



CHEF'S TASTING MENU \$588

Wine pairing \$228

SEA BASS CEVICHE yuzu dressing, avocado, lemon oil

Decanal Prosecco, Veneto, Italy

BONITO FRIED DUCK LEG watermelon salad, sweet dressing

Chanson Chablis 2019, Burgundy, France

HOKKAIDO SCALLOP crispy pork collar, jalapeño sauce

Azevedo Loureiro Alvarinho 2018, Vinho Verde, Portugal

ALTO'S BEEF WELLINGTON mashed potatoes, peppercorn sauce
(add truffle 88 / add foie gras 88)

Malbec Casarena Reserve 2018, Mendoza, Argentina

LIME SORBET wild berries

Moscato d'Asti Mongioia DOCG 2020, Piedmont, Italy

STICKY TOFFEE PUDDING caramel sauce, banana and frozen yoghurt

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.