

ALIBI SET DINNER

With a glass of complimentary daily cocktail (30ml)

Additional \$148 for selected wine pairing

Additional \$168 for selected whisky pairing

Additional \$30 for your choice of freshly brewed coffee or tea

Available from 6:00pm daily

A CHOICE OF APPETISERS



Cream of celeriac soup

Dried porcini powder

Hand dived scallop ravioli

New Caledonia prawn, ikura, chive emulsion
(Additional \$40 per person)

A CHOICE OF ENTRÉE



Alibi Waldorf salad

Genius greens leaves, blue cheese curd
Green apple, celery, grapes, candied pecans

Atlantic salmon tartare

Sesame, crisp seaweed, bergamot, wasabi

Seasonal oysters (2 pieces)

Shiso leaf, yuzu gel
(Additional \$40 per person)

Wine pairing with

*Fanny Sabre Aligote,
Bourgogne, France, 2020*

Whisky pairing with

Talisker 10 years Single Malt, Scotch whisky

A CHOICE OF MAINS



10-day aged honey glazed duck breast

Rosti potato, braised daikon, teriyaki glazed
shitake, pak choi

Slow cooked grouper

Cream leeks, fish velouté, pomme Anna

Impossible plant-based meat paella

Paprika, long beans, semi dried tomato
Jalapeno peppers

Wagyu beef top sirloin

Roasted garlic and thyme pomme purée
Garlic, confit baby onions, black fungus
(Additional \$80 per person)

Wine pairing with

*Fanny Sabre Rouge,
Bourgogne, France, 2020*

A CHOICE OF DESSERTS



Pistachio white chocolate Paris brest

Charcoal black sesame roulade

Whisky pairing with

Elijah Craig Small Batch, American whiskey

Price is subject to 10% service charge.

ALIBI 特色晚餐

包括一杯每日精選雞尾酒 (30ml)

另加 **\$148** 可配特選餐酒

另加 **\$168** 可配特選威士忌

另加 **\$30** 可配自選香濃咖啡或茶

晚上六時起供應

前菜 (二選一)



芹菜頭忌廉湯

牛肝菌粉

北海道帶子意式雲吞

新喀里多尼亞藍蝦, 三文魚籽, 法蔥海鮮濃汁
(每位另加\$40)

頭盤 (三選一)



特色華都夫沙律

新鮮水培沙律菜, 藍芝士醬, 山核桃脆粒, 青蘋果
西芹, 紅提子

大西洋三文魚他他

芝麻, 紫菜薄脆, 佛手柑, 芥末

即開時令生蠔 (兩隻)

紫蘇葉, 柚子醬
(每位另加\$40)

餐酒選配

Fanny Sabre Aligote,
Bourgogne, France, 2020

威士忌選配

Talisker 10 years Single Malt, Scotch whisky

主菜 (四選一)



10天熟成蜜香鴨胸肉

香煎薯餅, 燴蘿蔔, 日式照燒汁冬菇, 白菜

慢煮本地新鮮海斑魚柳

忌廉燴大蒜, 千層馬鈴薯, 紅酒魚汁

植物豬肉西班牙燉飯

煙燻紅甜椒粉, 青豆, 油浸蕃茄乾, 墨西哥胡椒

和牛上後腰脊肉

香蒜百里香薯蓉, 蒜泥醬, 油浸洋蔥仔, 黑木耳
(每位另加\$80)

餐酒選配

Fanny Sabre Rouge,
Bourgogne, France, 2020

甜品 (二選一)



白朱古力開心果餡餅

黑炭芝麻蛋糕

威士忌選配

Elijah Craig Small Batch, American whiskey

另加一服務費。