

SKYE  
ROOFBAR & BRASSERIE



## 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，有食物和飲品只供堂食，不可外帶

# DEGUSTATION MENU

4-COURSE \$780 per person

Available 18:00 - 21:30

## APPETIZER

- choose one -

### N2 SPECIAL GOURMANDISE OYSTER

Beef Jelly "Jardinière Brunoise",  
Watercress Emulsion

### FOIE GRAS TERRINE

Apple and Pear Chutney,  
Sauternes Reduction

### VEAL TARTARE

Quail Egg, Black Truffle Julienne

## SOUP

- choose one -

### FRENCH ONION SOUP

Sourdough Toast, Comté Cheese

### LOCAL CLAMS MARINIÈRE SOUP

Leek Fondue, Oscietra Caviar

## MAIN COURSE

- choose one -

### WILD RED DEER FILET MIGNON

Poached Pear, Pumpkin Cream

### BLACK TRUFFLE LOBSTER PUDDING

Pistachio, Coral Juice, Pilaf Rice

### SHIITAKE MUSHROOM RAVIOLI

Goat Cheese

## DESSERT

- choose one -

### BOURBON WHISKEY MOUSSE

Sourdough Ice Cream,  
70% Dark Chocolate Sauce

### CARAMEL CHIBOUST TART

Salted Caramel Sauce, Isigny Ice Cream

## SOMMELIER WINE PAIRING

3-glass, tasting portion: \$480 per person

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



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.

## 品嚐套餐

四道菜每位 \$780

供應時間 18:00 - 21:30

### 頭盤

- 自選一款 -

#### 法國生蠔

牛肉啫喱、西洋菜泡沫

#### 鴨肝凍批

蘋果梨醬、蘇玳葡萄酒汁

#### 生牛仔肉他他

鵝鶉蛋、黑松露

### 湯品

- 自選一款 -

#### 法式洋蔥湯

酸種麵包多士、康堤芝士

#### 本地大蜆湯

大蒜、Oscietra 魚子醬

### 主菜

- 自選一款 -

#### 野生馬鹿免翁扒

水煮梨、南瓜忌廉

#### 黑松露龍蝦布甸

開心果、龍蝦汁、香料飯

#### 椎茸意式雲吞

羊奶芝士

### 甜點

- 自選一款 -

#### 波本威士忌慕絲

酸種雪糕、70% 黑朱古力汁

#### 焦糖忌廉撻

海鹽焦糖汁、芝士雪糕

## 餐酒配對

3杯淺嚐餐酒配對每位\$480

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！



SKYE與本地藝術家Christa Chan攜手合作，設定並創作菜單插畫主題，透過藝術將料理的溫度與理念傳遞給賓客。SKYE Roofbar & Brasserie象徵著賓客與天空之間的連結，以及無界限的創意。菜單插畫中的法國國花鳶尾花與香港常見的鳳蝶，象徵著法國與香港文化的完美融合，以及對卓越追求的承諾。