

RISTORANTE
ALLORA
BAR

Japanese
ITALIAN
BRUNCH

30 March 2025 | 12 pm – 3 pm
\$98++ per adult | \$49++ per child (7 – 12 years)

Gnocchi (D)(V)(N)

House-made gratinated Potato Gnocchi, Gorgonzola, Parmigiano Reggiano, Fontal, Taleggio Creamy Sauce

Tonkatsu (D)(E)(A)(P)

Crispy fried Pork Loin, shredded Cabbage, Tonkatsu Sauce

Chikuzenni (D)

Braised Chicken, Lotus Root, Snow Pea, Carrot, Shitake Mushroom, Taro, Burdock

Garden (V)(N)

Caponata, roasted Summer Vegetables in Tomato Stew

Emilia (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout, Bechamel and Parmigiano Reggiano Emilia

Mackerel (S)(A)

Grilled Spanish Mackerel, Citrus Sudachi



Lamb (D)(A)

Slow braised Lamb Ossobuco, grilled Lemon Polenta

Soup (P)

Tonjiru

Mare

Seafood Buffet

Prawns, Crab Legs, Scallops, Mussels and Oysters on Ice (S)(D)

Beetroot Smoked Salmon (S)

Herbed Smoked Salmon (S)

Garnishes:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Lemon and Lime Wedges

Light Soy Sauce

Pickled Ginger



Japanese Cold Station

Onigiri

Condiments:

Japanese Rice, Flavored Nori, Shibazuke, Salted Salmon,
Pickled Plum, Okaka, Mentaiko

Chilled Soba

Condiments:

Soba Dashi, Soba Noodle, Tororo, Scallions,
Cucumber, Puffed Tempura, Okura



Sushi Platter

Sashimi (S)(D)(N)(A)(E)

Salmon, Tuna, Octopus

Condiments:

Wasabi, Pink Ginger, Soyu





Salad

Salad Bar (V)

Mesclun Salad, Cherry Tomato, Bell Pepper, Carrot, Corn, Cucumber, Bacon, Crouton

Condiments

Extra Virgin Olive Oil, Citrus Dressing, Caesar Dressing, Thousand Island Dressing

Vegetables Crudités with Dressing (V)

A mix of seasonal Vegetables, Balsamic Dressing, Extra Virgin Olive Oil, Citrus dressing

Caesar Salad (S D E P)

Lettuce, house-made Caesar Dressing, grilled Chicken, Bread Crouton, Parmigiano Reggiano

Octopus (S)

Chargrilled Octopus, Cherry Tomatoes, Capers, Olives, Potatoes

Bresaola (A N)

Arugula, Citrus Segments, Walnuts, Poached Pear, Balsamic Dressing

Cold Cuts (N P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetable

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham




Served with house-made pickled vegetables

Cheese Selection (N D)

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone, Smoked Scamorza, Mozzarella

Served with nuts and condiments

Tomato Jam, Onion Marmalade, Honey, House-made Mustard Grain, Grapes, Dried Fruits, Mixed Nuts



Parma Ham and Gnocco Fritto (D)(P)

Thinly sliced Parma Ham served with traditional Gnocco Fritto and Mozzarella

One Metre Pizza (D)(P)(N)(S)

Pizza in Teglia by Head Pizzaiolo Chef Enzo

Japanese-Italian Fusion Pizza

Teriyaki Chicken, Mushroom, Nori, Japanese Mayonnaise

Live Stations

Pasta Station (D)(A)(S)(N)

Cheese Wheel Pasta Station

Udon Station

Condiments

Wakame, Scallion, Kamaboko Cured Surimi, Kitsune Abura-Age, Shichimi Chili Pepper, Tororo Kombu

Okonomiyaki (P)(E)

Cabbage, Egg, Scallions, Pork Belly

Condiments

Okonomiyaki Sauce, Pickled Red Ginger, Aonori, Bonito Flakes, Japanese Mayonnaise

Carving

Slow Roasted Beef OP Rib

Grilled Lamb Rack

Carving Sides

Truffle Mashed Potato (D)

Beechwood Grilled Vegetables (V)

Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream, Mint Jelly

Sauces for Carvings:

Black Pepper (A)

Red Wine Sauce (A)



Dolci

Yuzu Mousse Cake (E D)

Sesame Goma Cake (E D)

Macha Red Bean Swiss Roll (E D)

Purple Sweet Potato Mont Blanc Tart (E D N)

Assorted Mochi (G)

White Peach Panna Cotta (D G)

Muscat Jello (G)

Seasonal Fruit Platter (V G)



Dessert Live Station

Crepe With Ice Cream (E D)

Chocolate Gelato (E D G)

Strawberry Gelato (E D G)

Vanilla Gelato (E D G)

Peach Sorbet (G)

Lemon Sorbet (G)

