

## ALIBI ROOM PACKAGE SET DINNER

With a glass of complimentary bespoke cocktail  
Additional \$180 for selected wine pairing  
Additional \$20 for your choice of freshly brewed  
Coffee or tea

Serves from 6:00pm to 10:00pm

### APPETISERS



**Seasonal oysters** (1 piece)  
Lemon, bergamot ponzu

#### Pairing with

Domaine de la Garenne, Mâcon-Azé Blanc,  
Franc, 2016

### A CHOICE OF ENTRÉE



#### Smoked potato soup

Caramelized onion and spinach

#### Confit duck terrine

Fresh fig, sourdough bread, baby herb salad

#### Jumbo lump swimmer crab

Coconut cream, asparagus, calamansi  
Crisp seaweed  
(Additional \$40 per person)

### A CHOICE OF MAIN COURSE



#### Slow roasted Lamb chump

Garlic crushed new potatoes, chimichurri sauce  
Tomato and smoked bacon purée, rocket

#### Pan fried Salmon fillet

Cherry tomato and basil salsa  
Green pea purée, Pomme Anna

#### Wagyu beef top sirloin

Roasted garlic and thyme pomme purée  
Garlic, confit baby onions, black fungus  
(Additional \$80 per person)

#### Pairing with

Bodega Chacra Barda, Pinot Noir, Argentina, 2019

### A CHOICE OF SWEET



#### Mixed berry and yogurt frozen parfait

#### Mango Kalamansi milk chocolate mousse cake

Price is subject to 10% service charge.

All menu items are subject to change due to seasonality  
and availability. Please call us for the latest menu.

## ALIBI 特色晚餐

包括一杯得獎調酒師精選雞尾酒  
另加 \$180 可配特選餐酒  
另加 \$20 可配自選香濃咖啡或茶

晚上六時至十時供應

### 前菜



#### 即開時令生蠔 (一隻)

檸檬, 佛手柑醋

#### 選配

Domaine de la Garenne, Mâcon-Azé Blanc,  
Franc, 2016

### 頭盤 (三選一)



#### 煙燻薯仔湯

焦糖洋蔥, 菠菜

#### 油封鴨肉醬

新鮮無花果, 香烤酸種麵包, 香草沙律苗

#### 珍寶藍花蟹

椰子奶油, 蘆筍, 四季橘, 脆海藻  
(每位另加\$40)

### 主菜 (三選一)



#### 慢燒羊腰肉

蒜香新薯, 阿根廷芹香醬, 番茄煙肉醬, 芝麻菜

#### 香煎三文魚柳

櫻桃番茄羅勒沙沙, 青豆醬, 千層薯

#### 和牛上後腰脊肉

香蒜百里香薯蓉, 蒜泥醬, 油浸洋蔥仔, 黑木耳  
(每位另加\$80)

#### 選配

Bodega Chacra Barda, Pinot Noir, Argentina, 2019

### 甜品 (二選一)



#### 雜莓乳酪芭菲

#### 芒果四季橘牛奶朱古力慕絲蛋糕

另加一服務費。

食物或會因應季節變化及供應而改變，  
請於訂座時向我們查詢最新菜單。