

# ALTO

B A R & G R I L L

## CHEF'S TASTING MENU

\$488 | 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

**HANGER STEAK 10OZ** 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

*Malbec, 'Lunta' Mendel 2016, Argentina*

### DESSERTS

**BANANA CAKE** caramelized banana, caramel sauce

or

**WARM WALNUT CHOCOLATE BROWNIE** vanilla ice cream

or

**ICECREAM OR SORBET** two scoops

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

*Moscato d'Asti, Michele Chiarlo 2017, Italy*