ALIBI SIGNATURE COCKTAILS HKD138



Welcome to Alibi where art, music, and neighbourhood groove in every sip! Our diverse team of bartenders crafts cocktails that honour the classics while boldly exploring new flavours. With a blend of unique materials and innovative methods, each concoction captures the vibrant essence of our surroundings, transforming every sip into a sensory voyage.



1/Make It Whole...(4:02)

Apple, Ginger, Easy Aged Apple Cider, Charentais Melon, Ginger, Avallen Calvados

Just as Kapoor alters reality through material and colour, this intriguing cocktail reimagines everyday ingredients, creating a refreshing experience that surprises and delights the senses.



Floral, Fragrant, Light
Havana Club 3 Years Rum,
Passion Fruit, Whey,
Jasmine, Orange Blossom

Employ the centuries-old technique of milk washing to enhance its fruity and floral notes – a modern reinterpretation inspired by the creations of the renowned French perfumer Jacques Polge.





3/How Why Where...(3:44)

Grape, Tart, Texture
Chardonnay Gomme, Verjus,
Bitter Orange, Hennessy VSOP

Sip on the vineyard with a cocktail that mirrors Katharina Grosse's vibrant style. Explore a harmonious interplay of fermented and unripe grape flavours through the elegance of Chardonnay gomme and the tang of verjus.



4/Future Moment...(4:23)

Fruity, Juicy, Punch Allspice Berries,

Pomegranate, Citrus Blend, Plantation Dark Rum

Much like Japanese art celebrates vibrant forms and playful narratives, this tiki-inspired cocktail brims with joy, embodying the spirited essence of anime, manga, and kawaii culture.



Tea, Lemon, Herbal
N.I.P Gin, Perfume Lemon,
Watercress Honey,
Fenghuang Dancong

Celebrate Hong Kong's cha chaan teng culture with the refreshing fruitiness of local produce and gin, alongside Fenghuang Dancong tea, offering a delightful nod to the city's dynamic culinary scene.



6/Forgot To Kiss My... ... (3:43)

Fruity, Sweet, Smooth Yoghurt Distillate, Rice, Clarified Watermelon, Camellia, Ketel One Vodka

Intimate, sexual, provocative — dive into the whimsical world of Tracey Emin. Crafted through techniques like distillation, centrifugal clarification, and infusion, this clear and transparent beverage is sure to leave everyone lingering.



ALIBI SIGNATURE COCKTAILS HKD138



Welcome to Alibi where art, music, and neighbourhood groove in every sip! Our diverse team of bartenders crafts cocktails that honour the classics while boldly exploring new flavours. With a blend of unique materials and innovative methods, each concoction captures the vibrant essence of our surroundings, transforming every sip into a sensory voyage.



1/Steal This...(4:25)

Grapefruit, Chili, Bitter Citra Hop, Poblano, Adjusted Grapefruit, Barley Air, Tanqueray Gin

This blend pays tribute to Banksy with bold flavours and hoppy bitterness, complemented by a fiery kick and elegantly topped with playful barley air.

2/Soul Blossoming... (4:05)

Vegetal, Sparkling, Complex

Two Moons Dry Gin, Garden Liqueur, Vermouth Blend, Grapes

Experience nature's finest flavours in every drop. The Garden Liqueur intricately weaves a symphony of over ten natural herbs, paired beautifully with locally crafted Two Moons Signature Dry Gin.





3/Beauty Is Like A Religion ... (4:11)

Refreshing, Peach, Sour
Bacardi Carta Blanca Rum, Earl
Grey, Reconstructed Lime,
Peach

This blend features intricate layering and vibrant flavours, elegantly presented in vintage etched glassware as a tribute to fashion disruptor Alessandro Michele.



4/Return To Painting...(4:25)

Citrus, Tangy, Bright
Rooibos, Orange, Recomposed
Calamansi, Vanilla Flower,
Altos Tequila

Featuring a blank canvas at its surface, adorned with a riot of colours splattered across the top. Each sip is an artful journey that evokes the bold expression of freedom and creativity found in Peter Doig's work.

5/Gray's Anatomy...(4:32)

Savoury, Hearty, Rich Bulleit Bourbon, Bone Marrow, Beef Consommé, Fernet Hunter

Immerse in the raw and radical works of neo-expressionist
Jean-Michel Basquiat, artfully reimagined through bold flavours of bone marrow and rich beef consommé.



6/0n Cloud Candy ...(3:54)

Chocolate, Coffee, Roasted Johnnie Walker Black Label, Husk, Cacao Butter, Amaro

Indulge in our decadent dessert cocktail that celebrates cacao in all its forms — from husk to nib, butter, and powder. Topped with a whimsical fluffy candy floss cloud, it is not only iconic in flavour but also a feast for the eyes.

