

SKYE

DINING

STAY & DINE DINNER MENU

精選晚餐

TWO RAW GILLARDEAU OYSTERS, HENDRICK'S & TONIC GRANITA

white balsamic-pickled cucumber parisienne

新鮮法國吉拉多生蠔2隻、氈酒沙冰

白香醋醃青瓜

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PROVENÇAL ASPARAGUS, POACHED EGG DRESSING

Black garlic potato crumb, 36-month Parmesan, triple-herb salad

普羅旺斯露筍、溫泉蛋醬汁

黑蒜薯仔脆粒、36個月巴馬臣芝士、香草沙律

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BUTTERED FILLET OF SALMON

Stracciatella-filled pasta, mushroom mousseline, brown onion broth, chlorophyll

炸三文魚柳

芝士意式雲吞、蘑菇慕絲、洋蔥高湯、葉綠素

OR 或

200-DAY GRAIN-FED BEEF TENDERLOIN

Slow-roasted golden onion, Swiss chard, bone marrow-stuffed Plantin morels, jus

200日穀飼牛柳

慢煮黃金洋蔥、瑞士甜菜、牛骨筒油釀羊肚菌、燒肉汁

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ANËO 34% WHITE CHOCOLATE AND OSCIETRE CAVIAR MILLEFEUILLE

Basil feuilletine, caramelized hazelnuts, candied lemon powder

34% ANËO 白朱古力及法國魚籽醬千層酥

羅勒薄脆、焦糖榛子、糖漬檸檬粉末