g
- Australian Lamb Rack 580 | 3 pcs of bones
- French Cheese Platter, Jam, Sourdough Toast 340



Local From Hong Kong Organic Farm

AUTHENTIC OLD SCHOOL SIDE DISH

- French Onion Soup, Sourdough Toast, Comté Cheese 120
- Lobster Bisque, Piqual Olive Oil Toast, Farm Cream 140
- Roasted Bone Marrow, Parsley Crust, Arugula Salad 240
- Duck Leg Confit Parmentier, Carrot Cream, Truffle Chicken Jus 220
- Beef Bourguignon, Spring Vegetable, Mashed Potato 240
- White String Bean, Garlic Beef Jus 80 **Local**
- Organic Rooftop Salad 80 **Local**
- Garlic Potato, Espelette Pepper and Parsley 80
- Sautéed Mixed Mushroom 80 **Local**
- Butter Mashed Potato, Shaved Truffle 80

MEAT ALTERNATIVE

- Warm Spinach Salad, **Local**
Sesame Dressing 160
- Macaroni Comté Cheese Gratin 160
- Purple Eggplant Confit, **Local**
Zucchini Roll, Curry Gel 160
- Shiitake Mushroom Ravioli,
Goat Cheese 160

BOUTIQUE PÂTISSERIE

- Apple Tarte Tatin, Crème Fraîche 100
- Colonel, Lime Sorbet, Yuzu, French Vodka 100
- Le Baba Bouchon, Martinique Rum,
Vanilla Ice Cream, Chantilly 100
- Hong Kong Milk Tea Crème Brûlée 100
- Chocolate Fondant, Raspberry Sorbet 100
- Caramelized Passion Fruit Cream 100

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.



本地 食材來自本地

現製凍盤

精選新鮮生蠔 時價

莫桑比克大蝦, 芥末蛋黃醬 160

Kaviari魚子醬精選, 小麥餅, 配料 600 | 每罐 (30克)

芝麻火炙吞拿魚腩 160

酸橘汁醃象拔蚌, 薑汁醬油 280 本地

挪威海螯蝦他他, 橄欖油, 海鹽 310

本地大蜆, 椰菜花, 法國苦艾酒汁 160

SKYE自家製綠茶醃三文魚 170

48個月西班牙黑毛豬火腿 180 | 40克

手切和牛他他 140

鴨肝凍批, 煙燻鰻魚, 紅莓 180

可持續水產

挪威三文魚凍批, 蔬菜沙律 120

法式釀雞蛋配Kaviari魚子醬 200

烤八爪魚, 辣肉腸沙律 150

香煎紅魷魚, 青口, 雅枝竹, 蒜蓉香腸 180 本地

烤鯖魚, 塔吉亞什橄欖, 番紅花茴香 180

橄欖油沙甸魚, 紅洋蔥, 酸種麵包多士 190

法式波士頓龍蝦 330 | 半隻



所有價錢為港幣另加一服務費

工匠農產品

巴黎松露火腿, 馬洛索醃小青瓜 190

法式天然火腿凍批 180

法式凍肉拼盤 240

鴨油平原雞 800 | 1,000克 本地

澳洲M7和牛肉眼扒 680 | 350克

澳洲柑橘飼M4和牛西冷 660 | 450克

比戈爾黑豬扒 580 | 400克

澳洲羊架 580 | 3件

芝士拼盤, 果醬, 酸種麵包多士 340

傳統法式經典

洋蔥湯, 多士, 康提芝士 120

龍蝦湯, 皮奎爾橄欖油多士, 農場忌廉 140

烤牛骨髓, 蕃茜, 芝麻菜沙律 240

酥炸油封鴨腿, 薯蓉, 甘筍忌廉, 松露雞汁 220

紅酒燉牛肉, 蔬菜, 薯蓉 240

素菜

暖菠菜沙律, 芝麻汁 160 本地

法式芝士焗通心粉 160

油封茄子, 意大利青瓜卷, 本地
咖喱啫喱 160

椎茸意式雲吞, 羊奶芝士 160

配菜

白豆角, 蒜香牛肉汁 80 本地

「柏寧花園」有機沙律 80 本地

蒜香薯蓉, 紅辣椒, 蕃茜 80

炒雜菌 80 本地

牛油薯蓉, 黑松露 80

精緻甜點

法式蘋果撻, 酸忌廉 100

法國伏特加, 青檸雪葩, 柚子 100

法式牛油蛋糕, 秣酒, 雲呢喃雪糕, 忌廉 100

港式奶茶焦糖燉蛋 100

朱古力心太軟, 紅桑莓雪葩 100

焦糖熱情果忌廉 100

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。