Salad

Appetizers

Soups

Side Dishes

Main Courses

Desserts
Salad
沙律
Caesar Salad 凱撒沙律配溫泉蛋
Crispy Romaine topped with Slow Cooked Egg, Parmesan Cheese, Bacon
$138

Choice of Topping:
Cajun Chicken 扒香草雞胸
Add $39

Garlic Sautéed Shrimps 蒜片蝦
Add $49

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Smoked Salmon Salad 煙三文魚沙律
Garden Greens topped with premium Smoked Salmon, Red Onions, Cherry Tomatoes & Capers.
Served with Chef’s Homemade dressing
$148

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Mango Shrimp Salad
香芒蝦肉沙律
$148

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Buffalo Mozzarella Tomato Salad with Parma Ham
意式蕃茄水牛芝士沙律伴帕爾馬火腿
$138

10% service charge will be added to your final bill
加－服務收費
Red King Prawn Carpaccio with Mint Mayo
阿根廷紅蝦刺身伴薄荷蛋黃醬
$168

Steamed Blue Mussels with Pepperoni, Tomato & French Fries
牛油白酒煮藍青口伴法式薯條
$198

Pan-Seared Sous-Vide Hokkaido Scallops with Celeriac Purée & Wild Mushrooms
香煎煙燻慢煮北海道帶子
$198

Pan-Fried Crab Cake with Quinoa & Garlic Aioli
香煎蟹餅伴藜麥蒜泥蛋黃醬
$138

Escargots à la Bourguignonne
香草牛油焗脆殼田螺
$188

Bone Marrow with Escargots
燒焗牛骨髓伴香草田螺
$168

Caramel Sous-Vide Foie Gras with Beetroot Gel
焦糖低溫浸鵝肝
$168

Fresh Oysters with Tomato Vinaigrette
鮮蠔伴蕃茄酸醋汁
$198 (1/2 Dz)

Parma Ham (36 Months)
36個月巴馬火腿
$118

10% service charge will be added to your final bill
加一服務收費
Soups
Soup of the Day
是日羹湯
$68

Creamy Oyster Soup with Caviar
濃郁奶油蠔湯伴魚子醬
$90

Cream of Wild Mushroom & Black Truffle
野菌黑松露忌廉湯
$88

Roasted Pumpkin Soup with Crab Meat
燒焗南瓜湯伴蟹肉
$78
Truffle Mashed Potatoes
黑松露薯蓉
$88

Duo Flavored Crispy Fried Chicken
脆皮鴛鴦炸雞
$98

Fries Supreme
墨西哥芝士薯條
$98

Signature Chicken Soft Bone
Sky726 祕制炸雞軟骨
$88

Crispy Deep-Fried Breaded Mushrooms
香草炸原粒蘑菇
$85

Calamari Frittes with Cocktail & Tartar Sauce
脆炸魷魚圈配他他汁及雞尾汁
$118

Steamed Corn with Cajun Seasoning
墨西哥娘惹粟米
$78

French Fries / Potato Wedges
法式薯條 / 法式薯角
$68

10% service charge will be added to your final bill
加一服務稅費
Main Courses

主菜
Stuffed Yellow Chicken Leg with Salted Egg Yolk
咸蛋黃無骨黃油雞髀
$198

Peri Peri Chicken with Chef’s Homemade Sauce
燒原隻慢煮墨西哥春雞
$238

Confit Duck with Pinot Noir & Orange Glaze
法式油封鴨伴紅酒橙汁
$258

Roasted 16hrs Slow Cooked Spicy Spare Ribs
燒慢煮16小時辣豬肋骨
$258

Sous-Vide Iberico Pork Chops with Balsamic Glaze & Cèpes Purée
慢煮黑毛豬鞍扒配意大利黑醋汁及牛肝菌醬
1 Pc: $188  2 Pcs: $358

Miso Glazed Black Cod with Daikon in Dashi
銀雪魚西京燒伴大根木魚湯
$338

Pan-Seared Turbot with Black Quinoa
香煎多寶魚伴黑藜麥
$258

Grilled U.S. Prime Angus Sirloin Steak 10oz / 280g
香煎美國頂級安格斯西冷扒
$318

Grilled U.S. Prime Angus Rib Eye 12oz / 340g
香煎美國頂級安格斯肉眼扒
$358

Grilled Slow Cooked U.S. Prime Angus Tenderloin 8oz / 226g
煎慢煮美國頂級安格斯牛柳
$388

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加一服務收費
Pan-Seared New Zealand Lamb Chops with Rosemary & Mint Sauce
香煎露絲瑪莉羊架伴薄荷汁
4 Chops: $238  6 Chops: $348

Fettuccini with Pan-Seared Scallops in Smoked Pepper Sauce
香煎帶子寬條麵伴煙紅椒汁
$228

Sautéed Jumbo Clams with Fregola in Rum & Cream Sauce
蒜酒忌廉汁煮珍寶蜆粒粒粉
$188

Squid Ink Spaghetti with Seafood & Tiger Prawns
墨魚汁意粉伴茄 Gratis 海鮮及虎蝦
$218

Strozzapreti with Mushrooms, Chorizo & Parmigiano-Reggiano
意大利手捲意粉伴野菌、辣肉腸及巴馬臣芝士
$188

Black Truffle & Wild Mushroom Risotto
黑松露野菌意大利飯
$198

Tiger Prawn Risotto with Lobster Brown Butter
虎蝦意大利飯伴龍蝦牛油汁
$198

Stuffed Cannelloni with Ricotta Cheese & Wagyu Beef
和牛乳清芝士釀珍寶長通粉
$188

Our Risotto and Pasta dishes are traditionally cooked Al dente (Firm and not too soft).
If you don’t prefer it in this style, please mention so upon ordering to our staff.

10% service charge will be added to your final bill

意式意大利飯及意大利麵採用正宗傳統烹調方法，質感較硬。如需軟身質感，請於點菜時告知服務員。
加一服務費
Desserts
甜品
72 % Molten Chocolate
72 % 朱古力心太軟
$88

Lemon Meringue Bomb
檸檬蛋白脆炸彈
$98

Strawberry Parfait
草莓巴菲
$78

Lady in Red with a Shot of Strawberry Rouge
(Lemon Mascarpone Foam with Strawberry Sorbet)
檸檬意大利軟芝士泡沫伴草莓雪芭
$98

Vanilla Chocolate Mousse with Caramelized Hazelnut
雲呢拿朱古力慕絲伴焦糖榛子
$83

Flamin’ Chocolate Fireball
火焰朱古力球
$88

Lava Cheese Tart
半熟流心芝士撻
$68

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Dishes are subject to change due to seasonal produce
食物菜式可能因季節供應而有所變動
If you have a food allergy, intolerance or sensitivity, please speak to your server
about the ingredients in our dishes before you order your meal
如對任何食品，香料或調味料有過敏反應或食物不耐症，請在落單前向會我們的服務員