

ALIBI SET DINNER

4 Courses \$438 per person

With a glass of complimentary bespoke cocktail

Additional \$180 for selected wine pairing

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

A CHOICE OF APPETISERS



Carrot soup (Vegan)

Coconut cream, toasted almonds

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)

Pairing with

Vina Pomal Blanco, Viura Malvasia, Rioja, Spain, 2018

A CHOICE OF ENTRÉE



Yellow fin tuna tartare

Watermelon, ponzu, wasabi foam

Kale and red cabbage salad

Sweet sesame and garlic dressing, lychee

Fried tofu

Sake steamed Abalone

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

A CHOICE OF MAINS



Slow roasted British pork fillet

Warm Pumpkin and potato salsa

Smoked pumpkin puree

Confit Grouper

Vermicelli, tangerine peel, baby corn

Cordy ceps, fish consommé

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, confit shallot

(Additional \$80 per person)

Pairing with

Farnese, Casale Vecchio, Montepulciano d'Abruzzo, Italy, 2016

A CHOICE OF DESSERTS



Strawberry and coconut mousse

Coconut dacquoise, lime sorbet

Fresh red dragon fruit (Vegan)

Melon sorbet, coconut yogurt

Crisp dragon fruit tuille

70% Dark chocolate tart

Blueberries, fresh thyme

Cocoa and sea salt sorbet

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 \$438

包括一杯得獎調酒師精選雞尾酒

另加 \$180 可配特選餐酒

另加 \$20 可配自選香濃咖啡或茶

前菜 (四選一)



胡蘿蔔湯

椰奶, 烤杏仁

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)

選配

Vina Pomal Blanco, Viura Malvasia, Rioja, Spain, 2018

頭盤 (三選一)



黃鰭吞拿魚韃韌

西瓜, 柚子醋, 山葵泡沫

羽衣甘藍紅椰菜沙律

芝麻蒜香汁, 荔枝, 炸豆腐

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)



慢煮英國豬柳

暖南瓜薯仔莎莎, 煙南瓜醬

油浸石斑魚

粉絲, 陳皮, 粟米苗, 新鮮蟲草花, 鮮魚清湯

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, 紅蔥頭

(每位另加\$80)

選配

Farnese, Casale Vecchio, Montepulciano d'Abruzzo, Italy, 2016

甜品 (四選一)



士多啤梨椰子慕絲

椰子蛋白杏仁蛋糕, 青檸雪葩

新鮮紅火龍果

甜瓜雪芭, 椰子酸奶, 火龍果脆片

孟加里 70% 黑朱古力撻

海鹽可可雪葩, 鮮藍莓, 百里香

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。