

# SKYE

ROOFBAR & BRASSERIE



## NEW YEAR'S EVE | 31 DECEMBER 2024 DINNER BRUNCH

Available 1830 - 21:30

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

## LES ENTRÉES

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

FREE-FLOW FRESH OYSTER, MOZAMBIQUE PRAWN

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

SEASONAL SALAD STATION  
Remoulade Celery, Truffle  
Ox Tongue Salad  
Waldorf Salad

RAW SEAFOOD SELECTIONS  
Geoduck Sashimi  
Prawn Ceviche  
Langoustine Tartar

HOMEMADE TERRINE AND PÂTÉ  
Duck Pate Croute  
Salmon Mousse Terrine,  
Pork Head Parsley Terrine

ASSORTED COLD CUT

BREAD SELECTIONS

## RACLETTE CHEESE STATION

Roasted Potato

## TURKEY STATION

Mashed Potato, Roasted Chestnut,  
Cranberry Gravy

## LES SOUPS

TRUFFLE MUSHROOM CREAM SOUP  
Grilled Cheese Baguette,  
Pan-Fried Local Mushroom,  
Truffle Cream



## 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、莫桑比克大蝦

法式釀雞蛋配 OSCIETRA 魚子醬  
小麥餅或生蠔

時令沙律  
芹菜蛋黃醬、松露  
牛舌沙拉  
華爾道夫沙律

精選新鮮生海鮮  
象拔蚌刺身  
酸橘汁醃蝦  
海螯蝦他他

自家製凍批  
鴨肉醬  
三文魚凍批  
豬頭肉蕃茜凍批

雜錦火腿

手工麵包

## 瑞士瑞克雷芝士

燒薯仔

## 火雞

薯蓉、烤栗子、紅莓燒汁

## 湯品

松露蘑菇忌廉湯  
烤芝士多士、煎本地蘑菇、松露忌廉

## LES PLATS DE RÉSISTANCE

(Choose 1 per person)

FRESH TAGLIATELLE  
Lobster Cream, Sea Urchin

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

IBERICO PORK COLLAR  
Whisky Onion Cream, Brown Beer Onion Ring

DUCK CONFIT PARMENTIER CROQUETTE  
Carrot Cream, Autumn Truffle,  
Brown Chicken Jus

AUSTRALIAN SIR HARRIS CITRUS FED  
M4 WAGYU STRIPLOIN  
Green Pepper Sauce, Confit Garlic  
+\$120 | 200G

GRILLED AUSTRALIAN LOBSTER  
Beurre Blanc Sauce  
+\$280 | SUGGESTED FOR TWO GUESTS

## SIDE DISH

FRENCH BEAN  
Beef Jus, Deep-fried Garlic

CLASSIC MASHED POTATO

FRIES  
Ketchup, Mayonnaise

## 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.

\$1,580 per person  
Including a glass of Dom Pérignon  
Champagne 2013

## 主菜

(每位自選1款)

新鮮寬條麵  
龍蝦忌廉、海膽

香煎紅鯊魚  
青口、雅枝竹、大蒜香腸

伊比利亞豬梅頭肉  
威士忌洋蔥忌廉、啤酒洋蔥圈

酥炸油封鴨肉餅  
甘筍忌廉、松露、雞雜汁

澳洲柑橘飼M4和牛西冷  
青胡椒汁、油封蒜頭  
+\$120 | 200克

烤澳洲龍蝦  
白酒汁  
+\$280 | 2人分享

## 配菜

法邊豆  
牛肉汁、炸蒜

牛油薯蓉

薯條  
蕃茄醬、蛋黃醬

## 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 \$1,580  
包括 Dom Pérignon 2013 香檳一杯

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.