

## LIGHT BITES

<b>Vegetable soup</b> (VE)	98
Our soup is 100% vegan and made with the best seasonal vegetables. Please ask your server for today's soup.	
<b>Peanut and truffle parfait</b> (G, N, VE)	118
Black garlic purée, termite mushroom, freshly sliced truffle, crisp lavash	
<b>Grilled bell pepper, smoked paprika and Manchego cheese toasties</b> (D, G, V)	98
<b>Comté cheese and truffle Spanish style Croquetas</b> (D, G, V)	98
<b>IMPOSSIBLE™ tacos</b> (G, VE)	118
Plant-based meat, Shishito pepper, avocado, green peppercorn, semi-dried tomato salsa	
<b>Omnipork meat balls</b> (VE)	118
Plant-based meat, Pimiento de piquillo sauce	
<b>Crispy Spanish anchovies</b> (S)	138
Pimiento de piquillo mayo	
<b>Hereford OBE organic grass-fed beef sliders*</b> (2 pieces) (D, G)	138
Pickles, aged Cheddar cheese, romaine lettuce, hand-cut triple cooked chips	
<b>Snack platter for 2</b> (D, G, P, S)	338
Crispy Spanish anchovies, Omnipork plant-based meat balls, Grilled bell pepper, smoked paprika and Manchego cheese toasties, Spanish Ibérico de Bellota Chorizo	

## COLD SEAFOOD

<b>Freshly shucked seasonal oysters</b>	market price
<b>Alaskan king crab legs</b> (200g)	318
<b>Whole Canadian lobster</b> (450g)	288
<b>Hand-dived scallops</b> (2 pieces)	108

## CHARCUTERIE

<b>Spanish 48 months cured Ibérico ham carved to order</b> (50g) (P)	258
<b>Spanish Ibérico de Bellota Chorizo</b> (70g) (P)	128
<b>Spanish Serrano ham</b> (70g) (P)	118
<b>Marinated Spanish anchovies</b> (S) from the Cantabrian Sea in olive oil	138
Served with assorted artisan olives, pickled garlic, candied pecans (N) and lavash (G)	

## CHEESES

<b>Selection of 2 for \$138 / 4 for \$208 / 6 for \$288</b>	
<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>	
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

**\$898 (FOR TWO)**

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**Served with two glasses of Taittinger Brut, Reserve 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>Heart-healthy super foods salad</b> (G, N, VE)	
Crisp tofu, sesame, red cabbage, kale, macadamia nuts, lychee, sweet sesame and garlic dressing	
Appetizer / Main course	218/308
<b>Forest mushrooms gluten salad</b> (G, N, VE)	
Black truffle, shiitake mushroom, endive, crisp Cordyceps flower, balsamic, pine nuts	
Appetizer / Main course	218/308
<b>Locally sourced littleneck clams Meunière</b> (350g) (D, G, S)	188
Garlic and white wine butter sauce, served with grilled sourdough bread	
<b>Miso marinated black cod</b> (D, G, P, S)	308
New Caledonia prawn, prawn velouté, wakame seaweed, potatoes, tomato and smoked bacon purée	
<b>Organic free range chicken breast</b> (D, G)	218
Pearl barley, braised shallot, pancetta, porcini mushroom	
<b>Free range pork loin</b> (D, G, P)	228
Slow cooked pork cheek, smoked gnocchi, pumpkin purée, maple	
<b>Hereford OBE organic grass-fed beef tenderloin</b> (250g) (D)	358
Black truffle and Comté cheese potato, garlic purée, baby spinach, sliced black truffle	
<b>Seafood paella</b> (D, P, S)	298
New Caledonia prawns, littleneck clams, fresh crab meat, Ibérico chorizo, jalapeño, semi-dried tomato, smoked paprika, long beans	
<b>Kombu and matcha risotto</b> (D, G, V)	188
Cucumber, chives, Chinese violet, mascarpone	
<b>IMPOSSIBLE™ bolognese</b> (G, VE)	208
Plant-based meat, homemade vegan porcini tagliatelle	
<b>Banana shallot tart tatin</b> (G, N, V)	168
Indonesian tempeh, truffle, Cordyceps flower, cashew and beer	

## SIDES

<b>Homemade bread</b> (D, G)	58
Whipped butter	
<b>Sautéed broccolini</b> (D, N, VE)	68
Toasted almonds	
<b>Sautéed shiitake, button and black termite mushrooms</b> (VE)	68
Garlic and parsley	
<b>Sautéed Indonesian tempeh</b> (VE)	68
Chilli and shiitake mushroom	
<b>Truffled mashed potato</b> (D, V)	68
<b>Hand-cut fries</b> (V)	68

## DESSERTS

<b>Manjari 70% dark chocolate tart</b> (D, G)	88
Cocoa and sea salt sorbet, fresh blueberries, thyme	
<b>Baked peach crumble</b> (N, VE)	98
Caramel baked peach, almond crumble, peach and vanilla soy milk ice cream	
<b>Pistachio strawberry Opera cake</b> (D, G, N)	88
Pistachio gelato	
<b>Fruit quartet</b> (VE)	88
Fresh seasonal fruits, crisp fruit tuile, fruit sorbet, fruit fluid gel	

We only source the best possible fruits 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

<b>精選菜湯 (VE)</b> 菜湯為100%全素菜及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。	98
<b>花生黑松露芭菲 (G, N, VE)</b> 黑蒜泥, 雞縱菌, 新鮮松露片, 薄脆餅乾	118
<b>烤甜紅椒, 煙燻紅椒粉曼徹格芝士多士 (D, G, V)</b>	98
<b>烤考姆特芝士松露可樂餅 (D, G, V)</b>	98
<b>IMPOSSIBLE™ 脆玉米餅 (G, VE)</b> 植物素肉, 日本尖椒, 牛油果, 青胡椒, 番茄莎莎醬	118
<b>植物素豬肉丸 (VE)</b> 西班牙紅椒汁	118
<b>酥脆西班牙鯷魚 (S)</b> 西班牙煙燻紅椒蛋黃醬	138
<b>迷你澳洲赫里福德有機草飼牛肉漢堡* (兩件) (D, G)</b> 酸青瓜, 車打芝士, 羅馬生菜, 秘製薯角	138
<b>精選二人小食拼盤 (D, G, P, S)</b> 酥脆西班牙鯷魚, 植物素豬肉丸, 烤甜紅椒, 煙燻紅椒粉曼徹格芝士多士, 西班牙辣肉腸	338

## 海鮮冷盤

<b>即開時令生蠔</b>	時價
<b>阿拉斯加蟹腳 (200克)</b>	318
<b>原隻加拿大龍蝦 (450克)</b>	288
<b>手捕扇貝 (兩隻)</b>	108

## 冷肉盤

<b>西班牙黑毛豬火腿 (48個月, 50克) (P)</b>	258
<b>西班牙辣肉腸 (70克) (P)</b>	128
<b>西班牙白毛豬火腿 (70克) (P)</b>	118
<b>橄欖油漬西班牙鯷魚 (S)</b>	138

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 \$138 / 四款 \$208 / 六款 \$288

<b>米莫雷特 — 法國 / 牛奶</b>
<b>瑞布羅申 — 法國 / 牛奶</b>
<b>戈貢佐拉 — 意大利 / 牛奶</b>
<b>卡蒙伯爾 — 法國 / 牛奶</b>
<b>曼徹格 — 西班牙 / 羊奶</b>
<b>考姆特 (熟成兩年) — 法國 / 牛奶</b>

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

\$898 (二人份)

配 Taittinger Brut, Reserve 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, 佛手柑醬

### 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>健怡全素沙律 (G, N, VE)</b> 脆豆腐, 芝麻, 紅椰菜, 羽衣甘藍, 夏威夷果仁, 荔枝, 蒜香芝麻沙律醬 前菜 / 主菜份量	218/308
<b>野菌烤麩沙律 (G, N, VE)</b> 黑松露, 鮮冬菇, 菊苣, 蟲草花, 意大利黑醋, 松子仁 前菜 / 主菜份量	218/308
<b>蒜蓉白酒牛油汁煮本地短頸蜆 (350克) (D, G, S)</b> 香烤酸麵包	188
<b>西京味噌黑鱈魚 (D, G, P, S)</b> 新喀里多尼亞大蝦, 鮮蝦濃湯, 海苔, 馬鈴薯, 番茄煙肉醬	308
<b>香煎有機雞胸 (D, G)</b> 洋蔥米, 燴紅蔥頭, 意大利煙肉, 牛肝菌	218
<b>烤焗英國豬柳 (D, G, P)</b> 慢煮豬面頰, 煙燻馬鈴薯丸子, 南瓜蓉, 楓糖漿	228
<b>澳洲赫里福德有機草飼牛柳 (250克) (D)</b> 黑松露考姆特芝士馬鈴薯, 蒜泥醬, 嫩菠菜, 黑松露片	358
<b>西班牙海鮮飯 (D, P, S)</b> 新喀里多尼亞大蝦, 短頸蜆, 鮮蟹肉, 西班牙辣肉腸, 番茄乾, 煙燻藏紅花, 墨西哥辣椒, 青豆角	298
<b>昆布抹茶意大利飯 (D, G, V)</b> 青瓜, 香蔥, 夜香花, 馬斯卡彭芝士	188
<b>IMPOSSIBLE™ 肉醬寬麵 (G, VE)</b> 植物素肉, 自家製全素牛肝菌寬麵	208
<b>西式油蔥酥 (G, N, V)</b> 印尼豆乾, 黑松露, 蟲草花, 腰果及啤酒	168

## 配菜

<b>自家製麵包 (D, G)</b> 牛油	58
<b>香炒花椰菜苗 (D, N, VE)</b> 配香烤杏仁	68
<b>香蒜炒雜菌 (VE)</b> 鮮冬菇, 白菌, 雞縱菌, 蒜蓉, 香芹	68
<b>香炒印尼豆乾 (VE)</b> 辣椒, 鮮冬菇	68
<b>黑松露薯蓉 (D, V)</b>	68
<b>手切薯條 (V)</b>	68

## 甜品

<b>孟加里70%黑朱古力撻 (D, G)</b> 海鹽可可雪葩, 鮮藍莓, 百里香	88
<b>焗蜜桃奶酥 (N, VE)</b> 焦糖蜜桃, 杏仁奶酥, 蜜桃雲呢拿豆奶雪糕	98
<b>開心果士多啤梨歌劇院蛋糕 (D, G, N)</b> 意式開心果雪糕	88
<b>鮮果四重奏 (VE)</b> 時令鮮果, 鮮果蛋白脆片, 鮮果雪葩, 鮮果啫喱	88

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。