

ALIBI CHRISTMAS SET DINNER

3 Courses \$418 per person

4 Courses \$458 per person

With a glass of complimentary daily cocktail (30ml)

Additional \$268 for selected wine pairing

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

Available in Dec 2021, excluding 24 & 25 Dec

Serves from 6:00pm to 10:00pm

A CHOICE OF APPETISERS



Prawn bisque

Lime leaf oil

Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled egg

Freshly shucked seasonal oyster (2 pieces)

Ikura, Yuzu, shiso leaf

(Additional \$40 per person)

Pairing with

Agraria Riva Del Garda {la prea}

Gewurztraminer DOC, Italy 2018

A CHOICE OF ENTRÉE



Beef tartare

Whole grain mustard, confit egg yolk

Celeriac purée, crisp lavash

Roasted beetroot and Goat's cheese salad

Rucola, candied pecan, crisp wheat

Honey soy dressing

'Foie gras cherry'

Foie gras parfait, cherry gel

Cashew and beer purée, crisp lavash

(Additional \$40 per person)

Pairing with

Domaine William Fevre, Chablis,

Burgundy, France 2018

A CHOICE OF MAINS



New Zealand free range Turkey breast

Lardo and shallot tatin, bread purée

Cranberry jus

Slow cooked local Cobia fillet

Cream leeks, pomme Anna, red wine fish jus

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,

France 2017 (100% Organic grapes)

A CHOICE OF DESSERTS



Chestnut cassis cream roulade

Cassis sorbet

Mixed berry and Yoghurt frozen parfait

Dark chocolate tart

Fresh blueberries, cocoa and sea salt sorbet

Price is subject to 10% service charge.

11.29.2021

ALIBI 節日晚餐

三道菜晚餐 每位 \$418

四道菜晚餐 每位 \$458

包括一杯每日精選雞尾酒 (30ml)

另加 \$268 可配特選餐酒

另加 \$30 可配自選香濃咖啡或茶

於2021年12月每天晚上六時至十時供應
(12月24至25日除外)

前菜 (三選一)



鮮蝦濃湯

青檸葉油

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)

三文魚籽, 柚子汁, 紫蘇葉

(每位另加\$40)

選配

Agraria Riva Del Garda {la prea}
Gewurztraminer DOC, Italy 2018

頭盤 (三選一)



生牛肉韃靼

芥末籽, 油浸蛋黃醬, 根芹菜汁, 烤薄脆餅乾

烤紅菜頭配山羊奶芝士沙律

芝麻菜, 蜜餞山核桃, 蕎麥脆脆, 蜜糖沙律醬

櫻桃鵝肝

鵝肝芭菲, 櫻桃汁, 啤酒腰果醬, 烤薄脆餅乾

(每位另加\$40)

選配

Domaine William Fevre, Chablis,
Burgundy, France 2018

主菜 (三選一)



新西蘭自由放養火雞胸肉

豬油紅蔥頭塔, 麵包醬, 金巴利汁

慢煮本地新鮮海鱸魚柳

忌廉燴大蒜, 千層薯, 紅酒魚汁

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,
France 2017 (100% Organic grapes)

甜品 (三選一)



栗子忌廉蛋糕卷

配黑加侖子雪葩

雜莓乳酪芭菲

黑朱古力撻

鮮藍莓, 海鹽可可雪葩

另加一服務費。