

## ALIBI VALENTINE'S DAY SET DINNER

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5 courses \$1,736 per couple  
With a glass of Perrier-Jouët champagne

Additional \$150 for selected wine pairing

Served from 19:30pm to 22:00pm

### FRESHLY SHUCKED OYSTER

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#### Fine de Clair

(one piece per person)

Bergamot granite, kaviari caviar



### APPETISER

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#### "Foie gras cherry"

Foie gras parfait, cherry gel

Beer and cashew puree, crisp lavash

#### Pairing with

*Château Gassier, Le pas du monie,*

*Côtes de Provence 2016*

### ENTRÉE

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#### Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled quail egg

### CHOICE OF MAINS

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#### OBE Grass fed beef tenderloin

Black garlic, confit shallot, potato rose

#### Confit grouper

Red wine emulsion, black termite mushroom

Shaved black truffle

#### Pairing with

*Zeni, Valpolicella Superiore, Vigne Alte 2014*

### SWEETS

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#### Strawberry mille feuille

Rose hibiscus sorbet

This offer cannot be used in conjunction with other discounts or privileges.

Price is subject to a 10% service charge.

## ALIBI 情人節晚餐

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五道菜晚餐 每兩位 \$1,736  
包括兩杯Perrier-Jouët「巴黎之花」香檳

另加 \$150 可配特選餐酒

晚上七時半至十時供應

### 即開生蠔

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法國紛迪加 (一隻)  
佛手柑沙冰, 魚子醬

### 前菜

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“櫻桃鵝肝”  
鵝肝芭菲, 櫻桃漿, 啤酒腰果醬, 薄脆餅

#### 選配

Château Gassier, Le pas du monie,  
Côtes de Provence 2016

### 頭盤

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日式照燒醬鵝鵝胸  
鵝鵝湯, 油浸鵝鵝肉春卷

### 主菜 (二選一)



有機野生草飼牛柳

黑蒜, 紅蔥頭, 薯仔

油浸石斑柳

紅酒汁, 黑皮雞樅菌, 黑松露片

#### 選配

Zeni, Valpolicella Superiore, Vigne Alte 2014

### 甜品



士多啤梨法式千層酥

玫瑰洛神花雪葩

以上優惠不可與其他折扣及優惠同時使用。

另加一服務費。