



## Welcome Drink

Hutong Spicy Ginger Lemon Soda  
or  
Champagne – Blanc de Blancs, Ruinart NV.

Wine Pairing | HK\$ 788 per person

Albariño 'Lusco', Adega Pazos de Lusco  
White Wine, Rías Baixas, Spain

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Châteauneuf-du-Pape Blanc, Domaine De La Solitude  
White Wine, Rhône Valley, France

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Cabernet Franc 'Spring', Longting vineyard  
Rosé Wine, Shandong, China

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Cabernet Sauvignon, 'Wild Pony' Kanaan Winery  
Red Wine, Ningxia, China

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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  
聖旨到 Razor clams steeped in Chinese rose wine sauce  
雞縱菌香煎北海道帶子 Seared scallop with termite mushroom paste

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黑毛豬叉燒  
Honey glazed barbecue Ibérico pork

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15頭南非吉品乾鮑  
Braised 15 heads South Africa abalone with shiitake mushroom

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桂花雞油星斑  
Garoupa fillet with chicken oil & osmanthus wine sauce

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燒椒醬日本 A5 和牛  
A5 Japanese Wagyu beef tenderloin with roasted Sichuan Erjingtiao

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乾煸四季豆  
Spicy minced pork with string beans & fennel seeds

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西班牙紅蝦龍蝦湯泡脆米  
Confit carabinero with lobster broth rice

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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 2 guests)

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