

ALIBI CHRISTMAS SET LUNCH

2 Courses \$248 per person

3 Courses \$268 per person

Additional \$128 for free-flowing house sparkling, white and red wine

Additional \$298 for free-flowing house champagne

Available in Dec 2021, excluding 24 & 25 Dec

Serves from 11:30am to 2:30pm

APPETISERS



Prawn bisque (S)(G)(D)

Lime leaf oil

Roasted beetroot and Goat's cheese salad (V)(G)(N)

Rucola, candied pecan, crisp wheat

Honey soy dressing

Beef tartare (G)(D)

Whole grain mustard, confit egg yolk

Celeriac purée, crisp lavash

Freshly shucked seasonal oyster (2 pieces) (S)

Ikura, Yuzu, shiso leaf

(Additional \$40 per person)

MAINS



New Zealand free range Turkey breast (P)(G)(D)

Lardo and shallot tart tatin

Bread purée, cranberry jus

Slow cooked local Cobia fillet (S)(D)(N)

Cream leeks, pomme Anna, red wine fish jus

Smoked pumpkin risotto (V)(D)

Sage, Manchego cheese, candied cashew

Wagyu beef top sirloin (G)(D)

Roasted garlic and thyme pomme purée, garlic

Confit baby onions, black fungus

(Additional \$80 per person)

SWEETS



Chestnut cassis cream roulade (G)(D)

Cassis sorbet

Mixed berry and Yoghurt frozen parfait

(G)(D)

Served with your choice of freshly brewed coffee or tea

G = Gluten / P = Pork / D = Dairy / N = Nuts
V = Vegetarian / VE = Vegan / S = Seafood

Price is subject to 10% service charge.

ALIBI 節日午餐

二道菜午餐 每位 \$248

三道菜午餐 每位 \$268

另加 \$128 無限暢飲特選有氣酒, 白酒及紅酒

另加 \$298 無限暢飲特選香檳

於2021年12月每天早上十一時半至下午二時半供應
(12月24至25日除外)

前菜 (四選一)



鮮蝦濃湯 (S)(G)(D)

青檸葉油

烤紅菜頭配山羊奶芝士沙律 (V)(G)(N)

芝麻菜, 蜜餞山核桃, 蕎麥脆脆, 蜜糖沙律醬

生牛肉韃靼 (G)(D)

芥末籽, 油浸蛋黃醬, 根芹菜汁, 烤薄脆餅乾

即開時令生蠔 (兩隻)(S)

三文魚籽, 柚子汁, 紫蘇葉

(每位另加\$40)

主菜 (四選一)



新西蘭自由放養火雞胸肉 (P)(G)(D)

豬油紅蔥頭塔, 麵包醬, 金巴利汁

慢煮本地新鮮海鱸魚柳 (S)(D)(N)

忌廉燴大蒜, 千層薯, 紅酒魚汁

煙燻南瓜意大利飯 (V)(D)

鼠尾草, 曼徹格芝士, 烤腰果脆粒

和牛上後腰脊肉 (G)(D)

香蒜百里香薯蓉, 蒜泥醬, 油浸洋蔥仔, 黑木耳

(每位另加\$80)

甜品 (二選一)



栗子忌廉蛋糕卷 (G)(D)

配黑加侖子雪葩

雜莓乳酪芭菲 (G)(D)

自選香濃咖啡或茶

G = 穀麥及豆類 / P = 豬肉 / D = 奶類 / N = 堅果

V = 素食 / VE = 全素 / S = 海鮮

另加一服務費。