

ALTO

B A R & G R I L L

CHEF'S TASTING MENU

\$468 | add \$248 Wine Pairing

STARTERS

AHI TUNA TARTARE sesame, pineapple, young coconut

or

WATERMELON SALAD (V) chili roasted feta, thyme raisin vinaigrette

or

FONDUE (V) grilled baguette

or

DAILY SOUP

Charles de Fere 'Blanc de Blancs' Brut, N.V. France

MAINS

GRASS FED SIRLON 12OZ grilled asparagus with truffle paste

or

SEARED SCALLOPS bacon, edamame beans, tomato, green pea puree

or

SOUS-VIDE CHICKEN BREAST glazed carrot, brussels sprouts

or

RISOTTO OF THE DAY

Chardonnay, Jean Chartron 2015, France

or

Shiraz, Cape Mentelle 2014, Australia

DESSERTS

BANANA CAKE caramelized banana, caramel sauce

or

CHOCOLATE PUDDING vanilla ice cream

or

ICECREAM OR SORBET two scoops

Chocolate/ vanilla / lemon & lime / mango & passion fruit

Moscato d'Asti, Michele Chiarlo 2017, Italy