

Merry
Christmas &
Happy New Year



SKYE

ROOFBAR & BRASSERIE



CHRISTMAS SEMI-BUFFET BBQ BRUNCH

25 & 26 December 2024 | Available 12:00 - 15:00 | Last Seating 14:30

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：所有食物和飲品只供堂食，不可外帶

FREE-FLOW DRINK PACKAGES

\$280 per person | Prosecco, Aperol Spritz, selected white, red wine and beer

\$380 per person | Moët & Chandon Imperial Brut Champagne, Aperol Spritz, selected white and red wine, single-mix vodka, whisky, rum and gin

- Last pour at 15:00
- Free-flow options cannot be used in conjunction with other discounts or promotions

LES ENTRÉES

Please help yourself to our arrangement of unique appetizers prepared by our Chefs, made from fresh, seasonal ingredients.

FREE-FLOW FRESH OYSTER, PRAWN

OSCIETRA CAVIAR ON EGG MIMOSA
A la Royale or Blinis or on top of Oyster

SEASONAL SALAD STATION

RAW SEAFOOD SELECTIONS

HOMEMADE TERRINE AND PÂTÉ

ASSORTED COLD CUT

BREAD SELECTIONS

FRENCH CHEESES

BLACK TRUFFLE

ARBORIO RISOTTO
Plantin Winter Black Truffle

TURKEY STATION

ROASTED TURKEY
Mashed Potato, Roasted Chestnut,
Cranberry Gravy

LES SOUPS (Choose 1 per person)

CLASSIC FRENCH ONION SOUP
Emmental Baguette

CLAMS MARINIÈRE SOUP



暢飲套餐

每位\$280 | 意大利 Prosecco 氣泡酒、意大利利口酒、指定白酒、紅酒及啤酒

每位\$380 | Moët & Chandon Imperial Brut 香檳、意大利利口酒、指定白酒及紅酒、指定伏特加酒、威士忌、霖酒及麩酒

- 暢飲時段至下午3時
- 暢飲選項不可與其他優惠及推廣同時使用

頭盤

廚師們準備的獨特開胃菜，採用新鮮時令食材烹製，並以自助型式供食客品嚐。

新鮮生蠔、鮮蝦

法式釀雞蛋配 OSCIETRA 魚子醬
小麥餅或生蠔

時令沙律

精選新鮮生海鮮

自家製凍批

雜錦火腿

手工麵包

法國芝士

黑松露

意大利飯
冬季黑松露

火雞

烤火雞
薯蓉、烤栗子、紅莓燒汁

湯品 (每位自選1款)

傳統法式洋蔥湯
埃曼塔芝士多士

法式蜆肉湯

LES PLATS DE RÉSISTANCE

SEAFOOD SELECTION (Choose 1 per person)

PENNE PASTA
Lobster Cream, Sea Urchin

BLACK COD LOIN BOUILLABAISSE
Bread Crouton, Rouille Mayonnaise

BOSTON LOBSTER THERMIDOR
+\$120 | ½ PC PER SERVING

PAN-FRIED RED MULLET
Green Mussel, Artichoke, Garlic Sausage

THE MEAT ON BBQ (Free-flow at Roofbar)

AUSTRALIAN SIR HARRIS CITRUS FED
M4 WAGYU STRIPLOIN

BBQ LOCAL GOLDEN PLUME CHICKEN
Lemongrass, Honey

IBERICO PORK COLLAR
Smoked Thyme, Bay Leaf

AUSTRALIA LAMB RACK
Glazed Mustard

SIDE DISH

FRENCH BEAN
Beef Jus, Deep-fried Garlic

CLASSIC TRUFFLE MASHED POTATO

DESSERT

We invite you to visit our dessert counter to try our hand-made cakes, pastries, tartlets and entremets, whilst sampling our flavours of homemade ice creams or sorbets.

\$780 per person
Including Juice of the Day, Soft Drink, Coffee, or Tea (Choose 1 per person)

ANY ADDITIONAL SOUP OR SIDE \$80
ANY ADDITIONAL MAIN COURSE \$120

主菜

精選海鮮 (每位自選1款)

尖通粉
龍蝦忌廉、海膽

法式馬賽魚湯黑鱈魚柳
麵包粒、魚湯蛋黃醬

法式波士頓龍蝦
+\$120 | 每客半隻

香煎紅魷魚
青口、雅枝竹、大蒜香腸

烤肉 (自助型式)

澳洲柑橘飼M4和牛西冷

本地金棠雞
香茅、蜜糖

伊比利亞豬梅頭肉
煙燻百里香、月桂葉

澳洲羊架
芥末

配菜

法邊豆
牛肉汁、炸蒜

松露牛油薯蓉

甜點

我們誠邀您到甜點櫃檯，品嚐各款手工蛋糕、酥餅、餡餅及甜點，同時亦可品嚐我們自家製風味獨特的雪糕或雪葩。

每位 \$780
包括是日果汁、汽水、咖啡或茶
(每位自選1款)

另加任何一款湯品或配菜 \$80
另加任何一款主菜 \$120

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.