

## LIGHT BITES

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|--|-----|
| <b>Alibi vegan salad</b> (G, N, VE)<br>Endive, beetroot, macadamia nuts,<br>coconut yoghurt  | 115 |
| <b>Vegetable soup</b> (VE)<br>Our soup is 100% vegan and made<br>with the best seasonal vegetables.<br>Please ask your server for today's soup.  | 95  |
| <b>Crispy Spanish anchovies</b> (S)<br>Pimiento del piquillo mayo  | 135 |
| <b>Hereford OBE organic grass-fed<br/>beef sliders*</b> (2 pieces) (D, G)<br>Pickles, aged Cheddar cheese, romaine<br>lettuce, hand-cut triple cooked chips                                      | 135 |
| <b>Hereford OBE organic grass-fed<br/>beef short ribs</b> (D)<br>Marmite and Guinness glaze, garlic purée  | 145 |
| <b>Serrano ham, black truffle and<br/>Comté cheese toasties</b> (D, G, P)  | 90  |
| <b>Scamorza cheese doughnuts</b> (D, G, V)   | 75  |
| <b>IMPOSSIBLE™ tacos</b> (G, VE)<br>Plant-based meat, Shisito pepper, avocado,<br>green peppercorn, semi-dried tomato salsa  | 115 |
| <b>Snack platter for 2</b> (D, G, P, S)<br>Crispy Spanish anchovies,<br>Hereford OBE organic beef short ribs,<br>Serrano ham, truffle and cheese toasties,<br>Spanish Ibérico de Bellota Chorizo | 335 |

## COLD SEAFOOD

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| <b>Freshly shucked seasonal oysters</b> market price |     |
| <b>Alaskan king crab legs</b> (200g)                 | 310 |
| <b>Whole Canadian lobster</b> (450g)                 | 280 |
| <b>Hand-dived scallops</b> (2 pieces)                | 105 |

## CHARCUTERIE

|   |     |
|---|-----|
| <b>Spanish 48-month cured Ibérico ham<br/>carved to order</b> (50g) (P)                   | 250 |
| <b>Spanish Ibérico de Bellota Chorizo</b><br>(70g) (P)                                    | 125 |
| <b>Spanish Serrano ham</b> (70g) (P)  | 115 |
| <b>Marinated Spanish anchovies</b> (S)<br>from the Cantabrian Sea in olive oil            | 135 |
| Served with assorted artisan olives, pickled<br>garlic, candied pecans (N) and lavash (G) |     |

## CHEESES

Selection of 2 for \$135 / 4 for \$205

|   |
|---|
| <b>Mimolette – French / Cow</b>   |
| <b>Reblochon – French / Cow</b>   |
| <b>Gorgonzola – Italian / Cow</b>   |
| <b>Camembert – French / Cow</b>   |
| <b>Manchego – Spanish / Sheep</b>   |
| <b>Comté 2 years aged – French / Cow</b><br>Served with quince jam and lavash (G) |

## RESPONSIBLE DINING

Responsible dining today goes beyond caring for the sustainability of species. The welfare of animals and their products is also something that we wish to respect, therefore we take great care to understand the source and provenance of our ingredients.

We only use free range meats and eggs in all of our dishes. There is an increasing movement, and rightly so, to encourage a higher proportion of vegetarian and vegan meals in our diets. We have therefore worked at adding tasty, innovative and substantial dishes in this menu to encourage all diners to consider Vegan and Vegetarian options.

# SYMPHONY of SEAFOOD

**\$838 (FOR TWO)**

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**Served with two glasses of  
Perrier-Jouët Champagne**

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**Fresh Chilled Seafood**  
Freshly shucked seasonal oysters (4 pieces)  
Alaskan king crab legs (200g)  
Whole Canadian lobster (450g)  
Hand-dived scallops (2 pieces)

Served with three sauces:  
cocktail, yuzu kosho-mayo, bergamot ponzu

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**Steamed Seafood Pot**  
Locally sourced  
littleneck clams meunière (300g) (D, S)  
Garlic and white wine butter sauce  
Served with grilled sourdough bread (G)

## ORGANIC HEREFORD BEEF

OBE Organic Hereford cattle roam freely around 7 million hectares of unbroken wilderness in the heart of Australia. As the cattle graze on more than 250 different species of grasses and flowers, they help to conserve a rich biodiversity and create beef rare in its quality, ecological purity and nutritional density.

## MAIN COURSES

|   |     |
|---|-----|
| <b>Layers of Earth salad</b> (VE)<br>Heirloom tomatoes, cucumber, squash,<br>sunflower shoots, frisée lettuce, endive,<br>red vein sorrel, squash flowers,<br>peanuts, taro crisps, maple-glazed carrots,<br>balsamic and olive oil vinaigrette | 225 |
| <b>Miso marinated black cod</b> (D, G, P, S)<br>New Caledonia prawn, prawn velouté,<br>wakame seaweed, potatoes,<br>tomato and smoked bacon purée   | 305 |
| <b>Locally sourced littleneck clams meunière</b><br>(300g) (D, G, S)<br>Garlic and white wine butter sauce,<br>served with grilled sourdough bread  | 135 |
| <b>Organic free range chicken breast</b> (D, G)<br>Spinach purée, organic spelt, hibiscus,<br>baby carrot, porcini mushroom foam,<br>grilled porcini mushroom   | 215 |
| <b>Hereford OBE organic grass-fed beef<br/>tenderloin</b> (250g) (D)<br>Black truffle and Comté cheese potato, garlic<br>purée, baby spinach, sliced black truffle  | 345 |
| <b>Slow cooked New Zealand Te Mana<br/>lamb belly</b> (D)<br>Miso eggplant purée, Pomme Anna,<br>cumin ratatouille, grilled shiitake mushroom,<br>baby pak choi   | 270 |
| <b>Banana shallot vegan tart</b> (G, N, VE)<br>Indonesian tempeh, truffle, cordyceps<br>flower, cashew and beer   | 185 |
| <b>New Caledonia prawns paella</b> (G, P, S)<br>Ibérico chorizo, semi dried tomato,<br>smoked paprika, jalapeño, long beans   | 225 |
| <b>IMPOSSIBLE™ bolognese</b> (G, VE)<br>Plant-based meat, homemade vegan<br>porcini tagliatelle   | 200 |

## SIDES

|  |    |
|--|----|
| <b>Homemade bread</b> (D, G)<br>Whipped butter   | 55 |
| <b>Sautéed broccolini</b> (D, N, VE)<br>Toasted almonds                                    | 65 |
| <b>Sautéed shiitake, button<br/>and black termite mushrooms</b> (VE)<br>Garlic and parsley | 65 |
| <b>Sautéed Indonesian tempeh</b> (VE)<br>Chilli and shiitake mushrooms                     | 65 |
| <b>Truffled mashed potatoes</b> (D, V)   | 65 |
| <b>Hand-cut fries</b> (V)  | 65 |

## DESSERTS

|   |    |
|---|----|
| <b>Manjari 70% dark chocolate tart</b> (D, G)<br>Cocoa and sea salt sorbet,<br>fresh blueberries, thyme               | 85 |
| <b>Baked peach crumble</b> (G, N, VE)<br>Caramel baked peach, almond crumble,<br>peach and vanilla soy milk ice cream | 85 |
| <b>Oolong tea mousse</b> (D, G)<br>Green apple jelly, black garlic ice cream  | 85 |
| <b>Fruit quartet</b> (VE)<br>Fresh seasonal fruit, crisp fruit tuile,<br>fruit sorbet, fruit fluid gel                | 85 |

We only source the best possible fruit at the height of its season. Please ask your server for today's offering.

All our seafood is sustainably-sourced.

\* We recommend your beef sliders should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

D: Contains dairy / G: Contains gluten / N: Contains nuts / P: Contains pork / S: Seafood / V: Vegetarian / VE: Vegan  
Please inform your server if you have any allergies or dietary restrictions. | All prices are subject to a 10% service charge.

## 小食

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|---|-----|
| <b>Alibi 全素沙律 (G, N, VE)</b><br>菊苣, 紅菜頭, 夏威夷果仁, 椰子乳酪                            | 115 |
| <b>精選菜湯 (VE)</b><br>菜湯為100%全素, 以最優質的時令蔬菜為您烹調。請向您的服務員查詢是日精選。                     | 95  |
| <b>酥脆西班牙鯷魚 (S)</b><br>西班牙煙燻紅椒蛋黃醬  | 135 |
| <b>迷你澳洲赫里福德有機草飼牛肉漢堡* (兩件) (D, G)</b><br>酸青瓜, 車打芝士, 羅馬生菜, 秘製薯角                   | 135 |
| <b>澳洲赫里福德有機草飼牛肋肉 (D)</b><br>黑啤酵母醬, 蒜泥醬  | 145 |
| <b>黑松露火腿芝士多士 (D, G, P)</b><br>西班牙白毛豬火腿, 黑松露, 考姆特芝士                              | 90  |
| <b>意大利煙燻芝士炸麵包球 (D, G, V)</b>  | 75  |
| <b>IMPOSSIBLE™ 脆玉米餅 (G, VE)</b><br>植物素肉, 日本尖椒, 牛油果, 青胡椒, 番茄莎莎醬                  | 115 |
| <b>精選二人小食拼盤 (D, G, P, S)</b><br>酥脆西班牙鯷魚, 澳洲赫里福德有機草飼牛肋肉, 黑松露西班牙白毛豬火腿芝士多士, 西班牙辣肉腸 | 335 |

## 海鮮冷盤

|                       |     |
|-----------------------|-----|
| <b>即開時令生蠔</b>         | 時價  |
| <b>阿拉斯加蟹腳 (200克)</b>  | 310 |
| <b>原隻加拿大龍蝦 (450克)</b> | 280 |
| <b>手捕扇貝 (兩隻)</b>      | 105 |

## 冷肉盤

|                                 |     |
|---------------------------------|-----|
| <b>西班牙黑毛豬火腿 (48個月, 50克) (P)</b> | 250 |
| <b>西班牙辣肉腸 (70克) (P)</b>         | 125 |
| <b>西班牙白毛豬火腿 (70克) (P)</b>       | 115 |
| <b>橄欖油漬西班牙鯷魚 (S)</b>            | 135 |
| 配橄欖, 醃大蒜, 蜜餞山核桃 (N) 及烤薄脆餅乾 (G)  |     |

## 芝士

任選兩款 \$135 / 四款 \$205

|                             |
|-----------------------------|
| <b>米莫雷特</b> — 法國 / 牛奶       |
| <b>瑞布羅申</b> — 法國 / 牛奶       |
| <b>戈貢佐拉</b> — 意大利 / 牛奶      |
| <b>卡蒙伯爾</b> — 法國 / 牛奶       |
| <b>曼徹格</b> — 西班牙 / 羊奶       |
| <b>考姆特 (熟成兩年)</b> — 法國 / 牛奶 |
| 配李子蜜餞醬及烤薄脆餅乾 (G)            |

## 惜食主義

現今的惜食主義不再只局限於關注動物品種的可持續發展, 我們亦重視動物及其產品的福祉。因此, 我們致力深入了解食材的來源產地, 以確保它們對環境可持續發展有一定的幫助。

我們亦只會選用走地鮮肉及雞蛋入饌。隨著素食主義的風氣盛行, 素食菜式在我們日常的飲食中也變得普及。因此, Alibi 團隊在此菜單中加入了一系列新穎美味的素食及全素菜式, 希望可以給予賓客更多健康清新的選擇。

## 精選環球海鮮套餐

\$838 (二人份)

配 Perrier-Jouët「巴黎之花」香檳兩杯

### 海鮮冷盤

即開時令生蠔 (四隻)  
阿拉斯加蟹腳 (200克)  
原隻加拿大龍蝦 (450克)  
手捕扇貝 (兩隻)

配搭以下三款醬汁:  
雞尾酒汁, 柚子胡椒蛋黃醬, 佛手柑醋

### 海鮮蒸鍋

蒜蓉白酒牛油汁煮本地短頸蜆 (300克) (D, S)  
配香烤酸麵包 (G)

## 主菜

|  |     |
|--|-----|
| <b>「綠色千層」沙律 (VE)</b><br>英式純種番茄, 青瓜, 南瓜, 向日葵芽苗, 九芽菜, 菊苣, 紅酸葉, 南瓜花, 花生, 香芋脆片, 楓糖蜜餞胡蘿蔔, 欖油黑醋汁 | 225 |
| <b>西京味噌黑鱈魚 (D, G, P, S)</b><br>新喀里多尼亞大蝦, 鮮蝦濃湯, 海苔, 薯仔, 番茄煙肉醬                               | 305 |
| <b>蒜蓉白酒牛油汁煮本地短頸蜆 (300克) (D, G, S)</b><br>香烤酸麵包   | 135 |
| <b>香煎有機雞胸 (D, G)</b><br>菠菜蓉, 有機斯佩耳特小麥, 洛神花, 甘筍, 牛肝菌泡沫, 香烤牛肝菌                               | 215 |
| <b>澳洲赫里福德有機草飼牛柳 (250克) (D)</b><br>黑松露考姆特芝士薯仔, 蒜泥醬, 嫩菠菜, 黑松露片                               | 345 |
| <b>慢煮紐西蘭羊腩 (D)</b><br>味噌茄子蓉, 千層薯仔, 孜然普羅旺斯雜菜, 香烤鮮冬菇, 白菜苗                                    | 270 |
| <b>西式全素油蔥酥 (G, N, VE)</b><br>印尼豆乾, 黑松露, 蟲草花, 腰果及啤酒   | 185 |
| <b>新喀里多尼亞大蝦西班牙海鮮飯 (D, G, P, S)</b><br>西班牙辣肉腸, 番茄乾, 煙燻藏紅花, 墨西哥辣椒, 青豆角                       | 225 |
| <b>IMPOSSIBLE™ 肉醬寬麵 (G, VE)</b><br>植物素肉, 自家製全素牛肝菌寬麵, 番茄醬                                   | 200 |

## 配菜

|   |    |
|---|----|
| <b>自家製麵包 (D, G)</b><br>牛油                 | 55 |
| <b>香炒花椰菜苗 (D, N, VE)</b><br>配香烤杏仁         | 65 |
| <b>香蒜炒雜菌 (VE)</b><br>鮮冬菇, 白菌, 雞樅菌, 蒜蓉, 香芹 | 65 |
| <b>香炒印尼豆乾 (VE)</b><br>辣椒, 鮮冬菇             | 65 |
| <b>黑松露薯蓉 (D, V)</b>                       | 65 |
| <b>手切薯條 (V)</b>                           | 65 |

## 甜品

|  |    |
|--|----|
| <b>孟加里 70% 黑朱古力撻 (D, G)</b><br>海鹽可可雪葩, 鮮藍莓, 百里香  | 85 |
| <b>焗蜜桃奶酥 (G, N, VE)</b><br>焦糖蜜桃, 杏仁奶酥, 蜜桃雲呢拿豆奶雪糕 | 85 |
| <b>烏龍茶慕絲 (D, G)</b><br>青蘋果啫喱, 黑蒜雪糕               | 85 |
| <b>鮮果四重奏 (VE)</b><br>時令鮮果, 鮮果蛋白脆片, 鮮果雪葩, 鮮果啫喱    | 85 |
| 選用最優質及時令的鮮果。請向您的服務員查詢是日精選。                       |    |

菜單上所有菜式均選用可持續發展海鮮。

\* 我們建議食用全熟牛肉。如有其他需要, 請於點餐時向服務員提出。

D: 含有奶類製品 / G: 含有麩質 / N: 含有堅果 / P: 含有豬肉 / S: 海鮮 / V: 素菜 / VE: 全素  
如閣下有任何食物敏感, 請與我們的服務員聯絡。 | 所有價目需另加一服務費。