

## ALIBI SET DINNER

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With a glass of complimentary daily cocktail (30ml)

**Additional \$148 for selected wine pairing**

**Additional \$168 for selected whisky pairing**

**Additional \$30 for your choice of freshly brewed coffee or tea**

Available from 6:00pm daily

### A CHOICE OF APPETISERS



#### **Cream of celeriac soup**

Dried porcini powder

#### **Slow cooked French quail**

Quail breast, pumpkin puree, toasted pumpkin seeds, confit quail leg spring roll  
(Additional \$40 per person)

### A CHOICE OF ENTRÉE



#### **Sainte Maure goat's cheese mousse**

Smoked termite mushrooms, macadamia Ibérico chorizo, genius greens leaves

#### **Yellow fin tuna tartare**

Shishito pepper, saffron and paprika aioli Bergamot, chili

#### **Seasonal oysters** (2 pieces)

Shiso leaf, yuzu gel  
(Additional \$40 per person)

#### **Wine pairing with**

*Fanny Sabre Bourgogne Aligote, Burgundy, France, 2020*

#### **Whisky pairing with**

*Talisker 10 years single malt, Scotch whisky*

### A CHOICE OF MAINS



#### **Atlantic salmon fillet**

Crisp puff pastry, green pea emulsion Morels, black truffle

#### **Baby octopus penne pasta**

Light red curry, lychee, basil, carrot, zucchini

#### **Slow cooked British pork loin**

Roasted apple gel, silver beet and smoked bacon, fondant potatoes

#### **Wagyu beef top sirloin**

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

#### **Wine pairing with**

*Fanny Sabre Bourgogne Rouge, Burgundy, France, 2020*

### A CHOICE OF DESSERTS



#### **Pistachio white chocolate Paris brest**

#### **Caramel coffee chocolate cake**

#### **Whisky pairing with**

*Elijah Craig small batch, American whiskey*

Price is subject to 10% service charge.

## ALIBI 特色晚餐

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包括一杯每日精選雞尾酒 (30ml)

另加 **\$148** 可配特選餐酒

另加 **\$168** 可配特選威士忌

另加 **\$30** 可配自選香濃咖啡或茶

晚上六時起供應

### 前菜 (二選一)



芹菜頭忌廉湯

牛肝菌粉

慢煮法國鵝鶉

鵝鶉胸肉, 南瓜茸, 烤南瓜籽, 油封鵝鶉肉春卷

(每位另加\$40)

### 頭盤 (三選一)



法國聖莫荷羊奶芝士慕絲

煙燻黑皮雞縱菌, 夏威夷果仁, 西班牙辣肉腸

有機水耕沙律菜

黃鰭吞拿魚他他

唐辛子, 紅花煙椒蛋黃醬, 佛手柑醬, 辣椒

即開時令生蠔 (兩隻)

紫蘇葉, 柚子醬

(每位另加\$40)

### 餐酒選配

Fanny Sabre Bourgogne Aligote,

Burgundy, France, 2020

### 威士忌選配

Talisker 10 years single malt, Scotch whisky

### 主菜 (四選一)



香煎大西洋三文魚

香脆酥皮, 忌廉青豆茸, 羊肚菌, 黑松露

墨魚仔長通粉

淡紅咖喱忌廉汁, 荔枝, 羅勒, 紅蘿蔔, 脆肉瓜

慢煮英國豬柳

烤蘋果醬, 煙肉炒着蓬菜, 上湯薯

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)

### 餐酒選配

Fanny Sabre Bourgogne Rouge,

Burgundy, France, 2020

### 甜品 (二選一)



白朱古力開心果餡餅

焦糖咖啡朱古力蛋糕

### 威士忌選配

Elijah Craig small batch, American whiskey

另加一服務費。