

# EASTER SEMI BRUNCH

Available on 3 & 4 April 2026, serves from 11:30am to 3:00pm

## On The Buffet

### Appetizer & Cold Cuts

Alibi Caesar Salad, Local Farm Green Salad  
Chilled Prawns with Cocktail Sauce and Lemon  
Seafood, Quinoa and Grilled Pumpkin Salad, Salad Caprese  
Ibérico Chorizo & Serrano Ham with Melon  
Smoked Salmon with Capers & Sour Cream

### About Cheeses.....

Brie, Gorgonzola, Warm Camembert with Honey, Semi Dried Tomato & Crostini

### Soup & Bread Station

Truffle Mushroom Soup  
Farmer Bread, Soft Roll, Herbs Butter Spread

### About Eggs & Chick.....

Halloumi and Scrambled Egg with Toasted Brioche  
Braised Quail Egg with Teriyaki Sauce  
Popcorn Chicken and Tobiko Mayo  
Spicy Chicken Tulip with Sweet Thai Chili Sauce

### Sweets.....

Rainbow Cake, Chocolate Kit Kat Crunchy Cake  
Pistachio Cheese Cake, Strawberry Crunchy Doughnut  
Easter Cup Cake, Matcha Panna Cotta, Hot Cross Bun  
Live Station-Homemade Bubble Waffle & Ice Cream

## A Choice of Mains

### Seared Barramundi Fillet

Gnocchi, Cherry Tomato, Parsley, Olives, Garlic, Tomato Broth, Onion

### French Style Duck Leg Confit

Braised Beans, Bacon, Mash-Potato, Balsamic-Shallot Sauce

### Spaghetti Carbonara (Vegetarian)

Mushroom, Garlic, Onion, Cream, Yolk, Chive, Parmigiano Reggiano (NO BACON)

### Grilled Half-Boston Lobster (+\$60 per person)

Garlic, Butter, Herbs, Mash-potato, Asparagus

**\$368 per adult**

**\$228 per children (Aged below 12)**

Served with your choice of freshly brewed coffee or tea

**\*Additional \$128 per person for  
120 minutes free-flow in Spring Sip Station**

**\*This offer cannot be used in conjunction with other discounts or privileges.  
All prices are subject to a 10% service charge.**

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# 復活節 半自助早午餐

適用於2026年4月3-4日，早上十一時三十分至下午三時供應

## 自助餐

### 開胃菜及冷盤

Alibi 凱撒沙律, 本地農場田園沙律  
凍蝦配雞尾酒汁及檸檬  
海鮮藜麥烤南瓜沙律, 卡布里沙律  
伊比利亞西班牙辣肉腸及白毛豬火腿配蜜瓜  
煙熏三文魚配酸豆及酸忌廉

### 芝士.....

布里芝士, 戈貢佐拉芝士, 暖焗金文畢芝士配蜜糖, 半乾番茄及義式烤麵包

### 湯及麵包

松露蘑菇湯  
農夫包, 軟麵包及香草牛油

### 雞蛋及雞.....

哈羅米芝士炒蛋配烤布里歐麵包  
照燒鵝鶉蛋  
日式炸雞粒配飛魚籽蛋黃醬  
脆辣雞錘配泰式甜辣醬

### 甜品.....

彩虹蛋糕, 朱古力脆脆蛋糕  
開心果芝士蛋糕, 士多啤梨香脆冬甩  
復活節蛋杯子蛋糕, 抹茶奶凍, 復活十字包  
自家製雪糕雞蛋仔

## 主菜 (四選一)

### 香煎盲鱒魚柳

薯仔粉團, 車厘茄, 芹菜, 橄欖, 大蒜, 番茄清湯, 洋蔥

### 法式油封鴨腿

燴豆, 煙肉, 薯蓉, 黑醋乾蔥汁

### 卡邦尼意粉 (素食)

蘑菇, 大蒜, 洋蔥, 奶油, 蛋黃, 法蔥, 巴馬臣芝士 (不含煙肉)

### 烤半隻波士頓龍蝦 (每位另加\$60)

大蒜, 牛油, 香草, 薯蓉, 蘆筍

成人每位\$368

小童每位\$228 (12歲以下)

自選香濃咖啡或茶

\*另加每位\$128可於春日暢飲站無限暢飲120分鐘

\*加購項目不可與酒店其他推廣或優惠同時使用。  
所有價目需另加一服務費。

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