

ALTO

B A R & G R I L L



DISCOVER ALTO'S
JET-FRESH SEAFOOD AND MORE
SECRET HIGHLIGHTS OF THE DAY!

Please note that these items are
subject to availability.

STARTERS

PONZU DRESSED HAMACHI 128 pork crackling, pomelo	GRILLED OCTOPUS 168 smoked aubergine and tofu purée
BONITO FRIED DUCK LEG 178 watermelon salad, sweet dressing	BEETROOT, BURRATA, PECAN 128 agave dressing
SPICY SMOKED STEAK TARTARE 148 crispy tortilla chips	GRILLED SCALLOPS 178 jalapeño dressing, coriander
BUFFALO CHICKEN FILLETS 128 blue cheese dressing	MIXED GRAIN GOAT CHEESE 128 golden raisin, hummus, peanuts
LOBSTER BISQUE 128 miso white crab, butter crouton	JERUSALEM ARTICHOKE SOUP 88 truffle and chives

FROM THE GRILL

All of our beef steaks are weighted 300g, cooked over our Josper grill with beef fat and served with slow cooked cherry tomatoes and your choice of a steak sauce

Dry-aged British Hereford and Angus cattle RIB-EYE 488	Australian Rangers Valley 100% pure 150-day vegetarian diet Angus feed TENDERLOIN 358
Suffolk sheep LAMB BARSLEY CHOP 288	RIB-EYE 318
Japanese pork feed green tea PORK CHOP 308	SIRLOIN 288
USA snake river farm WAGYU D-RUMP 288	Neverlands milk feed VEAL CHOP "YOUNG BEEF" 358
Whole black tiger prawns MONSOON RIVER PRAWNS 288	USDA cheese sauce SIRLION ON THE BONE 348

STEAK SAUCES

(choose one) Peppercorn / Béarnaise / Chimichurri

Plus 10% Service Charge

SHARED EXPERIENCE

BEEF WELLINGTON 888 Tenderlion 450g mushroom deluxe, puff pastry, mash potatoes add truffle 88 / add foie grass 88	TOMAHAWK AUSTRALIAN WAGYU A4 1.2KG 1288 Roasted bone marrow with selection of ALTO's top sauces
WHOLE SEA BASS 800G 488 tartare sauce	USDA T-BONE 1KG 888 roasted bone marrow with a selection of ALTO's top sauces
PORK BELLY DINGLEY DELL 450G 328 smoked BBQ sauce, soy pecan	LOBSTER BOSTON 688 smoked shisho butter, mixed salad

MAINS

MISO GLAZED HALBUT 288 lobster sausage, shellfish sauce picked Samphire	WHOLE BLACK PEPPER BABY CHICKEN 238 panzanella salad
SPAGHETTI, PORCHINI SAUCE 178 sautéed mushrooms and truffle	HOT SMOKED SALMON FILLET 248 wilted greens, sesame miso sauce
LAMB CANNON 328 sweet bread peppered, ragout, crisp potatoes, baby artichokes	AGED PARMESAN RISOTTO 168 pea, parsley, roasted garlic

SIDES

CHIPS 58 triple cooked
WILTED GREENS 48 sesame miso sauce
BAKED CAULIFLOWER 48 cheese sauce
ROCKET AND MIZUNA SALAD 48 wafu dressing
SAUTÉED WILD MUSHROOM 58 shallot and garlic
HERATIGE ROASTED CARROTS 78 Tête de Moine AOP golden raisin

DESSERTS

BAKED SOFT CHEESE 128 chutney and toasted bread
PROFITEROLE 78 tonka bean ice cream, chocolate sauce
CAMELATE TART 78 honey comb ice cream
STICKY TOFFEE PUDDING 78 caramel sauce, vanilla ice cream
SORBETS AND ICE CREAMS 68 <i>Please ask your server for today's flavour</i>