

ALTO

B A R & G R I L L

Our recipes are driven by seasonality and
subject to ingredients availability.

This menu is for reference only.



SET LUNCH

2-course \$248 | 3-course \$288 | 4-course \$318

STARTERS (choice of one)

TRADITIONAL PLOUGHMAN'S PORK PIE smoked cheddar & pickles

CRAB AND GREY SHRIMP BURNT BUTTER KYIV pepper purée, dill frisée salad

BABY BEETROOT SALAD burrata, spiced roasted pecans, agave dressing

MIDDLE COURSE (choice of one)

MORECAMBE BAY OYSTER green apple mignonette, basil oil

12-MONTH AGED PARMA HAM sliced-to-order, toasted baguette (+\$58)

SEAFOOD PLATTER (+\$288)

yellowfin tuna ceviche & sesame, line-caught seabass carpaccio & yuzu, Norwegian salmon sashimi & miso wasabi, Japanese hamachi sashimi & ponzu, Morecambe oyster & green apple mignonette, Hokkaido scallop carpaccio & jalapeño, poached tiger prawn & comeback sauce

MAINS COURSE (choice of one)

SLOW-COOKED LAMB SHOULDER baked sweet mash, sautéed kale

NORTH ATLANTIC COD herb crushed mussels, cabbage heart, chicken jus gras

ACQUERELLO RISOTTO wild mushrooms, cep reduction, aged parmesan

JOSPER GRILLED AUSTRALIAN GOLD LABEL SIRLOIN (+\$198)

duck fat chips, garlic purée, spinach, red wine sauce

SIDES (+\$58 each)

CHIPS triple-cooked

CRISPY BROCCOLI gochujang sauce, sesame seeds, lime

BUTTON MUSHROOMS smoked shiso butter

DESSERTS (choice of one)

STICKY TOFFEE PUDDING caramel sauce, banana ice-cream

CARAMEL CHOCOLATE TART raspberry sorbet

BAKED REBLOCHON CHEESE grapes, toasted baguette (+\$88)

SOMMELIER SELECTED

VEUVE CLICQUOT YELLOW LABEL BRUT NV (+\$188)

WHITE, RED OR SPARKLING WINE (+\$68)

COFFEE / TEA (+\$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.