



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·所有食物和飲品只供堂食,不可外帶

DEGUSTATION MENU

DUCK FOIE GRAS TERRINE

Red Fruits

or

GRILLED OCTOPUS

Flamed Tomato, Iberian Chorizo Salad

PURPLE EGGPLANT CONFIT Local

Zucchini Roll, Curry Gel

.

FRENCH ONION SOUP

Sourdough Toast, Comte Cheese

or

LOBSTER BISQUE

Piqual Olive Oil Toast, Farm Cream

.

PAN-FRIED RED MULLET

Green Mussel, Artichoke, Garlic Sausage

or

BIGORRE BLACK PORK RACK

Vegetable Tian, Smoked Bell Pepper Sauce

or

SHIITAKE MUSHROOM RAVIOLI Local

Goat Cheese

.

CHOCOLATE FONDANT

Raspberry Sorbet

or

COLONEL

Lime Sorbet, Yuzu, French Vodka

\$680 per person

鴨肝凍批

紅莓

或

烤八爪魚

燒蕃茄、西班牙黑毛豬辣肉腸

本地 油封茄子

意大利青瓜卷、咖喱啫喱

.

洋蔥湯

多十、康提芝十

龍蝦湯

皮奎爾橄欖油多士、農場忌廉

.

香煎紅鯔魚

青口、雅枝竹、香腸

比戈爾黑豬肋骨

法式焗雜菜、煙燻燈籠椒汁

本地 香菇意式雲吞

羊奶芝士

朱古力心太軟

紅桑莓雪葩

法式雞尾酒雪葩

青檸雪葩、柚子、法國伏特加酒

每位 \$680

Local From Hong Kong Organic Farm

本地 食材來自本地

SOMMELIER WINE PAIRING

4-glass, tasting portion: \$580 per person*

One glass of wine is never enough for the whole night! Let our sommelier's suggestions brighten up your night!

*Additional \$280 per person to enjoy a tasting portion of 50 years W & J Graham's Single Harvest Tawny Port 1974

5-glass, tasting portion: \$860 per person

Our sommelier thinks outside of the box! Apart from traditional grape varietals, we bring other interesting wines to the forefront as seasonings for the gastronomy!

4杯淺嚐餐酒配對每位\$580*

一整夜只品嚐一種酒是永遠不夠的! 讓我們侍酒師的建議照亮您的夜晚!

*另加每位\$280可享用五十年W & J Graham's Single Harvest Tawny Port 1974 砵酒一杯

5杯淺嚐餐酒配對其中一杯配甜品 每位\$860

我們的侍酒師想法跳出框框! 除了傳統的葡萄品種外,我們還將其他有趣的 葡萄酒帶到最前線,作為美食的調味品!