



WEEKEND BRUNCH BUFFET

Adult 488 | Child 248 (*Under 12 years old*)

Enjoy ALTO's seasonal selection of fresh salads and soups, artisanal breads, delicious bites, and sweet indulgences. Complemented with unlimited hot bowls of food served at your table throughout the meal.

UNLIMITED HOT BOWLS

CRISPY DINGLEY DELL PORK BELLY wilted greens, spinach purée

HERB-CRUSTED NORTH ATLANTIC COD

caramelised onions, potatoes, smoked mussels, fish sauce

ACQUERELLO AGED RISOTTO

pumpkin purée, roasted squash, pepita seeds, herb emulsion

ARGENTINA TENDERLOIN MEDALLIONS

pepper and mushroom peppercorn sauce, mashed potatoes

SHAREABLE ADD-ONS

HANGER STEAK +208

British grass-fed (300g), 32 days dry-aged, triple-cooked chips

FROM THE SEA +238

smoked Norwegian salmon, Morecambe Bay oysters (3 pcs)

T-BONE +298

Argentinian grass-fed (500g), fried eggs, triple-cooked chips

BEEF WELLINGTON +358

wrapped in Parma ham, herb mashed potato, red wine sauce

PRIME MEAT PLATTER (serves 2) +888

USDA Black Angus ribeye (100g), Australian sirloin (100g),
Argentinian tenderloin (100g), Japanese pork chop (150g),
British Suffolk T-bone lamb (225g), British hanger steak (150g)

*Served with Agria potato triple-cooked chips, beef fat corn ribs,
extra fine green beans and comeback sauce.*

SIDES +58 each

EXTRA FINE GREEN BEANS crispy shallots, garlic

AGRIA POTATO CHIPS triple-cooked

WILD MUSHROOMS smoked shiso butter

LET IT FLOW +228 (*Unlimited For Two Hours*)

SPARKLING Prosecco DOC 'Casa Gheller', NV, Veneto, Italy

WHITE WINE Borsao 'Clasico' Blanco, 2021, Campo De Borja, Spain

RED WINE Borsao 'Clasico' Tinto, 2021, Campo De Borja, Spain

BEER Sapporo (Bottle)

COCKTAILS Responsible Choice | High Rise | Aperol Spritz | Bellini
Negroni | Americano

TEA/COFFEE +18