

ALIBI ROOM PACKAGE SET DINNER

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

APPETISERS



Seasonal oysters (1 piece)
Lemon, bergamot ponzu

Pairing with

Domaine de la Garenne, Mâcon-Azé Blanc,
Franc, 2016

A CHOICE OF ENTRÉE



Beetroot and lemongrass soup

Garlic sour dough crouton

Confit duck terrine

Fresh fig, sourdough bread, baby herb salad

Jumbo lump swimmer crab

Coconut cream, asparagus, calamansi
Crisp seaweed
(Additional \$40 per person)

A CHOICE OF MAIN COURSE



Slow roasted Lamb chump

Garlic crushed new potatoes, chimichurri sauce
Tomato and smoked bacon purée, rocket

Miso marinated Cobia

Daikon dashi gel, choy sum fried rice
Tosaka seaweed

Wagyu beef top sirloin

Soy glazed braised beef, garlic purée
Comte cheese potato
(Additional \$80 per person)

Pairing with

Bodega Chacra Barda, Pinot Noir, Argentina, 2019

A CHOICE OF SWEET



Blueberry violet almond tart

Yogurt ice cream

70% Dark chocolate tart

Blueberries, fresh thyme, cocoa & sea salt 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

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



即開時令生蠔 (一隻)

檸檬, 佛手柑醋

選配

Domaine de la Garenne, Mâcon-Azé Blanc,
Franc, 2016

頭盤 (三選一)



紅菜頭香茅湯

香蒜烤酸麵包粒

油封鴨肉醬

新鮮無花果, 香烤酸種麵包, 香草沙律苗

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)



慢燒羊腰肉

蒜香新薯, 阿根廷芹香醬, 番茄煙肉醬, 芝麻菜

西京味噌醃海鱸魚

日式高湯蘿蔔汁, 菜芯炒飯, 海藻

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

Bodega Chacra Barda, Pinot Noir, Argentina, 2019

甜品 (二選一)



藍莓杏仁撻

乳酪雪糕

孟加里 70% 黑朱古力撻

藍莓, 新鮮百里香, 可可海鹽雪葩

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。