

ALIBI ROOM PACKAGE SET DINNER

With a glass of complimentary daily cocktail (30ml)

Additional \$180 for selected wine pairing

Additional \$30 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 William Fevre, Chablis, Burgundy,
France, 2018

A CHOICE OF ENTRÉE



Smoked potato soup

Caramelized onion and spinach

Atlantic Salmon tartare

Sesame, crisp seaweed, avocado mayo
Bergamot ponzu

Hand dived scallop crudo

Melon granite, yuzu gel, crisp wheat, Ikura
(Additional \$40 per person)

A CHOICE OF MAIN COURSE



Honey glazed duck breast

Miso glazed cabbage, shiminji mushroom
Pomme Anna

Confit locally farmed Japanese seabass

Cream leek and potato, Shanghai pak choi
Fish veloute

Wagyu beef top sirloin

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

Pairing with

Domaines Des Carabiniers Lirac Rouge,
Organic, France, 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

包括一杯每日精選雞尾酒 (30ml)

另加 \$180 可配特選餐酒

另加 \$30 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 William Fevre, Chablis, Burgundy,
France, 2018

頭盤 (三選一)



煙燻薯仔湯

焦糖洋蔥, 菠菜

大西洋三文魚他他

白芝麻, 紫菜脆片, 牛油果蛋黃醬, 佛手柑汁

北海道帶子刺身

蜜瓜沙冰, 柚子醬, 小麥脆脆, 三文魚籽
(每位另加\$40)

主菜 (三選一)



慢煮蜜香鴨胸

日式麵鼓燴椰菜, 靈芝菇, 牛油千層薯

慢煮本地鮮鱸魚

忌廉大蒜薯粒, 小棠菜, 鮮魚濃汁

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

Domaines Des Carabiniers Lirac Rouge,
Organic, France, 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。