

ALIBI SET DINNER

3 Courses \$398 per person

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

Serves from 6:00pm to 10:00pm

A CHOICE OF APPETISERS



Beetroot and lemongrass soup

Garlic sour dough crouton

Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled egg

Seasonal oysters (2 pieces)

Lemon, bergamot ponzu

(Additional \$40 per person)

Pairing with

Domaine de la Garenne,

Mâcon-Azé Blanc, Franc, 2016

A CHOICE OF ENTRÉE



Forest mushroom gluten salad

Endive, balsamic, black truffle, pine nuts

Crisp cordy ceps

Beef tartare

Anchovy dressing, parmesan curd

Whole grain mustard, bergamot

Jumbo lump swimmer crab

Coconut cream, asparagus, calamansi

Crisp seaweed

(Additional \$40 per person)

A CHOICE OF MAINS



Slow roasted French chicken breast

Pomme purée, baby onion, black fungus

Green pea, bacon

Atlantic Salmon fillet

Sea urchin veloute

Green apple and Japanese pickled ginger salsa

Yuzu & prawn dressing sautéed potato

Wagyu beef top sirloin

Soy glazed braised beef, garlic purée

Comte cheese potato

(Additional \$80 per person)

Pairing with

Château de Chamirey, Mercurey Rouge,

France, 2017

A CHOICE OF DESSERTS



Blueberry violet almond tart

Yogurt ice cream

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.

2021.05.13

ALIBI 特色晚餐

三道菜晚餐 每位 \$398

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

晚上六時至十時供應

前菜 (三選一)



紅菜頭香茅湯

香蒜烤酸麵包粒

日式照燒醬鵝胸

鵝胸湯, 油浸鵝肉春卷, 流心蛋

即開時令生蠔 (兩隻)

檸檬, 佛手柑醋

(每位另加\$40)

選配

Domaine de la Garenne,

Mâcon-Azé Blanc, France, 2016

頭盤 (三選一)



野生蘑菇烤夫沙律

菊苣, 意大利黑醋, 黑松露, 松子仁, 蟲草花

生牛肉韃靼

鯷魚沙律醬, 巴馬臣芝士醬, 芥末籽, 佛手柑

珍寶藍花蟹

椰子奶油, 蘆筍, 四季橘, 脆海藻

(每位另加\$40)

主菜 (三選一)



慢煮法國雞胸

薯蓉, 洋蔥, 黑木耳, 青豆, 煙肉

大西洋三文魚柳

海膽濃汁, 日本腌生薑青蘋果沙沙, 柚子蝦汁炒薯絲

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)

選配

Château de Chamirey, Mercurey Rouge,

France, 2017

甜品 (三選一)



藍莓杏仁撻

乳酪雪糕

孟加里 70% 黑朱古力撻

鮮藍莓, 百里香, 海鹽可可雪葩

焗蜜桃奶酥

焦糖蜜桃, 杏仁奶酥, 蜜桃雪糕

另加一服務費。