

# “Be My Valentine” Semi-Buffet Dinner

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

## ON THE BUFFET

### 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, Celuce, 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.