

ALIBI SUNDAY TAPAS LUNCH

\$298 per person

Served from 11:30am to 2:30pm

APPETIZERS (CHOICE OF TWO)

OBE Organic grass fed beef tartar

Smoked paprika, grilled sour dough

64°C hens egg, creamed corn, crisp quinoa

Cobb salad

Baby butter lettuce, gorgonzola, jamon

Smoked black cod rilletes

House-made lavash

Scallop ceviche

Fennel pollen, cucumber

Langoustine sashimi (2 pieces) (additional \$40)

Fuji apple gel, caviar

Mini charcuterie (additional \$40)

Ibérico chorizo, 48 months Ibérico ham

Mixed olives, lavash

MAINS (CHOICE OF ONE)

Fresh house-made tagliatelle

Beetroot, goats cheese

Slow roasted organic chicken breast

Creamed potato, black termite mushroom

Baby pak choi

Confit salmon and New Caledonia prawns

Chorizo and manchego sauce,

Creamed potatoes, parmesan crisp,

Grilled broccolini

Miso marinated black cod (additional \$80)

New Caledonian prawn, potato

Avocado purée

OBE wild Hereford ribeye (additional \$80)

Soy glazed braised beef, garlic,

House-made triple cooked chips

DESSERT STATION

Pistachio raspberry mousse cake

Mango passionfruit mousse cake

New York cheese cake

Strawberry panna cotta

Oolong tea cream brulée

Vanilla mille feuille

Chestnut Mont Blanc tart

Single origin dark chocolate mousse

with caramel sauce

Assorted macaron

Ice cream and condiments

Waffle cone

TOP UP

**\$398 for a Symphony of Seafood
(good for 2 persons)**

Alaskan King Crab (150g)

Fresh seasonal oysters (4 pieces)

Hokkaido scallop (4 pieces)

Served with three sauces:

yuzu koshu-mayo, bergamot ponzu, cocktail

**\$298 per person for Free Flow of
Laurent-Perrier Brut Champagne N.V.,
House wines, selected craft beer,
Fresh juices and soft drinks**

Price is subject to a 10% service charge.

Top up offers cannot be used in conjunction with other discounts or privileges.

All menu items are subject to change due to seasonality and availability.