

# 刺身 Sashimi

特盛刺身 Deluxe sashimi	720
雜錦刺身 Assorted sashimi	520

	刺身 Sashimi	壽司 (2 件) Sushi (2 pcs)	手卷 (每件) Hand Roll (per pc)
澳洲龍蝦 Australian lobster	時價 Market Price		
日本粒貝 Japanese whelk	時價 Market Price		
海膽 Sea urchin	560	200	130
吞拿魚腩 Fatty tuna	380	120	90
深海大池魚 Striped jack	160	60	-
牡丹蝦 Spot prawn	280	200	-
吞拿魚赤身 Tuna	200	80	60
北海道帆立貝 Hokkaido scallop	180	80	-
左口魚裙邊 Flounder fin	160	80	60
三文魚 Salmon	130	60	50
三文魚子 Salmon roe	130	60	50
赤蝦 Red prawn	130	60	-
甜蝦 Sweet shrimp	130	60	-
油甘魚 Yellowtail	130	60	-
日本紋甲魷魚 Squid	130	60	-
北極貝 Arctic surf clam	100	50	-
蒲燒鰻魚 Grilled eel	-	60	50
蟹子 Crab roe	-	60	-



主廚推介 Chef's Recommendation



辛辣 Spicy



素菜 Vegetarian

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## 壽司及壽司卷 Sushi & Roll

海膽拖羅三文魚子卷 Maki roll with sea urchin, toro and salmon roe	298
雜錦手握壽司 (8 件) Assorted nigiri sushi (8 pcs)	280
A5 和牛蟹肉卷 A5 wagyu beef, crab meat and avocado sushi roll	198
A5 和牛三文魚卷 A5 wagyu beef and salmon sushi roll	168
蒲燒鰻魚吉列大蝦卷 Grilled eel and deep fried prawn sushi roll	138
加州卷 California roll	108

## 火炙壽司 Seared Sushi

火炙雜錦壽司 (三文魚、左口魚裙邊、帆立貝、赤蝦、 魷魚及芝士鰻魚) Assorted seared sushi (salmon, flounder fin, scallop, red prawn, squid and eel with cheese)	238
左口魚裙邊 (2 件) Flounder fin (2pcs)	90
北海道帆立貝 (2 件) Hokkaido scallop (2pcs)	90
三文魚 (2 件) Salmon (2pcs)	70
日本紋甲魷魚 (2 件) Squid (2pcs)	70
甜蝦 (2 件) Sweet shrimp (2pcs)	70



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# 前菜 Appetizer

- 豪華海鮮拼盤** 760  
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  
Deluxe seafood platter  
1 Boston lobster, 4 shucked oyster, 6 prawn, 8 mussel, 6 whelk, 6 scallop and 1 abalone
- 豪華海鮮拼盤 (細份)** 530  
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  
Deluxe seafood platter (small portion)  
1 Boston lobster, 2 shucked oyster, 3 prawn, 4 mussel, 3 whelk, 3 scallop and 1 abalone
- 西班牙火腿拼盤** 258  
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  
Spanish ham platter  
36 months aged Iberico ham, 30 months aged Parma ham, honey dew, arugula and parmesan cheese flake
-  **軟殼蟹芒果米紙卷** 138  
Paper rice roll with soft shell crab and mango
-  **泰式辣肉碎生菜包** 118  
Lettuce wrap with spicy minced pork

# 沙律 Salad

- 卡布里沙律配 30 個月巴馬火腿伴意式油醋汁** 158  
Caprese salad with 30 months aged Parma ham and balsamic vinaigrette
-  **SKY 21 香脆照燒雞扒沙律伴蜂蜜芥末醬** 158  
SKY 21 crispy teriyaki chicken salad with honey mustard sauce



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鮮蝦牛油果冰菜沙律伴芝麻醬 148  
Avocado, shrimp and ice lettuce salad with  
sesame dressing

凱撒沙律配煙肉粒及麵包粒 108  
Caesar salad with bacon bit and crouton  
燒雞肉 +38  
Grilled chicken  
燒大蝦 +38  
Grilled prawn  
煙三文魚 +38  
Smoked salmon

## 湯 Soup

 冬陰功湯 (鍋) 138  
Tom yum goong (pot)

海鮮濃湯配香蒜麵包 98  
Seafood bisque with garlic bread

 香濃黑松露野菌忌廉湯配香蒜麵包 88  
Wild truffle in cream of mushroom soup with  
garlic bread

## 海鮮 Seafood

 法式芝士蘑菇焗龍蝦伴虎蝦及薯蓉 388  
Lobster thermidor with tiger prawn and  
mashed potato




挪威三文魚柳配荷蘭醬 278  
Norwegian salmon fillet with Hollandaise  
sauce

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- |   |  |     |
|---|--|-----|
|    | 菲律賓酸辣椰奶卜卜蜆<br>Filipino style clam with hot and sour<br>coconut milk  | 238 |
|    | 泰式冬陰卜卜蜆<br>Thai style tom yum clam   | 238 |
|   | 越式啤酒卜卜蜆<br>Vietnamese style clam with beer broth   | 238 |
|    | 石鍋黑胡椒燒大蝦<br>Black pepper prawn in hot stone pot  | 208 |
|    | 石鍋煮蜆 / 青口<br>醬汁選擇：白酒汁、牛油黑椒汁、香辣椰奶<br>Stone pot clam / mussel<br>Choice of sauce : white wine, black pepper with<br>butter, spicy coconut milk | 188 |
|  | 越式老街醬帶子豆腐煲<br>Braised scallop and tofu with homemade<br>bean paste in clay pot   | 138 |

## 特色咖喱 Curry

- |   |   |     |
|---|---|-----|
|  | 印度瑪莎拉牛肉配印度脆餅和抓餅<br>Indian masala beef with pappadum and<br>paratha            | 168 |
|  | 印度瑪莎拉牛油雞配印度脆餅和抓餅<br>Indian masala butter chicken with<br>pappadum and paratha | 168 |
|  | 印度菠菜咖喱雞配印度脆餅和抓餅<br>Indian spinach curry chicken with<br>pappadum and paratha  | 168 |

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-   泰式黃咖喱大蝦配多士 168  
Thai style yellow curry prawn with toast
-  黃咖喱雜菜 108  
Stir fried vegetable with yellow curry


## 肉類 Meat

- 海南雞 (全 / 半) 298 / 178  
Hainan chicken (whole / half)
- 秘製蔥油雞 (全 / 半) 298 / 178  
Poached chicken with supreme soy sauce and shallot (whole / half)
- 法式紅酒燴牛面肉伴薯蓉 198  
Beef cheek Bourguignon with mashed potato
- 原隻泰式脆皮豬手 198  
Thai style crispy whole pork knuckle
- 泰式醃燒牛扒 188  
Thai style grilled beef steak
-  秘製非洲雞 168  
African chicken in secret recipe
- 河內老街香茅豬頸肉 118  
Grilled pork neck with lemongrass

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# 燒烤 Grilled

 澳洲 M5 和牛戰斧扒 (750 克) Australian M5 wagyu tomahawk steak (750g)	880
日本鹿兒島 A5 西冷扒 (230 克) Kagoshima A5 sirloin steak (230g)	438
澳洲 M3 黑安格斯肉眼扒 (280 克) Australian M3 Black Onyx rib eye steak (280g)	398
慢烤美國頂級牛小排 (300 克) Slow roasted USDA Prime boneless beef short rib (300g)	398
澳洲香草燒羊架 (300 克) Australian lamb rack with herbed bread crumb (300g)	388
澳洲 M3 黑安格斯西冷扒 (280 克) Australian M3 Black Onyx stripe loin steak (280g)	368
西班牙戰斧黑毛豬扒 (300 克) Spanish Iberico pork tomahawk (300g)	298

## 自選醬汁 Choice of sauce

黑椒汁

Black pepper sauce

焦糖洋蔥汁

Caramelized onion gravy

蘑菇汁

Mushroom sauce

## 追加配菜 Additional side dish

松露薯蓉

+20

Mashed potato with truffle oil

蒜香炒雜菜

+20

Sauteed mixed vegetable with garlic

蒜香炒雜菌

+20

Sauteed mixed mushroom with garlic



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# 薄餅 Pizza

自選薄餅 (3 款餡料) 198

Make your own pizza (3 toppings)

- 燒烤醬、千島醬、番茄醬 (3 選 1)  
BBQ sauce, thousand island sauce, tomato sauce (choose 1)
- 3 款芝士 (藍芝士、車打芝士、巴馬臣芝士)  
3 cheese (blue cheese, cheddar, parmesan)
- 30 個月 1 巴馬火腿  
30 months aged Parma ham
- 煙肉  
Bacon
- 雞肉絲  
Shredded chicken
- 火腿  
Cooked ham
- 意大利辣肉腸  
Pepperoni
- 粟米  
Corn
- 菠蘿  
Pineapple
- 蘑菇  
Mushroom
- 海鮮 (蝦、魷魚、青口)  
Seafood (shrimp, squid, mussel)

 至尊千島海鮮 188

Supreme thousand island seafood

 手撕豬肉 178

BBQ pulled pork

 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

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

夏威夷風味薄餅 158

菠蘿、煙火腿、水牛芝士

Hawaii style pizza

Pineapple, smoked ham, mozzarella

 番茄水牛芝士薄餅 158

番茄、水牛芝士、羅勒葉

Margherita

Tomato, mozzarella, basil

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## 蔬菜 Vegetable

	西班牙煙燻腸炒時蔬 Sautéed seasonal vegetable with chorizo	98
	青蘆筍伴荷蘭醬 Asparagus with hollandaise sauce	88
	泰式馬拉盞炒通菜 Sautéed morning glory with belachan	88
	越式豆醬炒雜菜 Sautéed seasonal vegetable with bean paste	88
	蒜香炒雜菌 Sautéed mushroom with garlic	78
	松露油薯蓉 Mashed potato with truffle oil	68

## 粉麵飯 Pasta & Rice

	西班牙海鮮燴飯配波士頓龍蝦 (2-3 位) Seafood paella with Boston lobster (serves 2-3)	468
	泰式菠蘿炒飯 Fried rice with prawn and pineapple	168
	泰式炒金邊粉 Pad Thai	168
	冬陰海鮮意大利飯 Tom yum seafood risotto	168
	牛肝菌松露油意大利飯 Porcini risotto with truffle oil	148

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# 意大利粉麵 Pasta

自選粗通粉、意大利麵、寬條麵  
Your choice of pasta  
rigatoni, spaghetti, or fettuccine.

拿坡里番茄海鮮 Seafood Marinara	168
卡邦尼忌廉煙肉 Carbonara	148
意大利青醬配燒雞扒 Roasted chicken thigh with pesto	148
 番茄醬 Pomodoro with herbed ricotta cheese	128



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## 芝士及甜品 Cheese & Dessert

	鮮果拼盤 (大 / 小) Fresh fruit platter (large / small)	288 / 98
	芝士拼盤 山羊芝士、金文筆芝士、大孔芝士、紅波芝士、餅乾、乾果、蜂蜜 Cheese platter Goat cheese, camembert cheese, Emmental cheese, Edam cheese, cracker, dried fruit, fresh fruit, honey	188
	砵酒蘋果撻配雲呢拿雪糕 Apple rum tart with vanilla ice cream	78
	香蕉船 (朱古力及雲呢拿雪糕) Banana split (chocolate and vanilla ice cream)	78
	巴斯克半熟芝士蛋糕配藍莓醬 Basque cheese cake with blueberry compote	78
	朱古力心太軟配雲呢拿雪糕 Baked chocolate lava cake with vanilla ice cream	68



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