



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
#SKYEdining
#SKYeroofbar

Price is 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

2nd August 2024

QWELHI TRUFFLE DINNER

de gustation menu

QWEHLI®
PARIS

PLANTIN | KAVIARI
BY GOURMET EN PROVENCE

AUSTRALIAN BLACK TRUFFLE

Eggplant Confit, Tomato, Parmesan Cheese

Bernard Lonclas, Blanc de Blancs NV

澳洲黑松露
油封茄子、蕃茄、巴馬臣芝士

QWEHLI BLACK TIGER PRAWN CARPACCIO

Ponzu Sauce, Citrus Basil Gel

Albert Boxler, Riesling Reserve 2021

黑奎利虎蝦生蝦薄切
柚子汁、柑橘羅勒啫喱

AUSTRALIAN BLACK TRUFFLE, CORAL LANGOUSTINE

Mussel Royale, Celery

Domaine Belargus, 'Ronceray', Anjou Blanc 2020

澳洲黑松露、海螯蝦
青口燉蛋、西芹

PLANTIN QUINTESSENCE TRUFFLE, WILD TURBOT FILET

Milk Veil, Charlotte Potato

Château La Nerthe, Châteauneuf-du-Pape Blanc 2020

PLANTIN 松露醬、野生多寶魚柳

牛乳、法國薯仔

HOT DARK CHOCOLATE MOUSSE

Coffee Tonka Sabayon, "Isigny" Black Truffle Ice Cream

*W & J Graham's Single Harvest Tawny Port 1974

熱黑朱古力慕絲
咖啡香豆沙巴翁、黑松露芝士雪糕

\$980 per person

每位 \$980

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!