

# ALTO

B A R & G R I L L



## LUNCH BUFFET

Adult 218 | Child 128 (*Under 12 years old*)

Enjoy ALTO's seasonal buffet and eat-as-you-please fresh salads, wholesome soup recipes, artisanal bread selection, delicious bites and sweet indulgences.

**MAIN COURSE** Select a freshly made main course from our menu below:

**CRISPY DINGLEY DELL PORK BELLY +108**

wilted greens, spinach purée

**HERB-CRUSTED NORTH ATLANTIC COD +98**

caramelised onions, potatoes, smoked mussels, fish sauce

**ACQUERELLO AGED RISOTTO +78**

pumpkin purée, roasted squash, pepita seeds, herb emulsion

**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**