

O CANADA SET DINNER @ ALIBI

楓國滋味旅程

\$688 per person

每位 \$688

Dinner starts at 7:30pm
晚宴於晚上七時三十分開始

AMUSE BOUCHE



Snow crab

鱈場蟹腳

Crème fraîche and chive crêpe parcel
Caviar, pork crisp, sour dough
法式香蔥忌廉配魚子醬, 香脆豬皮配酸麵包

Foie gras mousse mille-feuille

鵝肝慕絲千層酥

Bacon crumb, pickled cherries
Served with Bloody Caesars
煙肉碎, 醃櫻桃伴紅凱撒汁

1ST COURSE



Crown Royal Whiskey cured Atlantic salmon

威士忌醃漬大西洋三文魚

Sea urchin bavarois, scallop, apple
Apple cider gel, cucumber, keta caviar
海膽, 扇貝, 蘋果酒凍, 青瓜, 三文魚籽

2ND COURSE



Canadian black cod

加拿大黑鱈魚

With Canadian lobster, pulse, coniferous pine oil, clementine zest, seafood emulsion
加拿大新鮮龍蝦, 松針葉油, 柑桔海鮮汁

MAIN COURSE



Maple glazed roast duck breast with duck leg Tourtière pie

楓樹糖漿烤鴨胸配鴨腿肉餡餅

Hen-of-the-woods mushroom, corn,
Blueberry gastrique
野生靈芝菇, 粟米伴藍莓醬

DESSERT



Apple Tartin

蘋果撻

Crown Royal whiskey ice cream
配Crown Royal威士忌雪糕

PETITS FOURS

'Tire d'érable'

Canadian Maple Syrup taffy on ice
楓樹糖漿太妃糖

Butter tarts

牛油撻

Coffee or Tea

咖啡或茶

Price is subject to 10% service charge.
另加一服務費。