

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



Chestnut and soy milk velouté

Natural yogurt, chives

Vegan red endive salad (Vegan)

Macadamia nuts, coconut, baby beetroot

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

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

A CHOICE OF ENTRÉE



Beef tartare

Anchovy dressing, parmesan

Whole grain mustard, garlic candy

Forest mushroom gluten salad

Endive, balsamic, black truffle, pine nuts

Crisp cordy ceps

Sake steamed Abalone

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

A CHOICE OF MAINS



Honey glazed duck breast

blackberries, hibiscus, pomme purée

Bean sprouts

Slow cooked barramundi

Chinese salami purée, Pimento de piquillo sauce

Sautéed gnocchi, avocado

Banana shallot tart tatin (Vegan)

Indonesian tempeh, cordyceps mushroom

Cashew and beer, truffle

Wagyu beef top sirloin

Soy glazed braised beef, garlic purée

Comte cheese potato

(Additional \$80 per person)

Pairing with

Farnese, Casale Vecchio,

Montepulciano d'Abruzzo, Italy, 2016

A CHOICE OF DESSERTS



Pistachio strawberry opera cake

pistachio gelato

Fresh red dragon fruit (Vegan)

Melon sorbet, coconut yogurt

Crisp dragon fruit tulle

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.

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 (四選一)



栗子豆奶濃湯

純乳酪, 香蔥

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 (兩隻)

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)



生牛肉韃靼

鯷魚沙律醬, 巴馬臣芝士, 芥末籽, 香蒜片

野生蘑菇烤夫沙律

菊苣, 意大利黑醋, 黑松露, 松子仁, 蟲草花

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)



蜂蜜烤鴨胸肉

黑莓, 洛神花, 馬鈴薯蓉, 豆芽

慢煮澳洲盲鱈

中式風乾腸茸, 西班牙煙燻紅椒汁

貝殼薯團, 牛油果醬

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)

選配

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

甜品 (四選一)



開心果士多啤梨歌劇院蛋糕

意式開心果雪糕

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

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。