

alibi

WINE DINE BE SOCIAL

BITES

Scotch quail eggs	108
Fried leek nest, paprika mayonnaise	
Wagyu beef sliders	118
Pickles, Cheddar cheese	
Tomatoes, Romaine lettuce	
House-made triple cooked chips	
Spanish meatballs	128
Ibérico pork, pimiento de piquillo sauce	
Teriyaki glazed Ibérico lamb belly	128
Spiced bread purée	
Maple smoked pigeon	128
Chili mayonnaise	
Crab cake sliders	138
Kumato, yuzu kosho mayo	
Snack platter for 2	328
Crab cake sliders, Spanish meatballs	
Gambas, chorizo, Serrano ham	

CURED MEAT

Chorizo Ibérico de Bellota (70g)	78
Spanish	
Jamón Ibérico de Bellota (50g)	228
Spanish, 48 months cured	

RAW BAR

Seafood platter (good for two)	568
Freshly shucked oysters (four pieces)	
Alaskan king crab leg (200g)	
Poached Boston lobster (half)	
US cherrystone clams (two pieces)	
Varieties of seasonal oysters	Market price
Cherrystone clam (per piece)	68
Poached Boston lobster (half)	158
Alaskan king crab leg (250g)	250

CHEESE

Selection of 2 \$118 / 4 \$188 / 6 \$288	
Mimolette – French / Cow	
Gorgonzola – Italian / Cow	
Reblochon – French / Cow	
Camembert – French / Cow	
Comté 12 month – French / Cow	
Sainte-Maure de Touraine – French / Goat	
Mixed ham and cheese platter	348
Gorgonzola, camembert, comté	
Chorizo, Jamón Serrano	

Price is subject to 10% service charge.

all day menu

SMALL PLATES



Misty forest	118
Goat's cheese mousse Pickled forest mushrooms Pine nut purée, edible parsley moss	
Porcini mushroom open lasagna	118
Porcini pasta Char grilled king oyster mushroom Mushroom & parmesan velouté Garlic purée, black truffle	
Summer tomato salad	128
Burrata cheese, crisp olive cake Fresh basil, bloody Mary granita	
Cobb salad	138
US romaine lettuce, jamón Quail eggs, avocado Ranch dressing, croutons	
Beetroot cured Atlantic salmon	138
Frozen beetroot foam, yuzu fluid gel Squid ink tapioca	
White crab and coconut	138
White crab meat, nori cracker Young coconut, coriander	

SIDES



Bread basket	38
Whipped butter, sea salt	
Broccolini	58
Toasted almonds	
Sautéed mushrooms with garlic & parsley	58
Shitake, button, king oyster mushrooms	
Truffled mashed potatoes	58

MAINS



Organic chicken	188
Pan roasted chicken breast Slow cooked wing, foie gras Sweet corn purée, morel mushroom Pomme Anna	
Beef tartare	188
Hand cut US prime sirloin Scotch quail egg, crisp beef Grilled sour dough	
Spanish lamb cooked two ways	228
Teriyaki glazed Ibérico lamb belly Manchego lamb chump Cumin infused ratatouille Spiced bread purée, pomme Anna	
Saikyo miso marinated black cod	238
Fresh clams, avocado purée, ice plant Crisp quinoa, wakame seaweed Triple cooked chips	
Steak and chips	238
U.S prime sirloin, garlic Sweet soy glazed braised beef House-made triple cooked chips	

SWEETS



Mövenpick ice cream	48
Please ask your server for the flavours available	
Dessert of the day	98
Please ask your server about our daily special	

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