

ALTO

B A R & G R I L L

STARTERS

DUCK & PORK TERRINE smooth liver pâté, sweet fig purée, pickled onions	188	ORGANIC KALE SPINACH SALAD artichoke barigoule, goat cheese, dried black olives	178
JAPANESE CHICKEN THIGH CAESAR SALAD crispy skin, anchovies, croutons, aged parmesan	178	QUINOA & ROASTED BRUSSELS SPROUTS aged parmesan cheese, candied hazelnuts, lemon oil	168
SPICY SMOKED STEAK TARTARE pickled ginger, pear, soy quail egg, tortilla chips	168	MISO AND CHILLI BISQUE crispy monsoon river tiger prawns	188

SEAFOOD

YELLOWFIN TUNA CEVICHE avocado, lotus root, fermented sesame dressing, chilli oil	168	GRILLED OCTOPUS pressed potatoes, chorizo, pepper purée	198
SCALLOP CARPACCIO citrus dressing, crispy potatoes, picked fennel, basil oil	188	NORWEGIAN SALMON "BREAD & BUTTER" smashed prawns, pressed potato, peas, yuzu mayo	248
MORECAMBE BAY OYSTERS (6 pcs) green apple mignonette	328	HERB-CRUSTED NORTH ATLANTIC COD caramelised onions, potatoes, smoked mussels, fish sauce	298

GRILL

Our prime meat selection is sourced from bespoke farms across the globe, and cooked to absolute perfection in a Jospier grill oven with the finest non-commercial charcoal, ensuring an unforgettable grill experience.

RIB-EYE 350g British dry-aged Hereford	588	TENDERLOIN 300g Argentinian, 21 days wet-aged	378	PORK CHOP 300g Japanese green tea-fed	278
SIRLOIN 350g Australian Gold Label, 200 days grain-fed	448	RIB-EYE USDA 400g USA Black Angus, 120 days grain-fed	568	A4 TOMAHAWK WAGYU 1.3kg (serves 2-3) Australian, roasted bone marrow	1,688
HANGER STEAK 300g, British grass-fed, 32 days dry-aged	258	LAMB BARNESLEY CHOP 450g British Suffolk sheep	388	T-BONE 500g Argentinian grass-fed	458

Accompanied by a choice of béarnaise, peppercorn or chimichurri

MAINS

ACQUERELLO AGED RISOTTO pumpkin purée, roasted squash, pepita seeds, herb emulsion	228	LAMB RACK & SHOULDER Hasselback potatoes, broccoli, parsley emulsion	298
FRESH SEMOLINA & EGG PASTA burnt tomato sauce, basil pesto, creamy burrata	258	HONEY-GLAZED HALF DUCK salt & pepper corn ribs, garlic purée	318
CRISPY DINGLEY DELL PORK BELLY wilted greens, spinach purée	278	BEEF WELLINGTON wrapped in Parma ham, herb mashed potato, red wine sauce	488

SIDES

AGRIA POTATO CHIPS triple-cooked	78	EXTRA FINE GREEN BEANS crispy shallots, garlic	78
BEEF FAT CORN RIBS comeback sauce	78	WILD MUSHROOMS smoked shiso butter	68
BAKED CAULIFLOWER cheese sauce	68	MASHED POTATO chives and spring onions	68



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

Please note that these items are subject to availability.
All dishes have been created by our Chef Gareth James William Packham for your enjoyment

Available on request, **vegetarian, vegan and gluten-free menu**
please ask your server for more information

Price in Hong Kong Dollar.
Subject to a 10% Service Charge.

ALTO

B A R & G R I L L

STARTERS 前 菜

DUCK & PORK TERRINE 羅望子澳洲羊扒 配蜂蜜、香烤花生、青檸及芫荽	188	ORGANIC KALE SPINACH SALAD 有機羽衣甘藍菠菜沙律 配雅枝竹、山羊奶芝士及橄欖乾	178
JAPANESE CHICKEN THIGH CAESAR SALAD 日本雞腿凱撒沙律 配脆雞皮、鯷魚、麵包塊及熟成巴馬臣芝士	178	QUINOA & ROASTED BRUSSELS SPROUTS 藜麥及小椰菜沙律 配熟成巴馬臣芝士、香脆榛子及檸檬油	168
SPICY SMOKED STEAK TARTARE 香辣煙燻牛肉他他 配醃薑、梨子、鵝鶉蛋及粟米餅	168	MISO AND CHILLI BISQUE 香辣味噌湯 配香脆虎蝦	188

SEAFOOD 海 鮮

YELLOWFIN TUNA CEVICHE 檸汁醃生黃鰭鮪魚 配牛油果、蓮藕、發酵芝麻汁及辣椒油	168	GRILLED OCTOPUS 香烤八爪魚 配薯仔、西班牙香腸及燈籠椒泥	198
SCALLOP CARPACCIO 帶子刺身片 配柑橘汁、薯仔、醃茴香及羅勒油	188	NORWEGIAN SALMON “BREAD & BUTTER” 挪威三文魚「麵包牛油」配鮮蝦泥、薯蓉、豌豆及柚子蛋黃醬	278
MORECAMBE BAY OYSTERS (6 pcs) 莫克姆生蠔(6隻) 配青蘋芥末和木犀草醬	328	HERB-CRUSTED NORTH ATLANTIC COD 北大西洋鱈魚 配焦糖蔥、薯蓉、煙燻青口及魚露	298

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GRILL 烤 肉

RIB-EYE 英國赫里福德 乾式熟成肉眼扒 (350g)	588	TENDERLOIN 阿根廷21天濕式牛柳 (300g)	378	PORK CHOP 日本綠茶飼豬扒 (300g)	278
SIRLOIN 澳洲200天穀飼西冷扒 (350g)	448	RIB-EYE USDA USDA黑安格斯120天 穀飼眼肉扒 (400g)	568	A4 TOMAHAWK WAGYU 澳洲A4和牛斧頭扒 配香烤骨髓 (1.3kg, 2-3人)	1,688
HANGER STEAK 32天乾式熟成英國草飼腹肉扒 (300g)	258	LAMB BARNESLEY CHOP 英國薩福克羊扒 (450g)	388	T-BONE 阿根廷草飼T骨牛扒 (500g)	458

Accompanied by a choice of béarnaise, peppercorn or chimichurri
附上一款自選醬汁（法式蛋黃醬、胡椒醬或阿根廷青醬）

MAINS 主 菜

ACQUERELLO AGED RISOTTO 南瓜西葫蘆意大利燴飯	228	LAMB RACK & SHOULDER 羊排及肩 配哈斯爾貝肯薯仔、西蘭花及番茜汁	298
FRESH SEMOLINA & EGG PASTA 小麥雞蛋意粉 配焦番茄醬、羅勒青醬及奶油水牛芝士	258	HONEY GLAZED HALF DUCK 半隻蜜汁鴨 配鹽加胡椒玉米及香蒜泥	318
CRISPY DINGLEY DELL PORK BELLY 英國DINGLEY DELL五花肉 配雜菜及菠菜泥	278	BEEF WELLINGTON 巴馬火腿包威靈頓牛柳 配香料薯蓉及紅酒醬	488

SIDES 配 菜

AGRIA POTATO CHIPS AGRIA薯仔	78	EXTRA FINE GREEN BEANS 特細豆角 配香脆蔥及香蒜	78
BEEF FAT CORN RIBS 牛油粟米 配茄汁蛋黃醬	78	WILD MUSHROOMS 野生蘑菇 配煙燻紫蘇牛油	68
BAKED CAULIFLOWER 香烤花椰菜 配芝士醬	68	MASHED POTATO 薯蓉	68



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