

## ALIBI SET DINNER

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**3 Courses \$398 per person**

**4 Courses \$438 per person**

**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

### A CHOICE OF APPETISERS



#### Smoked potato soup

Caramelized onion and spinach

#### Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled egg

#### Seasonal oysters (2 pieces)

Lemon, bergamot ponzu

(Additional \$40 per person)

#### Pairing with

*Domaine William Fevre, Chablis,*

*Burgundy, France, 2018*

### A CHOICE OF ENTRÉE



#### Alibi Waldorf salad

Genius greens hydroponic salad leaves, red grapes

Blue cheese curd, celery, candied pecans

#### 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 MAINS



#### 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 DESSERTS



#### Mixed berry and yogurt frozen parfait

#### Mango Kalamansi milk chocolate mousse cake

#### 70% dark chocolate tart

Blueberries, cocoa and sea salt sorbet

Price is subject to 10% service charge.

2021.10.27

## ALIBI 特色晚餐

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三道菜晚餐 每位 \$398

四道菜晚餐 每位 \$438

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 (三選一)



#### 煙燻薯仔湯

焦糖洋蔥, 菠菜

#### 日式照燒醬鵝鶉胸

鵝鶉湯, 油浸鵝鶉肉春卷, 流心蛋

#### 即開時令生蠔 (兩隻)

檸檬, 佛手柑醋

(每位另加\$40)

#### 選配

Domaine William Fevre, Chablis,  
Burgundy, France, 2018

### 頭盤 (三選一)



#### 特式華都夫沙律

新鮮水培沙律菜, 紅提子, 藍芝士醬, 西芹  
山核桃脆粒

#### 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 (三選一)



#### 雜莓乳酪芭菲

#### 芒果四季橘牛奶朱古力慕絲蛋糕

#### 孟加里 70% 黑朱古力撻

鮮藍莓, 百里香, 海鹽可可雪葩

另加一服務費。

2021.10.27