











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



VALENTINE'S DAY | 14 FEBRUARY 2025 SET DINNER MENU

\$780 per person

Available 18:00 - 20:00

RED FRUIT DUCK FOIE GRAS TERRINE

Brioche Toast

紅莓鴨肝凍批 牛油多士

HOKKAIDO SCALLOP

Truffle Spinach, Coral Lobster Sauce

北海道帶子 松露菠菜、龍蝦汁

VEAL QUASI

Black Winter Truffle, Macaroni Parmesan Cream, Gras Jus 小牛仔腿肉 冬季黑松露、 忌廉芝士通心粉、

鴨肝汁

VALRHONA CARAÏBE FONDANT Raspberry Sorbet

法國朱古力心太軟 紅桑莓雪葩

MIGNARDISES SKYE Love Lollipop 餐後小點 SKYE棒棒糖

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!



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.

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實客。SKYE Roofbar & Brasserie象徵著實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。



VALENTINE'S DAY | 14 FEBRUARY 2025 **SET DINNER MENU**

\$999 per person

Available 20:30 - 22:30

RED FRUIT DUCK FOIE GRAS TERRINE

Brioche Toast

紅莓鴨肝凍批 牛油多士

CHARCOAL GRILLED NORWEGIAN LANGOUSTINE Oscietra Caviar, Cauliflower Cream 炭烤挪威海螯蝦 法國魚子醬、椰菜花忌廉

HOKKAIDO SCALLOP Spinach Truffle, Coral Lobster Sauce

北海道帶子 松露菠菜、龍蝦汁

VEAL QUASI Black Winter Truffle, Macaroni Parmesan Cream, Gras Jus

小牛仔腿肉 冬季黑松露、 忌廉芝士通心粉、鴨肝汁

VALRHONA CARAÏBE FONDANT Raspberry Sorbet

法國朱古力心太軟 紅桑莓雪葩

MIGNARDISES SKYE Love Lollipop

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餐後小點 SKYE棒棒糖

SOMMELIER WINE PAIRING

5-glass, tasting portion: \$680 per person

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



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