

## ALIBI CHRISTMAS SET LUNCH

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2 Courses \$298 per person

3 Courses \$318 per person

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

Additional \$298 for free-flowing house champagne

Available on 24-25 December 2021

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)

**Freshly chilled Seafood platter** (S)

Dressed White crab meat, coriander

Sake steamed abalone (2 pieces)

New Caledonia prawns (2 pieces)

(served with bergamot ponzu, cocktail sauce, wasabi, soy sauce, lemon)

(Additional \$60 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

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二道菜午餐 每位 \$298

三道菜午餐 每位 \$318

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24至25日

早上十一時半至下午二時半供應

### 前菜 (五選一)



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)

海鮮冷盤 (S)

蟹肉配蛋黃醬, 芫茜

日本清酒凍鮑魚 (兩隻)

新喀里多尼蝦 (兩隻)

配佛手柑醋, 雞尾酒汁, 芥末, 豉油, 檸檬

(每位另加\$60)

### 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。