ALIBI SMALL BITES MENU

Available from 3:00pm – 10:00pm
下午三時至晚上十時供應

CHARCUTERIE 冷肉盤

Spanish Serrano ham 98
西班牙白毛豬火腿 (P)
Served with assorted olives
配什錦橄欖

Spanish 48 months cured Ibérico ham 268
西班牙黑毛豬火腿 (48個月) (P)
Served with assorted olives
配什錦橄欖

CHEESE 芝士拼盤

Selection of 2 for $108 / 3 for $168
任選兩款 $108 / 三款 $168

Mimolette 米莫雷特芝士(D)
Gorgonzola 戈貢佐拉芝士(D)
Camembert 卡蒙伯爾芝士(D)
Comté 考姆特芝士(D)
Manchego 曼徹格芝士(D)

Served with dried apricot,
Fig compote, honey and crackers
配杏桃乾, 無花果醬, 蜜糖及梳打脆餅 (G, V)

LOCAL AGRICULTURAL SALAD 本地農場沙律

Caesar salad 148
凱撒沙律 (D, G, S, P)
Local agricultural Romaine lettuce,
Bacon, Parmigiano Reggiano, croutons
本地種植羅馬生菜, 煙肉, 帕馬森芝士, 麵包粒

With chicken cutlet 168
加配吉列雞肉 (G)

With prawns 188
加配大蝦 (S)

LIGHT BITES 輕食

French fries 68
香脆炸薯條 (D, V)
Truffle mayonnaise
松露蛋黃醬

Barbecue Bratwurst & Pineapple skewer 118
烤德國香腸菠蘿串 (P)
Chili powder
辣椒粉

Buffalo wings (6 pieces) 138
水牛城雞翼 (6隻) (D, G)
Blue cheese
藍芝士

Croque monsieur 148
法式火腿芝士三文治 (D, G, P)
French fries
炸薯條

Baked Camembert with Honey garlic & olives 158
香蒜蜜糖焗金文畢芝士伴橄欖 (D, G, V)
Served with bread stick, cherry tomatoes
配麵包條及車厘茄

Baked escargots with Mashed potato 168
焗田螺薯蓉 (D, G, S)
Served with garlic baguette
配蒜蓉法包

G=Gluten 麩質 / P = Pork 豬肉 / D=Dairy 奶類 / N=Nuts 堅果
V=Vegetarian 素食 / S=Seafood 海鮮

All prices are subject to a 10% service charge.
所有價目需另加一服務費。

ALIBI SHARING PLATES MENU

Available from 3:00pm – 10:00pm
下午三時至晚上十時供應

SIGNATURE OVEN FLAT BREAD 特色扁烤餅

Local agricultural farmer 198
本地農民 (D, G, V)
Baby spinach, apple, almond, cheese,
Honey mustard sauce
菠菜, 蘋果, 杏仁, 芝士, 蜜糖芥茉醬

Miss Tuna 258
吞拿魚小姐 (D, G, S)
Tuna, grapes, figs, green lettuce, cheese
吞拿魚, 提子, 無花果, 田園沙律, 芝士

ALIBI CHARCOAL BURGER 竹炭漢堡包

With Wagyu beef patty* 238
配和牛漢堡肉 (D, G)
Tomato, lettuce,
White cheese, French fries
蕃茄, 生菜, 芝士, 炸薯條

With plant based patty 198
配植物肉 (D, G, V)
Tomato, lettuce,
Vegan cheese, French fries
蕃茄, 生菜, 素芝士, 炸薯條

SHARING MAINS 主菜

Penne Alla Vodka on pan 158
伏特加煮長通粉 (D, P, G)
Tomato, onion, bacon, garlic, herbs,
Cream, chili powder, Parmigiano Reggiano
蕃茄, 洋葱, 煙肉, 蒜頭, 香草,
忌廉, 辣椒粉, 帕馬森芝士

Crispy fried jumbo MSC prawn 188
With spicy tomato spaghetti
脆炸珍寶大蝦配香辣番茄意粉 (G, S)
Tomato, dried chili
蕃茄, 辣椒乾

Miso sustainable seabass fillet 288
味噌鱸魚柳 (D, G, S)
Local seabass, young ginger
本地可持續發展鱸魚, 子姜

Frying NZ sirloin steak (10 oz) 358
香煎紐西蘭西冷扒 (10安士) (G)
Homemade sour pear
自家醃制酸梨

* We recommend your beef burger be well done. If you wish it to be served otherwise, please inform your server when placing your order.
*我們建議牛肉漢堡以全熟食用。如閣下想以其他方式提供，請與我們服務員聯絡。

All the fish and seafood on the menu is sourced from MSC, ASC Certification, and sustainable sourcing.
餐單上所有魚類及海鮮，均有永續水產品 MSC, ASC 或可持續發展的認證。

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