

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.

a la carte menu

“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.

dips

tzatziki, 🍃	16
<i>greek yoghurt, cucumber, garlic, dill</i>	
fava, 🍃	16
<i>santorini bean puree, spanish onions, capers</i>	
melizanosalata, 🍃	16
<i>smoked eggplants, roasted red peppers, walnuts</i>	
taramosalata,	16
<i>cured cod roe, onions, lemons</i>	
tyrokafteri, 🍃	16
<i>feta, red peppers, chilli, greek yoghurt</i>	
pita, 🍃	4
<i>grilled greek flatbread, oregano</i>	

mezes

spanakopitta, 🍃	18
<i>traditional spinach pie, dill, feta, yoghurt-dill sauce</i>	
fyllo-wrapped feta, 🍃	18
<i>greek honey, toasted sesame seeds</i>	
dolmadakia, 🍃	19
<i>baldo rice, pinenuts, vine leaves, yoghurt-dill sauce</i>	
garides saganaki,	22
<i>tiger prawn, fresh tomatoes, ouzo, feta</i>	
gambari,	24
<i>greek deep-sea pink shrimp, basil aioli</i>	
sardella,	26
<i>grilled greek sardines, grilled zucchini, oregano, lemon</i>	

alati signatures

kalamari souvlaki,	24
<i>grilled greek squid, squid ink tzatziki, chilli, cucumber</i>	
lavraki carpaccio,	26
<i>greek seabass trikalinos bottarga, lime, pink peppercorns, dill, chives</i>	
mosharaki ala polita,	35
<i>angus short ribs, topinambur, carrots, artichokes</i>	
xtapodi,	39
<i>grilled greek octopus, balsamic onions, confit tomatoes</i>	

alati

DIVINE GREEK CUISINE

fresh catch

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.

karavides (langoustines),	65
400g grilled with ladolemono & fennel salad	
or	
linguine pasta with bisque, fresh tomatoes (for two)	+16
fresh fish from the aegean sea,	
grilled:	
lavraki (european seabass)	9.9/100g
tsipoura (european seabream)	9.9/100g
fagri (red porgy)	11/ 100g
milokopi (shi drum)	11/ 100g
salt baked	+10
garides,	36
300g, prawns, grilled with ladolemono & fennel salad	

salads & sides

dakos, 🍃	24
cretan barley rusk, fresh tomatoes, feta cream, capers	
horiatiki (greek salad), 🍃	24
tomatoes, onions, cucumbers, capsicums, olives, feta, capers, caper leaves, olive oil	
santorini salata, 🍃	20
mixed green salad, honey mustard vinaigrette, pomegranate, greek peppers	
patato salata, 🍃	20
sebago potatoes, capers, capsicums, red onions, spring onions	
steamed-sauteed vegetables, 🍃	10
cauliflower, broccoli, beetroot, carrots, zucchini, baby potatoes, oregano, ladolemono	
fried potatoes, 🍃	9
hand-cut, oregano	

from the land

paidakia,	40
grilled lamb cutlets, fried potatoes, feta-rosemary sauce	
mosharisio souvlaki,	38
traditional wagyu beef souvlaki, tzatziki, fried potatoes	
mousaka,	32
minced beef, eggplants, bechamel, potatoes, tomatoes	
kotopoulo souvlaki,	32
grilled chicken, capsicums, fried potatoes, yoghurt-honey sauce	
imam baildi, 🍃	24
baked eggplant, tomato sauce, caramlised onions, feta	

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

alati

DIVINE GREEK CUISINE

desserts

baklava,	16
<i>traditional home-made phyllo pastry, cinnamon, walnuts, pistachios</i>	
loukomades,	18
<i>greek honey, chocolate sauce, cinnamon, walnuts, vanilla ice cream</i>	
greek yoghurt,	20
<i>with greek honey, home-made fruit preserves</i>	
alati signature bougatsa (20 minutes preparation time)	23
<i>crispy phyllo pastry, vanilla custard, cinnamon, orange ice cream</i>	

digestifs

mastiha,	12
<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>	
castro coffee liqueur,	12
<i>an explosively spicy, dark, and aromatic liqueur produced from 100% natural coffee bean extracts</i>	
anthesis muscat, samos	12
<i>aromas of honeycomb, butterscotch candy, fruit preserves, and cherries, with hints of cocoa and chocolate</i>	

coffee & tea

newby tea	12
<i>by the pot, earl grey, english breakfast chamomile, peppermint</i>	
illy's coffee	5
<i>espresso, macchiato, latte, cappucino, americano</i>	
greek coffee	5
<i>served unfiltered, finely-ground coffee beans are simmered in a briki, optionally with sugar, and served in an espresso cup, where the grounds are allowed to settle</i>	
greek frappe	5
<i>a foam-covered iced coffee drink made from instant coffee. a greek favourite!</i>	
espresso alfredo	6
<i>a foam-covered iced coffee drink made from Italian espresso</i>	

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