



Welcome Drink

Champagne – Blanc de Blancs, Ruinart NV.

or

Mo Ming Kombucha (4 Flavours choose 1)

Lychee & Jasmine

Pomelo & Mint

Turmeric & Lemongrass

Pineapple & Lavender

Wine Pairing | HK\$ 788 per person

Antinori Villa, Antinori Bianco

White Wine, Toscana, Italy

Chenin Blanc, Mullineaux 'Kloof Street' Old Vine

White Wine, Swartland, South Africa

Cave De Tain, 'Esprit De Granit'

Red Wine, Rhone Valley, France

Pedro Ximenez, Gonzalez-Byass Nectar

Fortified Wine, Jerez-Xérès-Sherry, Spain

**All prices subject to 10% service charge*

**All menus are subject to price and seasonal change*

Skyline Menu

白沙春露 Green asparagus with white sesame

雞縱菌香煎北海道帶子 Seared Hokkaido scallop with termite mushroom paste

胡麻雞絲拌長腳蟹 Shredded chicken & crab meat with sesame sauce & caviar

擔擔汁釀蟹蓋

Crab shell stuffed with king crab & conpoy in peanut sauce

15頭南非吉品乾鮑

Braised 15-head South Africa dried abalone with shiitake mushroom

醬燒星斑

Braised spotted Garoupa fillet with chilli bean sauce

燒椒醬日本 A5 和牛

Japanese A5 Wagyu beef tenderloin with roasted Erjingtiao chilli sauce

乾煸四季豆

Dried-fried french beans with minced pork

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with seafood & lobster broth and crispy rice

牡丹花海

Peony Blossom

Taro mousse & purple sago with coconut raindrop mochi & milk caviar

8 courses | HK\$ 1,688 per person (Minimum of two)

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**Please let your server know if you have any dietary restrictions and/or food allergies*