

From Sea To Table

ALATI, or salt in ancient Greek, takes great pride in serving the freshest seafood and selections the Aegean Sea and Mediterranean have to offer. Fish are packed in ice and flown into Singapore overnight the moment they are caught by the fishermen at the Port of Thessaloniki and Chalkida.

Port of Thessaloniki

One of the largest Greek seaports and one of the largest ports in the Aegean Sea basin.



The Aegean Sea

An elongated embayment of the Mediterranean Sea located between the mainlands of Greece and Turkey. ALATI works with the fishermen who fish from the Aegean Sea to bring in fresh seafood overnight from Greece to Singapore.

Port of Chalkida

Situated at the narrowest point of the Euripus Strait facing the Aegean Sea.



At ALATI, we let the ingredients do the talking when it comes to dining. We believe that sea-to-table eating is, and should be, an idealistic notion for restaurants and domestic consumers alike. Sustainable fish-farming, seafood free of unnatural chemicals and antibiotics, and maintaining the quality of perishable produce, has since materialised. The journey of sea-to-table eating, and the pursuit for quality, begins here.

alati

DIVINE GREEK CUISINE

“food brings people together on many different levels, it’s nourishment of the soul and body; it’s truly love.” alati has tailored its portions to encourage sharing and variety on the table for a truly enriching dining experience.

alati classics

| | |
|--|----|
| cured anchovies, <i>fresh zucchini, herbs, basil oil</i> | 20 |
| seasonal fresh fish carpaccio, <i>100g, served with fresh lemon, olive oil, herbs</i> | 26 |
| greek sardines, <i>grilled, served with shallots, parsley, zucchini, sea salt</i> | 30 |
| mediterranean mussels, <i>stewed with ouzo, garlic, onions, fresh herbs</i> | 32 |
| greek octopus, <i>grilled, served with vinegared onions, confit tomatoes</i> | 39 |
| trikalinos bottarga, <i>30g, gently-cured prized roe of the grey mullet</i> | 40 |

greek favourites

| | |
|--|----|
| spanakopitta, <i>traditional spinach pie, feta, yoghurt sauce</i> | 18 |
| fyllo-wrapped feta, <i>greek honey, toasted sesame seeds</i> | 18 |
| dolmadakia, <i>baldo rice, pinenuts, stuffed in vine leaves</i> | 19 |
| crispy-fried gambari, <i>greek school prawns, basil mayonnaise</i> | 24 |
| shrimp saganaki, <i>fresh tomatoes, ouzo, feta</i> | 26 |
| greek stuffed squid, <i>grilled, with feta, dill, spinach, parsley, lemon juice</i> | 38 |

dips

| | |
|--|----|
| tzatziki, <i>greek yoghurt, cucumber, garlic, dill</i> | 16 |
| fava, <i>santorini bean puree, shallots, caper leaves</i> | 16 |
| melizanosalata, <i>smoked eggplants, walnuts</i> | 16 |
| taramosalata, <i>cured fish eggs, baked pita crisp</i> | 16 |
| toasted pita, <i>flatbread, oregano</i> | 4 |

all prices are subject to ten percent service charge and prevailing government taxes.

alati

DIVINE GREEK CUISINE

our selection of fresh fish are flown in at least thrice weekly directly from the aegean sea. alati believes in fair trade, sustainable fishing and farming principles, quality and value, and environmentally-friendly practises.

fresh catch

| | |
|---|----------|
| langoustines, | 15/100g |
| <i>grilled with ladolemono</i> | |
| or <i>mykonian-style pasta with bisque, fresh tomatoes</i> | +16 |
| sustainable fresh fish, (please ask our friendly staff what's in season!) | |
| <i>all-season seabass</i> | 9.3/100g |
| <i>seabream</i> | 9.3/100g |
| <i>red porgy</i> | 13/100g |
| <i>simply grilled</i> | |
| or <i>salt baked</i> | +10 |
| tiger prawns, | 32 |
| <i>400g, grilled with ladolemono</i> | |
| carabinero prawns XXXL, | 54/pc |
| <i>grilled with ladolemono</i> | |

salads & sides

| | |
|--|----|
| dakos, | 24 |
| <i>cretan barley rusk, fresh tomatoes, feta, capers</i> | |
| classic greek salad, | 24 |
| <i>tomatoes, onions, cucumbers, olives, feta, olive oil</i> | |
| alati signature salad, | 25 |
| <i>romaine, mesclun, capers, olives, tomatoes, grilled haloumi, citrus vinaigrette</i> | |
| warm potato salad, | 20 |
| <i>sebago potatoes, capers, lemon</i> | |
| steamed-sauteed vegetables, | 15 |
| <i>cauliflower, broccoli, beetroot, carrots, zucchini, potatoes, ladolemono</i> | |
| fried potatoes, | 14 |
| <i>hand-cut, oregano, sea salt</i> | |
| vlita horta, | 12 |
| <i>dandelion greens, fresh lemon, olive oil</i> | |

from the land

| | |
|---|----|
| kotopoulo souvlaki, | 30 |
| <i>flame-grilled skewered chicken, peppers, fried potatoes, yoghurt</i> | |
| mousaka, | 32 |
| <i>minced beef, roasted eggplant, bechamel sauce</i> | |
| dorper lamb cutlets, | 40 |
| <i>300g, grilled, served with fried potatoes, herbs, mustard</i> | |

all prices are subject to ten percent service charge and prevailing government taxes.

alati

DIVINE GREEK CUISINE

desserts

| | |
|--|----|
| seasonal fruits platter, <i>refreshing plate served on ice</i> | 15 |
| baklava, <i>traditional home-made phyllo pastry, cinnamon, walnuts</i> | 16 |
| karidopita, <i>traditional greek walnut cake, vanilla ice cream</i> | 16 |
| greek yoghurt, <i>with greek honey, home-made cherry preserves</i> | 17 |
| greek fried donuts, <i>greek honey, dark chocolate, vanilla ice cream</i> | 20 |

digestifs

| | |
|--|----|
| mastiha, <i>a liqueur seasoned with a resin from the sap of a tree native to the mediterranean region. A sweet smell and flavour resembling liquorice</i> | 12 |
| castro coffee liqueur, <i>an explosively spicy, dark, and aromatic liqueur produced from 100% natural coffee bean extracts</i> | 12 |
| anthemis muscat, samos <i>aromas of honeycomb, butterscotch candy, fruit preserves, and cherries, with hints of cocoa and chocolate</i> | 12 |

coffee & tea

| | |
|---|------|
| 1872 clipper tea <i>earl grey, green tea, chamomile, english breakfast, peppermint</i> | 6/10 |
| illy's coffee <i>espresso, macchiato, latte, cappuccino, americano</i> | 5 |
| greek coffee <i>served unfiltered, finely-ground coffee beans are simmered in a briki, optionally with sugar, and served in a cup where the grounds are allowed to settle.</i> | 5 |
| greek frappe <i>a foam-covered iced coffee drink made from instant coffee. a greek favourite!</i> | 5 |