



## 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。



SKYEhongkong



SKYEparklane

#SKYEhk #SKYEdining #SKYeroofbar



Vegetarian 素菜

SKYE Signature 推介

HK (from) HK Organic farms 來自本地有機農場



(from the) rooftop garden 來自天台花園

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 that all ingredients are due to availability and seasonality 請注意，所有食材均視供應情況和季節性而有所更改"

Please advise us if you have any food allergies 如對任何食物有過敏反應，請與服務團隊聯絡

a la carte

(Available 18:00 - 22:30)

## LES ENTRÉES

**KAVIARI OSCIETRA CAVIAR (20G)**  
Blinis, Condiments

**SKYE OYSTER PLATTER**  
Please check with our service team for daily selection  
2 types of oysters (3 pcs each)  
Condiments

*Enjoy a glass of Moët & Chandon Brut Imperial  
at a special price of \$150 when ordering one of the above two items  
(up to 2 glasses per order)*

**BEETROOT CARPACCIO**  
Comté Cheese, Rooftop Green,  
Roasted Hazelnut

**BIGORRE HAM**  
Quercy Melon Carpaccio, Tabasco Gel,  
Tomato Powder

**DUCK FOIE GRAS TERRINE**  
Red Fruit , Smoked Eel

**M4/5 WAGYU BEEF TARTARE**  
Cured Miso Egg Yolk, Mesclun Salad

**AUSTRALIAN BLACK TRUFFLE SALAD**  
Marinated Charlotte Potato, Brie Foam,  
Smoked Ricotta

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## 頭盤

**KAVIARI OSCIETRA 魚子醬 (20克)** \$780  
小圓餅、配料

**生蠔拼盤** \$380  
請向服務團隊查詢  
(每款3隻) 生蠔2款  
配料

*惠顧魚子醬或生蠔拼盤可以優惠價\$150  
享用 Moët & Chandon Brut Imperial 一杯  
(每個訂單最多2杯)*

**紅菜頭薄片** \$170  
康提芝士、「柏寧天台花園」蔬菜、  
烤榛子

**比戈爾黑毛豬火腿** \$190  
哈蜜瓜薄片、辣椒汁啫喱、蕃茄粉

**鴨肝凍批** \$240  
紅莓、煙燻鰻魚

**M4/5 和牛他他** \$200  
味噌蛋黃、法式雜菜沙律

**澳洲黑松露沙律** \$280  
醃法國薯仔、布里芝士泡沫、  
煙燻瑞可達芝士

*a la carte*

(Available 18:00 - 22:30)

## LES ENTRÉES

### SESAME TUNA LOIN TATAKI

Fresh Herbs, Flower Salad

### GRILLED OCTOPUS

Bouillabaisse Sauce, Turmeric Potato,  
Iberico Chorizo, Taggiasche Olive

### ROASTED BONE MARROW

Parsley Crust, Arugula Salad

## LES SOUPS

### LOBSTER BISQUE

Piqual Olive Oil Toast, Farm Cream

### CLASSIC ONION SOUP

Comté Cheese Sourdough Toast

### DAILY VEGETARIAN SOUP

Please check with our service team for details

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## 頭盤

芝麻炙燒吞拿魚

\$190

香草、花沙律

烤八爪魚

\$180

馬賽魚湯汁、薑黃薯仔、  
黑毛豬辣肉腸、塔吉斯卡橄欖

烤牛骨髓

\$380

蕃茜碎、火箭菜沙律

## 湯品

龍蝦湯

\$160

橄欖油多士、農場忌廉

法式洋蔥湯

\$130

康堤芝士酸種麵包多士

時令素菜湯

\$120

請向服務團隊查詢

*a la carte*

(Available 18:00 - 22:30)

## LES PLATS DE RÉSISTANCE

### SQUID INK RAVIOLI

Aged Ricotta, Spinach Onion Cream, Smoked Milk

### GARDEN EGGPLANT STEAK

Mix of Seasonal Vegetables, Curry Gel, Eggplant Caviar

### HOKKAIDO SCALLOP

Green Pea "À La Française", White Mushroom Emulsion

### GRILLED MEDITERRANEAN SEA BREAM FILET

Basilic Cherry Tomato, Dijon Mustard Chicken Jus

### GREEN ASPARAGUS

Tuna Ham, Veal Jus Marrow and Sweetbread,  
Parmesan Gratin

### GRILLED AUSTRALIAN BEEF FILET

Crispy Vegetables, Nori Jam

### PYRÉNÉES FRENCH LAMB RACK

Brown Onion Confit, Mint Lamb Sauce,  
Young Herb Salad, Old Balsamic



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## 主菜

墨汁意大利雲吞 \$220  
陳年瑞可達芝士、菠菜洋蔥忌廉、  
煙燻牛奶

新鮮茄子扒 \$220  
時令雜菜、咖喱啫喱、茄子醬

北海道帶子 \$280  
法式青豆、白蘑菇泡沫

烤地中海鯛魚柳 \$280  
羅勒車厘茄、雞肉芥末汁

露筍 \$290  
吞拿魚火腿、牛仔骨髓及新鮮牛胸腺、  
法式焗巴馬臣芝士

烤澳洲牛柳 \$290  
香脆蔬菜、海苔醬

比利牛斯山羊扒 \$280  
油封洋蔥、薄荷羊肉汁、  
香草沙律、陳年黑醋

# a la carte

(Available 18:00 - 22:30)

## LES PLATS À PARTAGER

Served with Peppercorn Sauce, Brown Chicken Jus, BBQ Sauce, or Thyme Jus

### DRY-AGED 21 DAYS IRISH TOMAHAWK

1000 G (For 3 - 4 guests)

### AUSTRALIAN M7 WAGYU RIBEYE

350 G (For 2 guests)

### SPANISH BIGORRE BLACK PORK RACK

350 G (For 2 guests)

### BOSTON LOBSTER THERMIDOR

Mushroom Duxelle, Cheese Crust

600 G - 800 G (For 2 guests)

### PING YUEN CHICKEN GLAZED ON DUCK FAT

1000 G (For 2 - 3 guests)

Please note: The weight is before the cooking process.

## LES GARNITURES

### FRENCH BEAN

Garlic Beef Jus, Deep-fried Garlic

### CREAMY SPINACH

### STEAMED SEASONAL VEGETABLES

### CLASSIC MASHED POTATO

### HONG KONG ORGANIC "FARM 66" TERROIR SALAD

### DUCK FOIE GRAS FRIED RICE

Sesame, Spring Onion

### FRENCH FRIES

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## 分享主菜

配胡椒汁，雞肉汁、燒烤汁或百里香汁

### 乾式熟成 21日愛爾蘭戰斧牛扒 \$1,480

(3 - 4位享用) 1000 克

### 澳洲 M7 和牛肉眼扒 \$780

(2位享用) 350 克

### 西班牙比戈爾黑毛豬扒 \$580

(2位享用) 350 克

### 法式烤焗波士頓龍蝦 \$880

蘑菇、芝士  
(2 - 3位享用) 600 克 - 800 克

### 烤焗原隻本地平原雞 \$880

(2 - 3位享用) 1000 克

請注意：各款食材以烹煮前的重量計算。

## 配菜

### 法邊豆 \$80

蒜香牛肉汁、炸蒜

### 忌廉菠菜 \$80

### 蒸時令蔬菜 \$80

### 傳統牛油薯蓉 \$80

### 「綠芝園」有機蔬菜沙律 \$80

### 鴨肝炒飯 \$120

芝麻、青蔥

### 薯條 \$80

# a la carte

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## LES FROMAGES

### CHEESE BOARD

3 selections

Spanish Espelette Piment Jelly

## LES DESSERTS

### LE BABA BOUCHON

Martinique Rum, Madagascar Vanilla Ice Cream,  
Chantilly Cream

### VALRHONA CHOCOLATE MOELLEUX

Red Fruit Coulis, Raspberry Sorbet

*(Please allow 15 minutes to prepare)*

### CLASSIC APPLE PIE

Carambar Ice Cream

### PHILADELPHIA CREAM CHEESECAKE

Coconut

### MACARON PLATTER

Mango Passionfruit, Coffee, Dark Chocolate Raspberry

### HONG KONG MILK TEA CRÈME BRÛLÉE, SPÉCULOOS

## 芝士

芝士拼盤 \$380  
精選芝士 3 款  
辣椒啫喱

## 甜點

法式牛油蛋糕 \$100  
蘇酒、馬達加斯加雲呢噠雪糕、  
忌廉

朱古力心太軟 \$100  
紅果醬、紅桑莓雪葩  
(需時 15 分鐘)

傳統蘋果批 \$100  
焦糖軟糖雪糕

費城忌廉芝士蛋糕 \$100  
椰子

馬卡龍拼盤 \$100  
芒果熱情果、咖啡、黑朱古力紅桑莓

港式奶茶焦糖燉蛋、焦糖脆餅 \$100

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