

ALTO

B A R & G R I L L

STARTER, SALADS AND SOUPS

BUFFALO CHICKEN FILLETS blue cheese dressing	128	BURRATA, TOMATO, BASIL stuffed pine nuts and pesto	158
BONITO FRIED DUCK LEG watermelon salad, sweet dressing	178	MIXED QUINOA GOAT CHEESE golden raisins, hummus, peanuts	128
SPICY SMOKED STEAK TARTARE crispy tortilla chips	148	SMOKED MACKAREL SALAD horseradish, potatoes, hens egg, watercress	148
TOMATO GAZPACHO watermelon granita, feta cheese	88	LOBSTER BISQUE crispy soft shell crab	168

FISH AND SHELLFISH

TUNA YELLOWFIN sesame dressing avocado	138	GRILLED OCTOPUS almond puree, chorizo jam	178
GRILLED SCALLOPS Salt and pepper sweet corn	178	FISH AND CHIPS Bonito fried Halibut, potatoes, yuzu mayo wasabi peas	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 shiso butter, mixed salad	688	MONSOON RIVER PRAWNS 300G comeback sauce	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
WAGYU D-RUMP 318 USA snake river farm	PORK CHOP 308 Japanese green tea fed	RIB-EYE 328 Australian 270 day aged M2+
VEAL CHOP 358 Neverlands milk fed	SIRLOIN ON THE BONE 348 Canadian Angus Grain fed	SIRLOIN 318 Black angus gold lable

Accompanied by a choice of béarnaise, peppercorn or chimichurri

MAINS AND SHARING EXPERIENCE

TRADITIONAL SHEPHERD'S PIE 228 braised lamb, carrot, peas and mashed potato	BABY BACK RIBS, IBERICO COLLAR 328 Jospier baked pineapple and BBQ sauce
YELLOW SPRING CHICKEN 238 leg coleslaw salad, cayenne aioli	BEEF WELLINGTON (serves 2) 888 add truffle 88 / add foie gras 88
SPAGHETTI, PORCINI SAUCE 178 sautéed mushrooms and truffle	TOMAHAWK AUSTRALIAN (serves 2-3) 1288 WAGYU A4 1.2KG Roasted bone marrow
AGED PARMESAN RISOTTO 188 clams roasted bone marrow	USDA T-BONE 1KG (serves 2-3) 888 roasted bone marrow ALTO's top sauces

SIDES

CHIPS 58 triple cooked	ROASTED BROCCOLI 68 gochujang sauce, sesame seeds, lime
KALE SALAD 58 avocado, shallot dressing	SAUTÉED WILD MUSHROOM 58 shallot and garlic
BAKED CAULIFLOWER 48 cheese sauce	HERITAGE ROASTED CARROTS 78 Tête de Moine AOP, golden raisins
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