

ALIBI EASTER SEMI BUFFET BRUNCH MENU

\$428 per adult

Including a glass of Champagne, house wines, fruit punch or Sangria

\$238 per children (Age 4 – 12)

Including a glass of fruit punch

**Plus \$198 per adult to enjoy
Free-flowing of Taittinger Champagne,
house wines, juices and soft drinks**

Available on 2-6 April 2021

Serves from 11:30am to 2:30pm

ON THE BUFFET



Seafood bar

Pacific rock oysters, Snow crab legs, Poached prawns

Appetizer

Alibi Cobb salad, iceberg wedges, ranch dressing, gorgonzola, Mesclun salad

Buffalo mozzarella, tomato and basil salad

Quinoa and roasted bell pepper salad

Cold cuts

Iberico chorizo, Serrano ham, Smoked salmon

Foie gras parfait in jar, Salmon rillettes

Crisp lavash, candied pecans, mixed olives and marinated garlic

Cheese

Brie, Gouda, Mimolette

Assorted bread station

Soup

Cream of mushroom soup

Egg station

Traditional egg benedict

Smoked salmon and scrambled egg on toasted brioche

Homemade desserts

Chick macarons, Coconut mango mousse cake

Strawberry vanilla mousse almond cake

Kalamansi milk chocolate mousse carrot cake

White chocolate passionfruit mousse cake

Guava cream roulade

Kid's DIY station - chocolate egg printing

A CHOICE OF MAINS



Slow cooked grouper fillet

Smoked cod potato brandade, wakame seaweed
Prawn veloute, baby vegetables

Honey glazed duck breast

Miso eggplant, teriyaki shitake

Roast garlic and thyme Pomme purée

Mixed mushroom and black truffle risotto

Chives, parmesan cheese

Penne Pasta, Homemade Roasted Tomato Sauce

Parmesan Cheese

Wagyu beef top sirloin

Soy glazed braised beef, garlic

Comté cheese potato

(Additional \$80 per person)

All prices are subject to 10% service charge.

ALIBI 復活節半自助早午餐

成人 \$428

配特選香檳, 餐酒, 雜果賓治或西班牙果酒一杯

小童 (4-12 歲) \$238

配雜果賓治一杯

每位成人可另加HK\$198無限暢飲 Taittinger香檳, 餐酒, 特選啤酒, 果汁及汽水

只適用於2021年4月2至6日

早上十一時半至下午二時半供應

自助餐食品



海鮮吧

太平洋石蠔, 加拿大雪蟹腳, 熟蝦

頭盤

美式生菜沙律

田園沙律

番茄羅勒水牛芝士沙律

藜麥燒甜紅椒沙律

凍肉拼盤

西班牙辣肉腸, 西班牙白毛豬火腿, 煙三文魚

鵝肝醬, 三文魚醬

烤薄脆餅乾, 蜜餞山核桃, 橄欖醃大蒜

芝士拼盤

布里芝士, 荷蘭高達芝士, 米莫雷特

雜錦麵包

蘑菇忌廉湯

即煮雞蛋

傳統班尼迪蛋

煙三文魚炒蛋多士

自家製甜品

馬卡龍, 椰子芒果慕絲蛋糕

士多啤梨雲呢拿慕絲杏仁餅

柑橘牛奶朱古力慕絲甘荀蛋糕

白朱古力熱情果慕絲蛋糕

番石榴忌廉蛋卷

小孩工作坊 - 朱古力蛋繪畫

主菜 (五選一)



慢煮石斑魚柳

煙燻鱈魚薯仔, 海藻, 鮮蝦濃汁, 蔬菜苗

蜜糖鴨胸

味噌茄子, 照燒汁香菇, 燒香蒜百里香薯蓉

蘑菇黑松露意大利飯

香蔥, 巴馬臣芝士

燒番茄汁長通粉

巴馬臣芝士

和牛上後腰脊肉

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔

(每位另加\$80)

另加一服務費。