紅菜頭野菌餃 Steamed beetroot & vegetable dumpling 蟹粉蟹肉海鲜餃 Seafood dumplings with crab roe and crab meat 魚子松露和牛燒賣 Wagyu beef & black truffle & caviar siu mai

黑毛豬叉燒 Honey glazed barbecue Ibérico pork.

三葱爆炒龍蝦 Wok fried Boston lobster with leek, shallot and green onion

薑醋鱈魚 Baked cod fillet with vinegar sauce

蒜片日本 A5 和牛 A5 Wagyu beef tenderloin with golden garlic

小魚菜苗 Bok choy poached in flounder fish broth

鮑魚菜粒燴飯 Rice served with vegetable & abalone on top

牡丹花海 Sea of peony Taro mousse | coconut raindrop cake | milk caviar

8 - courses | HK\$1688 per person (Minimum of two)

*All prices subject to 10% service charge

*All menus are subject to price and seasonal change

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



Skyline menu

Welcome drink Champagne -- 'Yellow Label', Veuve Clicquot Ponsardin or Sparkling Tea -- Saicho Jasmine tea