

ALTO

B A R & G R I L L

STARTER, SALADS AND SOUPS

BUFFALO CHICKEN FILLETS blue cheese dressing	128	BEETROOT, BURRATA, PECAN agave dressing	128
BONITO FRIED DUCK LEG watermelon salad, sweet dressing	178	MIXED GRAIN GOAT CHEESE golden raisin, hummus, peanuts	128
SPICY SMOKED STEAK TARTARE crispy tortilla chips	148	HERITAGE CAULIFLOWER SALAD golden raisins, candied almonds and dill	128
JERUSALEM ARTICHOKE SOUP truffle and chives	88	LOBSTER BISQUE miso white crab, butter crouton	128

FISH AND SHELLFISH

PONZU DRESSED HAMACHI pork crackling, pomelo	128	GRILLED OCTOPUS smoked aubergine and tofu purée	168
GRILLED SCALLOPS jalapeño dressing, coriander	178	MISO GLAZED HALIBUT lobster sausage, shellfish sauce, Samphire	288
WHOLE SEA BASS 800G (serves 2) tartare sauce	488	HOT SMOKED SALMON FILLET wilted greens, sesame miso sauce	248
WHOLE BOSTON LOBSTER 700G (serves 2) smoked shisho butter, mixed salad	688	MONSOON RIVER PRAWNS 300G whole black tiger prawns	288

All of our beef steaks are weighted 300g, cooked over our Jospier grill with beef fat and served with slow cooked cherry tomatoes and your choice of a steak sauce

STEAKS FROM THE WOOD CHARCOAL JOSPIER

RIB-EYE 488 British dry-aged Hereford	LAMB BARNESLEY CHOP 288 British Suffolk sheep	TENDERLOIN 308 Argentina 21 day wet-aged Hereford
WAGYU D-RUMP 288 USA snake river farm	PORK CHOP 308 Japanese green tea fed	RIB-EYE 328 Australian 270 day aged M2+
VEAL CHOP "YOUNG BEEF" 358 Neverlands milk fed	SIRLOIN ON THE BONE 348 Canadian Angus Grain fed	SIRLOIN 288 Australian 270 day aged M2+

Accompanied by a choice of béarnaise, peppercorn or chimichurri

MAINS AND SHARING EXPERIENCE

LAMB CANNON 328 sweetbread, ragout, potatoes, baby artichokes	BEEF WELLINGTON (serves 2) 888 add truffle 88 / add foie grass 88
WHOLE BLACK PEPPER BABY CHICKEN 238 panzanella salad	TOMAHAWK AUSTRALIAN (serves 2-3) 1288 WAGYU A4 1.2KG Roasted bone marrow
SPAGHETTI, PORCINI SAUCE 178 sautéed mushrooms and truffle	USDA T-BONE 1KG (serves 2-3) 888 roasted bone marrow ALTO's top sauces
AGED PARMESAN RISOTTO 168 pea, parsley, roasted garlic	PORK BELLY DINGLEY DELL 450G (serves 2) 328 smoked BBQ sauce, soy pecan

SIDES

CHIPS 58 triple cooked	ROCKET AND MIZUNA SALAD 48 wafu dressing
WILTED GREENS 48 sesame miso sauce	SAUTÉED WILD MUSHROOM 58 shallot and garlic
BAKED CAULIFLOWER 48 cheese sauce	HERITAGE ROASTED CARROTS 78 Tête de Moine AOP, golden raisin
ROASTED BABY AUBERGINES 68 romesco sauce	MASHED POTATOES 58 chive and spring onion



DISCOVER ALTO'S JET-FRESH SEAFOOD AND MORE SECRET HIGHLIGHTS OF THE DAY!

Please note that these items are subject to availability. All dishes have been created by our Chef Gareth James William Packham for your enjoyment

Available on request, **vegetarian, vegan and gluten free menu** please ask your server for more information

Plus 10% Service Charge