

Oyster



Gillardeau (No. 1)

\$78/隻 pc

生長於法國北部諾曼第，肉質豐碩飽滿，入口鮮味，輕輕的海水味配上豐盈軟滑的口感，是一款非常平衡的生蠔。
This voluptuous, firm, almost crunchy flesh invades the palate. This meaty flesh with its aromatic finesse and enduring nutty flavour is the signature taste.



Tsarskaya (No. 1)

\$76/隻 pc

肉質緊實圓潤，風味醇厚，微甜，淡淡榛子味。
Fleshy, meaty, and firm, mild, almost sweet, with a hint of hazelnut taste.



White Pearl (No. 1)

\$72/隻 pc

質地順滑爽脆，海水鹹味適中，蠔味甘甜。
Salty, sweet taste and smooth.



Irish Rock (No. 1)

\$68/隻 pc

肉身飽滿，海鮮鹹味和肉質鮮甜味相輔相成，十分具有層次感。
Higher meat content, with variable saltiness and sweetness.



Fine de Claire (No. 1)

\$68/隻 pc

產自法國西部羅亞爾河與吉隆特河交匯的流域，清甜多汁帶濃濃餘韻口感順滑，令人回味無窮。
Less meaty but juicy oyster, an earthy flavor, smooth with an incredible lingering after taste.

天 SKY 21

焗蠔

BAKED
OYSTER

\$46 / 隻
pc



口味選擇 Choice of Flavor

越式三蔥醬

Vietnamese style onion sauce

三式芝士煙肉

Three cheese and bacon

日式海膽醬

Japanese sea urchin sauce

蒜蓉辣椒

Garlic and chili sauce

4式焗蠔 (每款一隻) Baked oyster combo (one of each)

\$168

圖片僅供參考。所有價錢以澳門幣計算, 另加10%服務費。
Photo is for reference only. Price is in MOP, subject to 10% service charge.

日本鹿兒島A5西冷 (145克) Kagoshima A5 sirloin (145g)	\$328
日本鹿兒島A5牛肩胛 (145克) Kagoshima A5 chuck roll (145g)	\$288
美國頂級牛小排 (145克) USDA Prime beef short rib (145g)	\$238
西班牙黑毛豬五花腩 (165克) Spanish Iberico pork belly (165g)	\$168

日式燒烤
Japanese BBQ



川味小食

四川辣子蝦 Sichuan spicy shrimp	\$208
香辣炒蜆 Stir fried clam with chili	\$188
四川辣子雞軟骨 Sichuan spicy chicken cartilage	\$138

川味滷水 Sichuan marinated

滷水拼盤 (自選3款，不可重複。額外搭配，每款另加\$60。) Marinated spicy platter (Choice of 3, no repeated order. \$60 charge for each extra item)	\$218
滷水牛腩 Marinated spicy beef shank	\$118
滷水鴨腎 Marinated spicy duck gizzard	\$88
滷水鴨掌 Marinated spicy duck web	\$78
滷水鴨翼 Marinated spicy duck wing	\$78
滷水豆乾 Marinated spicy dried bean curd	\$78

小食 *Snack*

<p>豪華海鮮拼盤 760</p> <p>原隻波士頓龍蝦、生蠔 4 隻、大蝦 6 隻、青口 8 隻、翡翠螺 6 隻、扇貝 6 隻及鮑魚 1 隻</p> <p>Deluxe seafood platter</p> <p>1 Boston lobster, 4 shucked oyster, 6 prawn, 8 mussel, 6 whelk, 6 scallop and 1 abalone</p>	<p> 烤腸拼盤 168</p> <p>豬血腸、豬肉、牛肉、辣椒芝士豬肉、雞肉</p> <p>Grilled sausage platter</p> <p>Blood sausage, pork, beef, jalapeno & cheese pork, chicken</p>
<p>豪華海鮮拼盤(細份) 530</p> <p>原隻波士頓龍蝦、生蠔 2 隻、大蝦 3 隻、青口 4 隻、翡翠螺 3 隻、扇貝 3 隻及鮑魚 1 隻</p> <p>Deluxe seafood platter (small portion)</p> <p>1 Boston lobster, 2 shucked oyster, 3 prawn, 4 mussel, 3 whelk, 3 scallop and 1 abalone</p>	<p>英式炸魚配薯條 138</p> <p>British style beer battered fish and chip</p>
<p>西班牙火腿拼盤 258</p> <p>36個月黑毛豬火腿、30個月巴馬火腿、蜜瓜、火箭菜及巴馬臣芝士片</p> <p>Spanish ham platter</p> <p>36 months aged Iberico ham, 30 months aged Parma ham, honey dew, arugula and parmesan cheese flake</p>	<p> 椒鹽魷魚圈 138</p> <p>Calamari with chili and salt</p>
<p>  泰式醃生蝦 218</p> <p>Thai style raw shrimp on ice</p>	<p>日式免治雞肉串 (6串) 138</p> <p>Japanese minced chicken skewer (6 skewers)</p>
<p>爐端燒拼盤 (8串) 188</p> <p>(大蔥雞肉串、鹽燒五花腩、鹽燒牛脷、明太子翠玉瓜)</p> <p>Robatayaki platter (8 skewers)</p> <p>(Minced chicken and leek, pork belly, ox tongue, zucchini with cod roe sauce)</p>	<p> SKY 21 香辣雞鎚 128</p> <p>SKY 21 spicy chicken boxing</p>
<p> 石鍋煮蜆/青口 188</p> <p>(醬汁選擇：白酒汁、牛油黑椒汁、香辣椰奶)</p> <p>Stone pot clam/mussel</p> <p>(Choice of sauce: white wine, black pepper with butter, spicy coconut milk)</p>	<p>泰式炸蝦餅 128</p> <p>Thai style deep fried shrimp cake</p>
<p> SKY 21 墨西哥粟米片 168</p> <p>(配芝士醬、番茄莎莎、橄欖、墨西哥辣椒、牛肉醬及大阪燒汁)</p> <p>SKY 21 nacho</p> <p>(With cheese sauce, tomato salsa, olive, jalapeño, beef chili con carne and okonomi sauce)</p>	<p> 椒鹽排骨及粟米 118</p> <p>Deep fried spare rib and corn rib with chili and salt</p>
<p> 三式迷你漢堡包配炸薯條 168</p> <p>A5和牛芝士漢堡配焦糖洋蔥、手撕豬肉漢堡、炸蝦餅漢堡</p> <p>Trio mini burger with French fries</p> <p>A5 wagyu beef cheeseburger with caramelized onion, BBQ pulled pork burger and deep fried, shrimp cake burger</p>	<p> 泰式香蒜炸雞翼 118</p> <p>Thai style deep fried chicken wing with garlic</p>
	<p>馬介休球 98</p> <p>Bacalhau fritter</p>
	<p>越式炸春卷 98</p> <p>Vietnamese deep fried spring roll</p>
	<p> 泰式鳳爪 88</p> <p>Thai style chicken feet</p>
	<p> 炸洋蔥圈 78</p> <p>Deep fried onion ring</p>
	<p> 炸薯條 78</p> <p>French fries</p>
	<p> 枝豆 (毛豆) 68</p> <p>Edamame</p>
	<p> 香辣咖喱魚蛋 68</p> <p>Spicy curry fish ball</p>



主廚推介 Chef's Recommendation



辛辣 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算。另加收10%服務費。

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薄餅 *Pizza*

<p>自選薄餅 (3款餡料) 198</p> <p>Make your own pizza (3 topping)</p> <ul style="list-style-type: none"> ● 自選1款醬料 (燒烤醬、千島醬、番茄醬) Make your own 1 sauce (BBQ sauce, thousand island sauce, tomato sauce) ● 煙肉 Bacon ● 3種芝士 (藍芝士、車打芝士、巴馬臣芝士) 3 cheese (blue cheese, cheddar, parmesan) ● 雞肉絲 Shredded chicken ● 火腿 Cooked ham ● 粟米 Corn ● 蘑菇 Mushroom ● 30個月巴馬火腿 30 months aged Parma ham ● 意大利辣肉腸 Pepperoni ● 菠蘿 Pineapple ● 海鮮 (蝦、魷魚、青口) Seafood (shrimp, squid, mussel) 	<p>🍷 至尊千島海鮮 188 Supreme thousand island seafood</p> <p>🍷 手撕豬肉 178 BBQ pulled pork</p> <p>🌿 芝士四重奏薄餅 168 (車打芝士、大孔芝士、藍芝士、水牛芝士) 4 Cheese pizza (Cheddar, Emmental, blue cheese, mozzarella)</p> <p>墨西哥牛肉醬薄餅 168 (墨西哥牛肉醬、彩椒、水牛芝士、番茄醬) Chili con carne (Beef chili, bell pepper, mozzarella cheese, tomato paste)</p> <p>夏威夷風味薄餅 158 (菠蘿、煙火腿、水牛芝士) Hawaii style pizza (Pineapple, smoked ham, mozzarella)</p> <p>🌿 番茄水牛芝士薄餅 158 (番茄、水牛芝士、羅勒葉) Margherita (Tomato, buffalo mozzarella, basil)</p>
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芝士及鮮果 *Cheese & Fruit*

<p>鮮果拼盤 (大/細) 288/98</p> <p>Fresh fruit platter (Large / Small)</p>	<p>🍷 芝士拼盤 188</p> <p>山羊芝士、金文筆芝士、大孔芝士、紅波芝士、餅乾、乾果、鮮果、蜂蜜</p> <p>Cheese platter Goat cheese, camembert cheese, emmental cheese, Edam cheese, cracker, dried fruit, fresh fruit, honey</p>
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