

“Be My Valentine” Semi-Buffer Dinner

Available on 14 Feb 2026, serves from 7pm to 10pm

ON THE BUFFER

Seafood Bar

Boston Lobster, Chilled Prawns, Russian Crab Leg, Clams

Appetizer & Cold Cuts

ALIBI Caesar

Local Farm Green Lettuce with Balsamic and Olive Oil

Smoked Norway Salmon with Capers & Red Onion

Salad Caprese with Basil Herb

Seafood and Seasonal Fruits Salad

Smoked Duck Breast with Cranberry Jam

Roasted Honey Squash, Quinoa and Potato salad

Korean Style - Gochujang Mussels & Spring Onion

Ibérico Chorizo & Serrano Ham with Melon

French Cognac Foie Gras Parfait Canapes

Cheese Platter with Dried Fruits and Cracker

About Sweets...

Grand Marnier Crêpe Suzette Station with Vanilla Ice Cream



Soup & Croissant

Truffle Mushroom Cappuccino with Crispy Flatten Baby Croissant



A CHOICE OF MAINS

Roasted MSC Cod Fish Fillet

Cilantro, Local-Farm Baby Pak-Choi, Chili,

Organic White Maitake, Zucchini-mat, Champagne Beurre-Blanc

Australian Wagyu-M7 Beef Tenderloin

Potato Mousseline, Caramelized Shallot & Cheese Tarte Tatin,

Romanesco, Ruby Port Sauce

"Yung Shue O" Lobster

Grilled Local Agriculture Baby Lobster, Puri-Chips, Pear,

Hajikami Shoga, Herbs Butter, Celtuce, Lime Zest, Chervil

Baked Veggie Spaghetti

Chives, Zucchini, Pumpkin, Broccolini,

Tomatoes, Parmesan Cheese, Cheddar Cheese



Valentine's Strawberry Forever

Vanilla Strawberry Chantilly Cream, Strawberry Confit,

Rose Honey Sponge, Strawberry Sorbet

\$1588 PER COUPLE

Additional \$268 for 2 glasses of cocktail pairing

Additional \$388 for a bottle of selected Champagne

All prices are subject to a 10% service charge.