

LIGHT BITE

Vegetable soup (VE)	98
Our soup is 100% vegan and made with the best seasonal vegetables. Please ask your server for today's soup.	
Peanut and truffle parfait (G, N, VE)	118
Black garlic purée, termite mushroom, freshly sliced truffle, crisp lavash	
Grilled bell pepper, smoked paprika and Manchego cheese toastie (D, G, V)	98
Comté cheese and truffle Spanish style Croqueta (D, G, V)	98
IMPOSSIBLE™ taco (G, VE)	118
Plant-based meat, Shishito pepper, avocado, green peppercorn, semi-dried tomato salsa	
OmniPork meatball (VE)	118
Plant-based meat, Pimiento de piquillo sauce	
Crispy Spanish anchovy (S)	138
Pimiento de piquillo mayo	
IMPOSSIBLE™ mini slider (2 pieces) (D, G, V)	138
Plant-based meat, pickles, aged Cheddar cheese, romaine lettuce, hand-cut fries	
Snack platter for 2 (D, G, P, S)	348
Crispy Spanish anchovy, OmniPork plant-based meatball, Grilled bell pepper, smoked paprika and Manchego cheese toastie, Spanish Ibérico de Bellota Chorizo	

COLD SEAFOOD

Freshly shucked seasonal oysters	market price
Sake steamed abalone (2 pieces)	238
Poached king tiger prawn (3 pieces)	238
Hand-dived scallop (2 pieces)	108

CHARCUTERIE

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

CHEESE

Selection of	
2 for \$138 / 4 for \$208 / 6 for \$288	
Mimolette – French / Cow	
Reblochon – French / Cow	
Gorgonzola – Italian / Cow	
Camembert – French / Cow	
Manchego – Spanish / Sheep	
Comté 2 years aged – French / Cow	
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.

SUSTAINABLE SEAFOOD PLATTER

\$898 (FOR TWO)

—

Served with two glasses of Taittinger Brut, Reserve Champagne

—

Fresh Chilled Seafood

Freshly shucked seasonal oyster (4 pieces)
Sake steamed abalone (4 pieces)
Poached king tiger prawn (4 pieces)
Hand-dived scallop (2 pieces)

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

—

Steamed Seafood Pot

Locally sourced
littleneck clam Meunière (300g) (D, S)
Garlic and white wine butter sauce

Served with grilled sourdough bread (G)

SERVING LESS BEEF

As we see and start to learn more about the dramatic effect our habits have on the environment driving climate change, we now know that one of, if not the largest contributor of carbon emissions is animal agriculture. Therefore, we have made a conscious effort to reduce the amount of beef on our menu.

Whilst we believe everything can be consumed responsibly in moderation hence why we still serve grass fed, free range beef striploin, we also recognize the need to innovate and offer alternatives where possible.

All our seafood is sustainably-sourced.

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.

MAIN COURSE

Heart-healthy super food salad (G, N, VE)	
Crisp tofu, sesame, red cabbage, kale, macadamia nut, lychee, sweet sesame and garlic dressing	
Appetizer / Main course	218/308
Crystalline ice plant and wild coral grass salad (G, VE)	
Frisse, cherry tomato, red seaweed, mandarin and sesame dressing	
Appetizer / Main course	218/308
Locally sourced littleneck clam Meunière (350g) (D, G, S)	188
Garlic and white wine butter sauce, served with grilled sourdough bread	
Miso marinated locally sourced cobia (D, G, S)	328
New Caledonia prawn, prawn and sour cream sauce, seaweed, potato, avocado purée	
Organic free range chicken breast (D, G)	218
Pearl barley, braised shallot, pancetta, porcini mushroom	
Free range pork loin (D, G, P)	228
Slow cooked pork cheek, smoked gnocchi, pumpkin purée, maple	
Australian free range grass-fed Vintage beef striploin (250g) (D)	388
Black truffle and Comté cheese potato, garlic purée, baby spinach, sliced black truffle	
Seafood paella (D, P, S)	298
New Caledonia prawn, littleneck clam, fresh crab meat, Ibérico chorizo, jalapeño, semi-dried tomato, smoked paprika, long bean	
Vegetarian pasta (V)	188
Please ask your server for today's pasta.	
IMPOSSIBLE™ bolognese (G, VE)	208
Plant-based meat, homemade vegan porcini tagliatelle	
Banana shallot tart tatin (G, N, V)	168
Indonesian tempeh, truffle, cordyceps flower, cashew and beer purée	
SIDE	
Homemade bread (D, G)	58
Whipped butter	
Sautéed broccolini (D, N, VE)	68
Toasted almond	
Sautéed shiitake, button and black termite mushrooms (VE)	68
Garlic and parsley	
Sautéed Indonesian tempeh (VE)	68
Chilli and shiitake mushroom	
Truffled mashed potato (D, V)	68
Hand-cut fries (V)	68

DESSERT

Manjari 70% dark chocolate tart (D, G)	88
Cocoa and sea salt sorbet, fresh blueberries, thyme	
Mango and passion fruit almond milk chocolate mousse cake (G, N, VE)	88
Mango and passion fruit sorbet	
Pistachio strawberry opera cake (D, G, N)	88
Pistachio gelato	
Fruit quartet (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.	

小食

精選菜湯 (VE) 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
花生黑松露芭菲 (G, N, VE) 黑蒜泥, 雞縱菌, 新鮮松露片, 薄脆餅乾	118
烤甜紅椒, 煙燻紅椒粉曼徹格芝士多士 (D, G, V)	98
烤考姆特芝士松露可樂餅 (D, G, V)	98
IMPOSSIBLE™ 脆玉米餅 (G, VE) 植物素肉, 日本尖椒, 牛油果, 青胡椒, 番茄莎莎醬	118
植物素豬肉丸 (VE) 西班牙紅椒汁	118
酥脆西班牙鯷魚 (S) 西班牙煙燻紅椒蛋黃醬	138
IMPOSSIBLE™ 迷你漢堡 (兩件) (D, G, V) 植物素肉, 酸青瓜, 車打芝士, 羅馬生菜, 手切薯條	138
精選二人小食拼盤 (D, G, P, S) 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	348

海鮮冷盤

即開時令生蠔	時價
日本清酒凍鮑魚 (兩隻)	238
凍虎蝦 (三隻)	238
手捕扇貝 (兩隻)	108

冷肉盤

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

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

可持續發展 海鮮拼盤

\$898 (二人份)

配 Taittinger Brut, Reserve 香檳兩杯

海鮮冷盤

- 即開時令生蠔 (四隻)
- 日本清酒凍鮑魚 (四隻)
- 凍虎蝦 (四隻)
- 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)

減少供應牛肉菜式

我們察覺到人類的生活習慣與全球暖化有著密不可分的关系, 並了解到畜牧業是加劇溫室氣體排放的原因之一, 故此 Alibi 將逐步減少牛肉菜式的供應。

我們相信能與賓客攜手作出可持續的飲食選擇, 因此 Alibi 選擇了供應草飼放養的牛肉, 並著手設計多款充滿創意的健康菜式, 讓顧客能享用多元化的美食佳餚。

菜單上所有菜式均選用可持續發展海鮮。

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。

主菜

健怡全素沙律 (G, N, VE) 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	218/308
水晶冰菜珊瑚草沙律 (G, VE) 卷心菜, 櫻桃番茄, 紅海藻, 柑橘芝麻沙律汁	218/308
蒜蓉白酒牛油汁煮本地短頸蜆 (350克) (D, G, S) 香烤酸麵包	188
西京味噌本地海鱸魚 (D, G, S) 新喀里多尼亞大蝦, 鮮蝦酸忌廉汁, 海苔, 馬鈴薯, 牛油果醬	328
香煎有機雞胸 (D, G) 洋蔥米, 燴紅蔥頭, 意大利煙肉, 牛肝菌	218
烤焗英國豬柳 (D, G, P) 慢煮豬面頰, 煙燻馬鈴薯丸子, 南瓜蓉, 楓糖漿	228
澳洲有機草飼牛前腰脊肉 (250克) (D) 黑松露考姆特芝士馬鈴薯, 蒜泥醬, 嫩菠菜, 黑松露片	388
西班牙海鮮飯 (D, P, S) 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
精選素意粉 (V) 請向您的服務員查詢是日精選。	188
IMPOSSIBLE™ 肉醬寬麵 (G, VE) 植物素肉, 自家製全素牛肝菌寬麵	208
西式油蔥酥 (G, N, V) 印尼豆乾, 黑松露, 蟲草花, 腰果及啤酒醬	168

配菜

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

甜品

孟加里70%黑朱古力撻 (D, G) 海鹽可可雪葩, 鮮藍莓, 百里香	88
芒果熱情果杏仁奶朱古力慕絲蛋糕 (G, N, VE) 芒果熱情果雪葩	88
開心果士多啤梨歌劇院蛋糕 (D, G, N) 意式開心果雪糕	88
鮮果四重奏 (VE) 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。