

ALTO

B A R & G R I L L

SET LUNCH



2-COURSE \$218 | 3-COURSE \$248 | 4-COURSE \$278

STARTERS (choice of one)

18 HOURS SALT BEEF

English mustard, grilled sourdough and cornichon salad

LARDO WRAPPED ASPARAGUS

cooked over coals, finished with pickled walnut mayonnaise

NORWEGIAN SMOKED SALMON

soft-boiled quail egg, gherkin, soft bread and dill yogurt



MIDDLE COURSE (choice of one)

OYSTER with dulse seaweed and apple mignonette

FRESHLY SLICED CULATELLO DI ZIBELLO

18-month aged ham with toasted baguette (add \$58)



MAIN COURSE (choice of one)

HONEY GLAZED HAM mustard mashed potato, tenderstem broccoli

CHICKPEA STEW baby carrots, turmeric, harissa paste and yogurt

POACHED SEA BASS grilled tiger prawn, chorizo jam and almond purée

ROASTED BRITISH TURKEY

pork stuffing, glazed carrots, sprouts with bacon-roasted potatoes (add \$158)



SIDES

CHIPS triple-cooked (add \$58)

SAUTÉED WILD MUSHROOMS with shallots and garlic (add \$58)

HERITAGE ROASTED CARROTS Tête de Moine AOP, golden raisins (add \$78)

DESSERTS (choice of one)

PEACHES raspberry sauce, vanilla ice cream, candied almonds

STICKY TOFFEE PUDDING with vanilla ice cream

SELECTION OF BLUE, CHEDDAR AND GOAT CHEESES

oat biscuits and chutney (add \$58)

MULLED WINE (add \$78)

SOMMELIER SELECTION

WHITE, RED OR SPARKLING WINE (add \$58)

COFFEE / TEA (add \$28)



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