



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.