

CHINESE NEW YEAR FIREWORKS DINNER

17TH FEBRUARY 2018

FIRST ROUND SEATING \$688

18:30-21:00 | FINISH AFTER THE FIREWORKS

SECOND ROUND SEATING \$398

21:00 - CLOSE | LAST ORDER: 22:30

FIREWORKS FROM THE ROOFTOP

\$300 NETT PER PERSON

INCLUDING TWO STANDARD DRINKS FROM 7PM

SELECTION OF SALADS AND SWEETS FROM THE BUFFET TABLE

Cured Meat / Melon / Cous Cous with Arugula, Cucumber and Sun-Dried Tomato / Tomato and Bocconcini with Pesto / Grilled Vegetables with Salsa Verde / Chopped Caesar Salad with Grilled Chicken / Mixed Greens / Roasted Mushroom with Long Bean - Sesame Vinaigrette / Roasted Pumpkin - Spinach, Frisee / Potato Salad - Bacon and Pommery Mustard / Pomelo and Prawn Salad - Sweet Chili Vinaigrette / Smoked Salmon - Arugula, Lemon and Capers / Beetroot - Spinach, Orange & Goat Cheese / Marinated Artichokes - Olives, Lemon & Oregano Vinaigrette / Three Bean Salad - Capsicum, Cherry Tomato / Broccoli Salad - Raisin, Shredded Carrot, Apple Cider Yoghurt Vinaigrette, Peanuts / Quinoa Salad - Kale, Cucumber, Dried Cranberries / Greek Salad - Olives, Cucumber, Tomato, Capsicum, Feta Cheese / Garlic Buns

MAIN COURSE TO CHOOSE

MEAT FROM THE GRILL

12 oz Grass Fed Sirloin / 12 oz Grass Fed Ribeye / 12oz USDA Hanger Steak / 8oz USDA Beef Tenderloin

SEAFOOD AND PASTA

Roasted Black Cod - wilted greens, roasted fingerling potatoes, caviar beurre blanc
Seafood Linguine - pomodoro sauce, chili, squid, mussels, prawns
Black Truffle Pappardelle (v) - parmesan cheese, asparagus
Porcini Mushroom Risotto (v) - roasted shitake mushrooms, porcini

SWEET TABLE

Cheese Cake / Red Velvet Cake / Mango Panna Cotta / Cheese Selection - Blue, Cheddar, Goat, Fontina / Brownie with Walnut / Berry Mousse Cake / Mango Mousse Cake / Tira Misu Cake / Fruit Platter

ALTO

B A R & G R I L L

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plus 10% service charge