

ALTO

B A R & G R I L L

CHEF'S TASTING MENU \$588

Wine pairing \$228

PONZU DRESSED HAMACHI pork crackling, pomelo

Decanal Prosecco, Veneto, Italy

BONITO FRIED DUCK LEG watermelon salad, sweet dressing

Domaine De La Motte Chablis 2018, Burgundy, France

GRILLED SCALLOPS jalapeño dress, coriander

Azevedo Loureiro Alvarinho 2018, Vinho Verde, Portugal

ALTO'S BEEF WELLINGTON (with Foie Gras - add 88)

mashed potatoes, peppercorn sauce

Malbec Casarena Reserve 2017, Mendoza, Argentina

CHOCOLATE SORBET

Passion Fruit custard

Moscato d'Asti Tenuta Ca' del Baio 2018

STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream

Graham's Fine Ruby Port



DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY,
INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.