



THE SKY BAR
seafood • oyster • dessert

LIVE OYSTER AND SHELLFISH

Oyster on Ice (Seasonal) 1
時令生蠔

Market Price

Roasted Snow Crab Leg with Herbs Garlic Butter 216
燒雪場蟹腳配蒜香牛油汁

Baked Queen Scallop (4pcs) 174
香草蒜香牛油焗扇貝 (4隻)

Baked Oyster Taster Plate (6 pcs) 216
特色焗蠔 (6隻) (flavor of your choice)
Kilpatrick 芝士煙肉
Herbs Garlic Butter 香草蒜香牛油
Tomato Cheese 蕃茄芝士

The Sky Bar Cold Shellfish Platter

精選凍海鮮盆

Lobster, Oyster, Sea Whelk, Snow Crab Leg, Prawn, Mussel, Petite Abalone
shallot and red wine vinegar, cocktail sauce and lemon wedges

418

The Sky Bar Hot Seafood Platter 2

精選熱海鮮盆

Lobster, Snow Crab Leg, King Prawn, Petite Abalone, Squid, Mussel, Queen Scallop

426



MUSSEL POT

Black Mussels in Bucket served with Baguette 3 274
黑青口配法包

cooked in white wine cream 白酒忌廉
cooked in alle vongole 意式香蒜辣椒

SEAFOOD / PASTA

Abalone · Pork Belly · Wild Mushroom & Broccoli Cream Risotto 238
野菌西蘭花黑豚腩忌廉意大利飯伴鮑魚

Grilled Lobster & Seafood Casarecce Pasta in Lobster Sauce 4 258
烤龍蝦·海鮮·龍蝦汁手捲意大利麵

Seared King Prawn · Crabmeat & Squid Penne Pasta 226
creamy truffle sauce
煎大蝦·蟹肉·魷魚黑松露忌廉長通粉

Squid Linguine in Beet Root Pesto 218
served with seared scallop
鮮魷魚紅菜頭汁扁麵伴煎帶子

Seafood Trio 海鮮三重奏 286
King Prawn, Cod Fish & Scallop with herb garlic butter sauce
烤大蝦·鱈魚·帶子

Traditional Seafood & Black Truffle Pie with Puff Pastry 5 246
酥皮焗黑松露忌廉海鮮批
(Please allow 20 minutes for preparation/ 需時二十分鐘預備)

SOUP / SIDES



6



7

Spice Sweetcorn Potato Soup 6 98
with Crab Meat
香辣粟米薯茸蟹肉湯

Lobster Bisque with Seafood 7 198
龍蝦海鮮湯

Sauteed Wild Mushroom & Black Truffle 108
紙包黑松露香草炒什菌

Baked Cream of Broccoli 108
with Cheddar Cheese
芝士焗忌廉西蘭花

Fresh Mashed Potato 94
with Herb Garlic Butter
蒜香牛油焗薯茸



8

STARTERS AND SALAD

Caprese & Charcuterie Board 194
水牛芝士蕃茄風乾雜肉盤

Caesar Salad 178
with Smoked Salmon or Grilled Chicken Breast
凱撒沙律伴煙三文魚或烤雞胸

Grilled Sausage Sampler 168
served with french fries
烤特色雜腸盤伴薯條

Avocado · Smoked Salmon · Chicken Cobb Salad 188
egg, tomato, cheese with honey mustard dressing
烤雞胸 · 煙三文魚 · 牛油果沙律

Lobster · Mango · Beetroot & Crabmeat Tartin 198
with green apple coulis
龍蝦 · 芒果 · 紅菜頭蟹肉塔配青蘋果醬

Baked Portabello Mushroom 8 168
stuffed with beef, cheese, tomato, basil and Jamon Iberico
焗釀蕃茄牛肉大磨菇配黑毛豬風腿

Seared Duck Foie Gras 9 206
with black truffle caramel apple
法式煎鴨肝伴黑松露焦糖蘋果



9



10

MAINS

Rosemary-Garlic Chicken & Cajun King Prawn 258
迷迭香蒜燒雞配辣大蝦

Grilled U.S. Kurobuta Pork Chop with Pineapple 308
爐烤胡椒美國極黑豚扒伴菠蘿

Black Truffle Rack of Lamb & Baked Tomato Cheese Oyster 11 326
黑松露醬焗幼嫩羊架伴蕃茄芝士焗蠔

Creekstone Farms Angus Ribeye Steak (10oz.) 10 326
美國克厘石牧場安格斯肉眼配巴黎牛油

Surf & Turf 海陸拼盤 12 344
Atlantic Lobster Tail, Tenderloin & Duck Foie Gras
大西洋龍蝦 · 牛柳 · 法式鴨肝



11



12

SWEETS



Pastry Chef Dessert Combination 13 168
精選甜品拼盤

Joy 喜

Matcha Cheese & Tokachi Red Bean Cake
抹茶芝士十勝紅豆餅

Sorrow 哀

Beetroot Raindrop Cake
紅菜頭水信玄餅

Anger 怒

Coffee Mud Pie
咖啡雪糕批

Cheer 樂

Green Apple Parfait
青蘋果芭菲

Hokkaido 3.6 Milk Cheese Cake 104
香滑北海道 3.6 牛乳芝士蛋糕

Chef's Daily Dessert 104
廚師精選甜品

Trio of Chocolate 14 144
Grand Marnier Chocolate Lava Cake 甜橙酒朱古力心太軟
Caramel Nuts Chocolate Ice Lolly 焦糖果仁朱古力雪條
Chocolate Flower Pot 朱古力盆栽



SNACKS

HAPPY HOUR ONLY

Jamon Iberico Ham with Mixed Melon Citrus Salad 15 178
西班牙黑豚風腿 · 蜜瓜柚子沙律

Fish & Chips New Orleans Style 16 168
炸新奧爾良比目魚配薯條及他他醬

Deep Fried Sesame Coating Chicken Wings 138
炸芝麻脆衣雞翼

Crispy Calamari Ring with Wasabi Mayo 138
脆炸魷魚圈伴山葵醬

Deep Fried Cheese Mochi 118
炸芝士年糕伴蜜糖芥末汁

Japanese Yakniku Beef Cube 17 158
香蒜汁烤日本一口牛

Roasted Thai Sour Spice Pork Neck Meat 118
香烤泰式酸辣豬頸肉

Deep Fried Onion Ring 108
脆炸美式洋蔥圈

French Fries 78
炸薯條

