

ALIBI SET DINNER

3 Courses \$438 per person

4 Courses \$468 per person

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



A1. Cream of celeriac soup

Dried porcini powder

A2. Slow cooked French quail

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

A CHOICE OF ENTRÉE



E1. Heart – healthy super foods salad

Quinoa, pimienta de piquillo, kale, sesame,
Roasted peanuts, sesame soy dressing

E2. Yellow fin tuna tartare

Shishito pepper, saffron and paprika aioli
Bergamot, chili

E3. Seasonal oysters (2 pieces)

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

Wine pairing with

*Fanny Sabre Bourgogne Aligote,
France, 2020*

Whisky pairing with

Talisker 10 years single malt, Scotch whisky

A CHOICE OF MAINS



M1. Locally farmed Japanese seabass

Lightly smoked potato brandade,
Fish veloute, baby vegetables

M2. Impossible plant based meat paella

Semi dried tomato, long bean,
Smoked paprika, jalapeno pepper

M3. Slow cooked British pork loin

Roasted apple gel, braised cabbage and
Smoked bacon, Pomme Anna

M4. 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,
France, 2020*

A CHOICE OF DESSERTS



D1. Mandarin yuzu chocolate cake

D2. 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

三道菜晚餐 每位 \$438

四道菜晚餐 每位 \$468

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)



A1. 芹菜頭忌廉湯

牛肝菌粉

A2. 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)



E1. 健怡全素沙律

藜麥, 西班牙煙燻紅椒, 羽衣甘藍, 芝麻,
烤花生, 香麻豉油汁

E2. 黃鰭吞拿魚他他

唐辛子, 紅花煙椒蛋黃醬, 佛手柑醬, 辣椒

E3. 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,
France, 2020

威士忌選配

Talisker 10 years single malt, Scotch whisky

主菜 (四選一)



M1. 本地有機花鱸魚

忌廉煙燻魚肉薯茸, 鮮魚忌廉汁, 小棠菜

M2. 植物豬肉西班牙燉飯

煙燻紅甜椒粉, 青豆, 油浸蕃茄乾, 墨西哥胡椒

M3. 慢煮英國豬柳

烤蘋果醬, 煙肉燴椰菜

M4. 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,
France, 2020

甜品 (二選一)



D1. 日式蜜柑朱古力蛋糕

D2. 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。