CHEF’S TASTING MENU $588
Wine pairing $228

TUNA YELLOWFIN  sesame dressing avocado
Decanal Prosecco, Veneto, Italy

BONITO FRIED DUCK LEG  watermelon salad, sweet dressing
Domaine De La Motte Chablis 2018, Burgundy, France

GRILLED SCALLOPS  salt and pepper sweet corn
Azevedo Loureiro Alvarinho 2018, Vinho Verde, Portugal

ALTO’S BEEF WELLINGTON  mashed potatoes, peppercorn sauce
(add truffle 88 / add foie grass 88)
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.

Plus 10% Service Charge