

Merry
Christmas &
Happy New Year



SKYE
ROOFBAR & BRASSERIE



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。

All Prices are in Hong Kong Dollars and subject to a 10% service charge
價錢為港幣另加一服務費

"Please note all food and beverages are for dine-in only and not able for takeout"
請注意，有食物和飲品只供堂食，不可外帶



FESTIVE 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, Hong Kong's own Hydroponic and Organic farms

SEAFOOD PLATTER +\$120
Mozambique Prawn, Irish Oyster, Salmon Tartare, Scallop Ceviche

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

KAVIARI CAVIAR
Crab Meat Salad, Radish, Sour Cream

NATURAL HAM TERRINE "NOIRE DE BIGORRE"
Mesclun Salad, Sourdough Toast.

TRUFFLE HAM CROQUE MONSIEUR
Arugula Salad, Fresh Black Truffle

SHIITAKE MUSHROOM RAVIOLI
Goat Cheese

MAIN COURSE

- choose one -

GRILLED MACKEREL
Taggiasche Olive, Saffron Fennel, Orange Sauce

BEEF BOURGUIGNON
Seasonal Vegetable, Smoked Pork Belly, Mashed Potato

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

WINTER BLACK TRUFFLE PENNE PASTA +\$60
Parmesan Cream Sauce

CONFIT DUCK LEG PARMENTIER
Carrot Cream, Truffle Chicken Jus

IBERICO PORK COLLAR
Smoked Thyme, Bay Leaf, Macaroni Comte Cheese Gratin

CLASSIC FRENCH VOL-AU-VENT
Lobster, Sweetbread, Chicken Oyster, White Button Mushroom, Poulette Sauce

PURPLE EGGPLANT CONFIT
Zucchini Roll, Curry Gel

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.

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節慶午市套餐

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

海鮮拼盤 +\$120

莫桑比克大蝦、愛爾蘭生蠔、
三文魚他他、酸橘汁醃帶子

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

烤鯖魚

塔吉亞什橄欖、番紅花茴香、香橙醬汁

法式紅酒燴牛肉

時令蔬菜、煙燻豬腩、薯蓉

法式波士頓龍蝦 +\$80 | 每客半隻

蔬菜片、橄欖油

黑松露尖通粉 +\$60

巴馬臣芝士忌廉

精選法國芝士 +\$60

果醬、多士

法式甜品車

任選精選法式甜點

時令湯品

請向服務團隊查詢

KAVIARI 魚子醬

蟹肉沙律、蘿蔔、酸忌廉

天然火腿凍批

雜菜沙律、酸種麵包多士

法式芝士松露火腿三文治

芝麻菜沙律、新鮮黑松露

香菇意式雲吞

羊奶芝士

酥炸油封鴨腿

甘筍忌廉、松露雞汁

伊比利亞豬梅頭肉

煙燻百里香、月桂葉、
焗康堤芝士通心粉

法式經典酥盒

龍蝦、牛胸腺、雞蠔肉、白蘑菇、
雞汁

油封茄子

意大利青瓜卷、咖喱啫喱

主菜

- 自選一款 -

芝士

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

