



*Alto*  
SKY LOUNGE

# Signature

## STONE-GRILL EXPERIENCE

Stone-Grill Sliced Beef Tenderloin (170gm) RM 55

*Sliced beef tenderloin, broccoli, yellow zucchini, green zucchini, potato wedges, tomato confit & baby king mushrooms*

Lava Stone Prime Beef Tenderloin (200gm) RM75

*Sliced beef tenderloin, broccoli, yellow zucchini, green zucchini, potato wedges, tomato confit & baby king mushrooms*

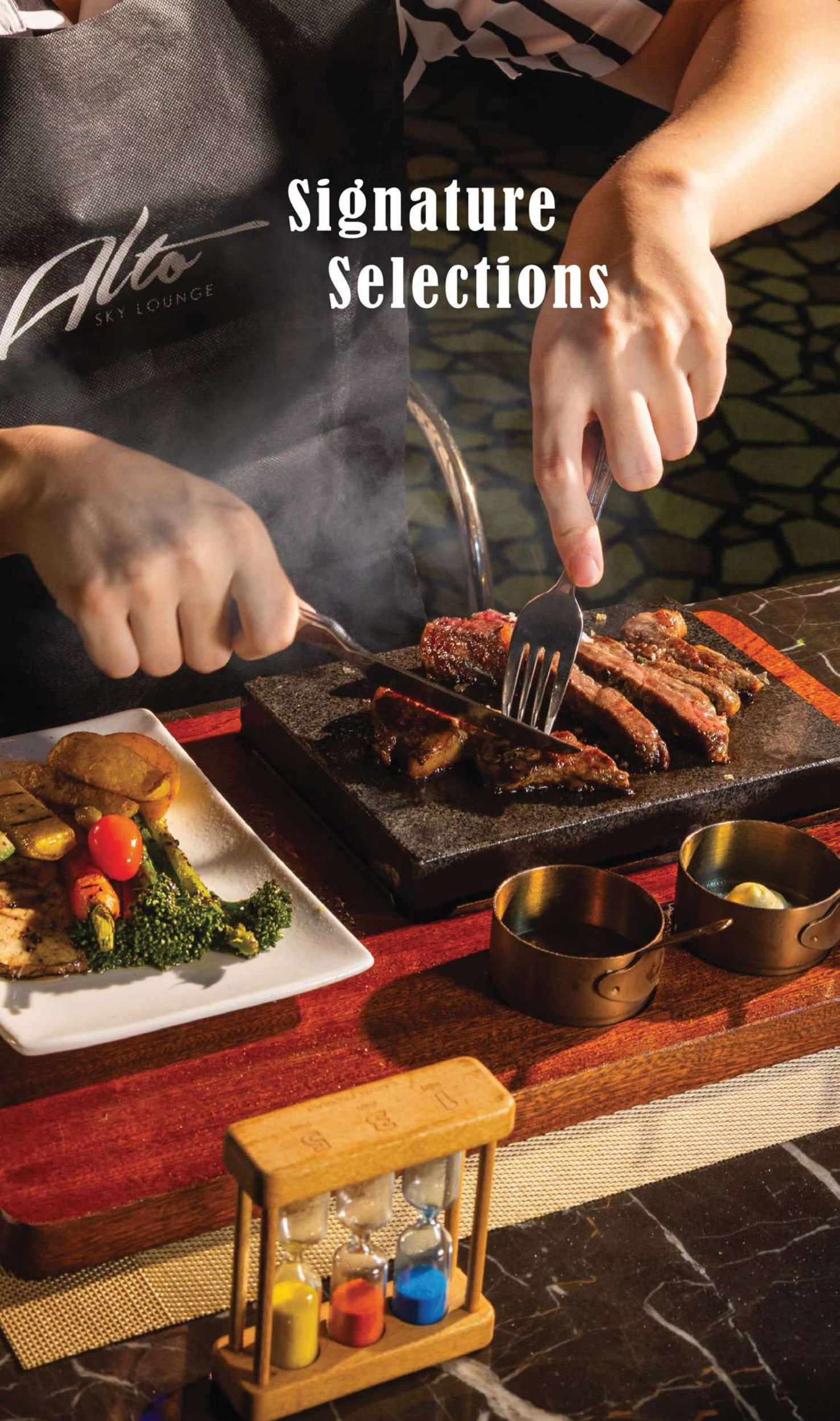
*\*All dishes served with egg fried rice or spaghetti aglio-olio and complemented with black pepper sauce, mushroom sauce and yellow mustard.*

**Must Try!**

\*ALL PRICES ARE IN RINGGIT MALAYSIA (RM) AND ARE INCLUSIVE OF PREVAILING TAXES.  
\*NOT APPLICABLE WITH OTHER ONGOING PROMOTIONS, DISCOUNTS, OR PRIVILEGES.

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# Signature Selections



# Stone-Grill

RM

## Premium Beef Selection

200GRAM

Wagyu Striploin (Marble score 7 & above)	280
Wagyu Ribeye (Marble score 5 & above)	260
Australian Marbled Ribeye	220
Australian Marbled Striploin	200
Black Angus Striploin	180

RM

## **Mixed Stone-Grill**

**195**

*Beef Striploin 100 gram, lamb cutlet & tiger prawns*

**All Steaks will be served with 3 types of sauces**  
*(whole grain mustard, beef jus with shiraz, barbecue sauce or daily sauce)*  
**& assorted grilled vegetables**

*\*Additional sauce RM10 each*

Indulge in our exquisite stone-grilled steak, which can be presented to you for a personalized cooking experience at your table, or our skilled culinary team can artfully prepare it in our kitchen and present it to you with the utmost finesse.



## Appetisers

RM

<b>Beef Tenderlion Rumaki</b> <i>Beef tender with sweet bell pepper, beef bacon &amp; sauce</i>	35
<b>Beef Crostini with Caramelised Onion</b> <i>Roasted beef, caramelised onion &amp; slice of french baguette</i>	35
<b>Caesar Salad</b> <i>Fresh romaine lettuce &amp; cherry tomatoes tossed in creamy dressing with shaved parmesan &amp; gruyère cheese, croûtons, beef bacon &amp; topped with anchovies</i>	36
<b>Enoki Beef Roulade</b> <i>Marinated beef &amp; enoki mushroom with sauce</i>	35
<b>Escargot</b> <i>Land snails, garlic cream sauce, thyme &amp; cheddar cheese (½ dozen)</i>	38
<b>Gambas Al Ajillo</b> <i>Tiger prawns, garlic, chilli, olive oil &amp; capers</i>	28
<b>Smoked Duck Breast</b> <i>Tossed with crisp mesclun salad, topped with miso dressing, crispy walnuts, shaved parmesan &amp; gruyère cheese</i>	33
<b>Smoked Salmon Summer Rolls</b> <i>Smoked salmon, arugula salad, avocado, sweet basil &amp; honey mustard dressing</i>	35
<b>Portobello Mushroom Salad (V)</b> <i>Arugula salad, féta cheese &amp; balsamic vinegar dressing</i>	33



## Soups

RM

### Onion Soup

25

*Caramelised onion, beef stock, croûtons,  
mozzarella cheese & gruyère cheese*

### Cream of Porcini Mushroom Soup

25

*With truffle oil & croûtons*



## All Time Favourites

RM

### Grilled Lamb Cutlet

88

*Served with grilled seasonal vegetables & mint sauce*

### Angus Beef Ragoût

55

*Tagliatelle pasta with Angus beef ragoût, shaved parmesan cheese & parsley*

### Pan-seared Ocean Trout

75

*Served sautéed broccolini, roasted potatoes & hollandaise sauce*

### Fresh Clam Spaghettini

45

*Cooked with sweet basil, chardonnay & shaved parmesan cheese*

### Veggie Pasta Napolitan (V)

37

*Cooked with tomato sauce, mushrooms, broccolini, asparagus & parmesan cheese*

### Ultimate Veggie Pizza (V)

39

*Arugula, basil, capsicum, button mushrooms, zucchini & mozzarella cheese*

### Roasted Cajun Spring Chicken

62

*Served with grilled vegetables, roasted potatoes & chicken jus reduction*



## Kid's Menu

RM

### Fish & Chips

36

*Breaded seabass fish with fries & tartar sauce*

### Grilled Chicken Chop

42

*Char-grilled chicken thigh served  
with mashed potatoes & mushroom sauce*

### Alto Chicken Burger

43

*With cheddar cheese, mayonnaise & salad*

### Spaghetti Chicken Carbonara

32

*Chicken ham, mushrooms & cream sauce*



# Set Menu

## Farmer's Bread & Soft Buns

*Served with truffle butter*

## Amuse-bouche

## Soup

### Mushroom Duet

*Creamy mushroom soup served with truffle foam  
& crispy enoki mushrooms*

## Main Course

**(Choice of One)**

### Lava Stone-Grilled Premium Australian Marbled Ribeye

*Assorted grilled vegetables & potato wedges served with 3 types of sauces  
(whole grain mustard, beef jus with shiraz & mushroom sauce)*

or

### Lava Stone-Grilled Premium Australian Striploin

*Assorted grilled vegetables & potato wedges served with 3 types of sauces  
(whole grain mustard, beef jus with shiraz & mushroom sauce)*

or

### Pan-Seared Ocean Trout

*Sautéed broccolini & roasted potatoes served with hollandaise sauce*

## Dessert

### Sarawak Nenas Semifreddo

*Served with velvet crumbs & rice crackers*

# RM228



## Sides

	RM
Sweet Potato Fries	22
Mashed Potatoes infuse with Truffles	25
Potato Wedges	20
Sautéed Mushrooms	25
Pommes Frites	20
Grilled Mixed Vegetables <i>(carrots, zucchinis, asparagus, tomatoes)</i>	25

## Desserts

<b>Noah</b> <i>Made with dark and milk chocolate mousse, praline crunch on chocolate sponge and served with blackcurrant coulis</i>	25
<b>Warm Petit Gâteaux with a Twist</b> <i>52% Belgian dark chocolate made into a delectable warm chocolate pudding and served with Valencia orange ganache, vanilla gelato &amp; pistachio tuile (kindly allow 18 minutes preparation time)</i>	28
<b>Sweet &amp; Sour Crème Brûlée</b> <i>Made with lime &amp; ginger in a creamy custard topped with caramelised sugar</i>	23
<b>Sarawak Pineapple Semifreddo</b> <i>Served with homemade velvet crumb and rice crackers</i>	25
<b>Red Fruit Pistachy</b> <i>A vibrant and refreshing raspberry bavaois filled with pistachio coulis</i>	25
<b>Tiramisu Flambé</b> <i>Liqueur flambé with rich espresso, lady finger cookies &amp; mascarpone cheese served in a chocolate ball</i>	28