

ALIBI SET DINNER

4 Courses \$458 per person

With a glass of complimentary bespoke cocktail

Additional \$190 for selected wine pairing

Additional \$20 for your choice of freshly brewed coffee or tea

A CHOICE OF APPETISERS



Lobster bisque

Lime leaf oil

Vegan red endive salad (Vegan)

Macadamia nuts, coconut, baby beetroot

Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled egg

Freshly shucked seasonal oysters (2 pieces)

Lemon, bergamot ponzu

(Additional \$40 per person)

A CHOICE OF ENTRÉE



'Foie gras cherry'

Foie gras and chicken liver parfait, cherry gel

Grilled sour dough, cashew and beer purée

Rocket and beetroot salad

Water melon, cottage cheese, cashew

Crisp olive cake, rocket pesto

Sake steamed Abalone

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

A CHOICE OF MAINS



New Zealand free range Turkey breast

Lardo and shallot tatin, bread purée

Cranberry jus

Pan fried salmon fillet

Seafood tortellini, prawn velouté, braised daikon Tomato and smoked bacon purée

Banana shallot tart tatin (Vegan)

Indonesian tempeh, cordyceps mushroom

Cashew and beer, truffle

Wagyu beef top sirloin

Soy glazed braised beef, garlic purée

Comté cheese potato

(Additional \$80 per person)

A CHOICE OF DESSERTS



Warm apple crumble

Vanilla ice cream

Fresh red dragon fruit (Vegan)

Melon sorbet, coconut yogurt

Crisp dragon fruit tuille

Black forest log cake

Sour cream kirsch ice cream

Baked peach crumble (Vegan)

Caramel baked peach, almond crumble

Peach sorbet

Price is subject to 10% service charge.

All menu items are subject to change due to seasonality and availability. Please call us for the latest menu.

ALIBI 特色晚餐

四道菜晚餐 每位 \$458

包括一杯得獎調酒師精選雞尾酒

另加 \$190 可配特選餐酒

另加 \$20 可配自選香濃咖啡或茶

前菜 (四選一)



龍蝦濃湯

青檸葉油

Alibi 全素沙律

菊苣, 紅菜頭, 夏威夷果仁, 椰子乳酪

日式照燒醬鵝鶉胸

鵝鶉湯, 油浸鵝鶉肉春卷, 流心蛋

即開時令生蠔 (2隻)

檸檬, 佛手柑醋

(每位另加\$40)

頭盤 (三選一)



櫻桃鵝肝

鵝肝雞肝芭菲, 香烤酸麵包, 啤酒腰果醬, 櫻桃汁

紅菜頭芝麻菜沙律

西瓜, 茅屋芝士, 腰果, 脆水欖餅, 芝麻菜香草醬

日式清酒蒸鮑魚

海膽蛋黃醬, 藜麥, 柚子汁

(每位另加\$40)

主菜 (四選一)



新西蘭自由放養火雞胸肉

豬油紅蔥頭塔, 麵包醬, 金巴利汁

香煎三文魚柳

海鮮小雲吞, 鮮蝦濃汁, 燴蘿蔔, 蕃茄煙肉醬

西式全素油蔥酥

印尼豆乾, 黑松露, 蟲草花, 腰果及啤酒

和牛上後腰脊肉

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔

(每位另加\$80)

甜品 (四選一)



暖蘋果金寶

配雲尼拿雪糕

新鮮紅火龍果

甜瓜雪芭, 椰子酸奶, 火龍果脆片

黑森林樹幹蛋糕

酸忌廉櫻桃酒雪糕

焗蜜桃奶酥

焦糖蜜桃, 杏仁奶酥, 蜜桃雪糕

另加一服務費。

食物或會因應季節變化及供應而改變，
請於訂座時向我們查詢最新菜單。