



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
#SKYE dining
#SKYeroofbar

Prices are in Hong Kong Dollars and subject to 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

GUEST CHEF DAVID RATHBEER

le table de David brunch

26th - 27th October 2024

FREE-FLOW DRINK PACKAGES

\$180 per person with free-flow Prosecco, Aperol Spritz, selected white, red wine and beer

\$380 per person with free-flow 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

暢飲套餐

每位 \$180 配意大利 Prosecco 氣泡酒、意大利利口酒、指定白酒、紅酒及啤酒

每位 \$380 配 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、釀酒及氈酒

- 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

ON, COMMENCE

RILLETTES DE JARRET DE COCHON CONFIT AU FOIE GRAS

Salade de lentilles blonde, Pain toasté

CEVICHE DE DAURADE ROYALE

Au jus de tomate verte et coriandre

L'ENTRE DEUX

CHOUX FARCI DE MAMIE DANIELLE

LES PLATS DE RÉSISTANCE

L'INCONTOURNABLE CASSOULET DE L'ASSIETTE

BOUILLABAISSE DE POISSON DE ROCHE

Rouille et croutons légèrement aillés

WE BEGIN

頭盤

CONFIT PORK SHANK RILLETTES WITH FOIE GRAS

Blonde Lentil Salad, Toasted Bread

油封豬腿肉醬配鵝肝

扁豆沙律、烤麵包

SEA BREAM CEVICHE

Green Tomato Juice, Coriander

酸橘汁醃鯛魚

青蕃茄汁、芫茜

IN BETWEEN

頭盤

STUFFED CABBAGE FROM GRANDMA DANIELLE

家鄉釀捲心菜

MAIN COURSES

主菜

THE ESSENTIAL CASSOULET FROM L'ASSIETTE

L'ASSIETTE 法式燉鍋

ROCK FISH BOUILLABAISSE

Rouille, Lightly Garlic Croutons

馬賽岩魚湯

蛋黃醬、蒜香麵包粒

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LE FROMAGE

LE CHARIOT DE FROMAGE DE L'ASSIETTE

LA TABLE DES DESSERTS

BABA AU RHUM MARTINIQUAIS

PETIT POT DE CRÈME VANILLE, CHOCOLAT, CAFÉ

CRÈME CARAMEL AU BEURRE SALÉ

MILLE-FEUILLE VANILLE

TARTE DE SAISON AUX FRUITS

MOUSSE AU CHOCOLAT VALRHONA
Fleur de sel

LES GROS MACARONS TONKA

\$680 per person

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

THE CHEESE 芝士

THE CHEESE CART FROM L'ASSIETTE
法國芝士

THE DESSERT TABLE 甜點

BABA WITH MARTINIQUE RUM
法式蘇酒巴巴蛋糕

SMALL POT OF VANILLA, CHOCOLATE, COFFEE CREAM
雲呢噠朱古力咖啡忌廉杯

SALTED BUTTER CARAMEL CREAM
鹽味焦糖忌廉

VANILLA MILLE-FEUILLE
雲呢噠千層酥

SEASONAL FRUIT TART
時令水果撻

VALRHONA CHOCOLATE MOUSSE
Fleur de sel
法國朱古力慕斯配「鹽之花」

LARGE TONKA BEAN MACARONS
香豆馬卡龍

每位 \$680

包括是日果汁、汽水、咖啡或茶
(每位自選1款)