



Welcome Drink

Champagne – Blanc de Blancs, Ruinart NV.
or
Sparkling Tea -- Saicho Jasmine tea

Wine Pairing | HK\$ 788 per person

Albariño 'Lusco', Adega Pazos de Lusco

White Wine, Rías Baixas, Spain

Châteauneuf-du-Pape Blanc, Domaine De La Solitude

White Wine, Rhône Valley, France

Cabernet Franc 'Spring', Longting vineyard

Rosé Wine, Shandong, China

Cabernet Sauvignon, 'Wild Pony' Kanaan Winery

Red Wine, Ningxia, China

Etna Bianco 'deAetna', Terra Constantino

White Wine, Sicilia, Italy

**All prices subject to 10% service charge*
**All menus are subject to price and seasonal change*

Skyline Menu

白沙春露 Green asparagus dressed with white sesame

雞糞菌香煎北海道帶子 Seared scallop with termite mushroom paste

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

擔擔汁釀蟹蓋

Crab shell stuffed with king crab meat & conpoy in peanut sauce

15頭南非吉品乾鮑

Braised 15 heads South Africa abalone with shiitake mushroom

醬燒星斑

Garoupa fillet with soy bean chilli sauce

燒椒醬日本 A5和牛

A5 Japanese Wagyu beef tenderloin with roasted Sichuan Erjingtiao

乾煸四季豆

Spicy minced pork with string beans & fennel seeds

黑松露羊肚菌海鮮燴飯

Stew black truffle & morel mushroom with seafood fried rice

麻辣朱古力慕絲拼番石榴雪葩

Ma la chocolate mousse with guava sorbet

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*