

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

10th January 2025

PLANTIN BLACK TRUFFLE HUNT DINNER

de gustation menu

PLANTIN | KAVIARI
BY GOURMET EN PROVENCE

Domaine des Marnes Blanches,
Crémant du Jura 2021

HONG KONG PLUME CHICKEN RAVIOLI
Mushroom Emulsion

本地金棠雞意式雲吞
蘑菇泡沫

HOKKAIDO SCALLOP, TRUFFLE SPINACH
Coral Lobster Sauce

北海道帶子、松露菠菜
龍蝦汁

Château Fourcas Hosten Le Blanc 2021

STUFFED CABBAGE WITH DUCK AND TRUFFLE
‘Jus Gras’, Condiments

松露鴨肉釀捲心菜
鴨肝汁、配料

Château Fourcas Hosten 2000
Château Fourcas Hosten 1975

VEAL QUASI
Macaroni Parmesan Cream,
Veal Jus, Guanciale

牛仔後腿肉
巴馬臣芝士通心粉、
牛仔汁、
意式風乾豬面頰

2021 Château Fourcas Hosten

PROFITEROLES
Vanilla Truffle Ice Cream,
Chocolate Sauce

法式泡芙
松露雲呢嚕雪糕、朱古力汁

Domaine des Marnes Blanches,
Macvin du Jura

\$980 per person
6-glass tasting portion: \$300 per person

每位\$980
6杯淺嚐餐酒配對 每位 \$300