

RISTORANTE

ALLORA

BAR

Salumi, Formaggi & Bruschette

Antipasti Platter D P N **18/pax**
Min for 2 Pax
A mix platter of Italian antipasti

Caponata D N V **14**
Veggie and Burrata Bruschetta
Eggplant, Zucchini, Bell Pepper, Cherry Tomatoes, Taggiasche Olives, Pine Nuts, Fresh Basil, Burrata

Tradizionale V **14**
Tomato Bruschetta
Fresh Cherry Tomatoes, Oregano, Fresh Basil, Extra Virgin Olive Oil

Funghi A V **16**
Mushroom Bruschetta
Creamy And Sautéed Mushrooms, Bruschetta, Parsley

Ham & Truffle P D **16**
Ham and Truffle Bruschetta
Cheese and Cooked Ham, Black Truffle Sauce

Buon Appetito!

Zuppa

Tomato D G V **12**
Creamy Tomato Romain Soup served with Bread Crouton and Extra Virgin Olive Oil

Minestrone N V **12**
Clear Vegetables Soup
Vegetable Soup, Grains and Beans with Basil Pesto

Antipasti

Allora S G N **22**
Tuna Quinoa Bowl
Seared red tuna, Mixed Organic Salad, Quinoa, Homemade Mustard Dressing, Pumpkin Seeds

Rucola & Parmigiano D V G **14**
Arugula, Cherry Tomatoes, Shaved Parmigiano Reggiano, Homemade Balsamic Dressing

Cesare P D S E **20**
Caesar Salad
Romain Lettuce, Charcoal-grilled Chicken Breast, Caesar Dressing, Croutons, Pancetta

Add on:
Chicken
Smoked Salmon
Poached Prawn (4 pieces)
**4
6
8**

Caprese D V G **18**
Tomato and Mozzarella
Assorted Marinated, Confit and Fresh Cherry Tomatoes, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil

Manzo D **28**
Beef Carpaccio
Thin Sliced Aus Angus Beef Tenderloin, served with Arugula, Parmigiano, Pickles Vegetable, Truffle Sauce

Tonno S **27**
Tuna Carpaccio
Homemade Marinated And Smoked Red Tuna Carpaccio seasoned with Citrus Dressing, Fennel Salad, Orange Filet And Mixed Berries

Risotto

Porcini D A V **28**
Mushroom Risotto
Carnaroli Rice, Porcini Mushroom, Parmigiano Reggiano, Parsley

Genova S A D N **32**
Prawn Risotto
Carnaroli Rice, Prawns, Traditional Basil Pesto, Smoked Provola

Pasta

Pomodoro E Basilico D V **28**
Cherry Tomato Spaghetti
Spaghettone, Tomato Sauce, Olives, Basil, Stracciatella Cheese

Astice S D A **58**
Lobster Black Ink Tagliolini Pasta
Homemade Black Ink Tagliolini, Half Boston Lobster, Bisque, Cherry Tomatoes Sauce, Fresh Basil, Lemon

Granchio S D A E **38**
Crab Ravioli
Home-made Crab And Mascarpone Ravioli, Creamy Herbal Bisque Butter, Fresh Dill

Brasato 3 Pepi D A E **36**
Beef Ravioli
Homemade Braised Beef Ravioli, Sage, Butter, Three-Pepper Beef Jus Sauce

Emilia A D **26**
Lasagna
Traditional Gratinated Lasagna Pasta, Homemade Ragù all'Emiliana, Bechamel Sauce, Parmigiano Reggiano

Gnocchi 4 Formaggi D N V **26**
4 Cheese Gnocchi
Home Made Potato Gnocchi, Taleggio, Parmigiano, Gorgonzola and Castel Magno Fondue, Walnuts

Rigatoni A D **28**
Lamb Ragout Pasta
Slow-braised Lamb Shoulder Ragout, Pecorino Cheese, Mint, Lemon

Nettuno S A **78**
Seafood Paccheri Pasta
Per 2 Pax
Squid, Prawns, Mussels, White Wine, Cherry Tomatoes, Parsley

GLUTEN-FREE OPTIONS AVAILABLE

- Choice of Penne or Caserecce
- All Sauces are Gluten-free, except Lasagna

All prices are subject to 10% service charge and prevailing government tax.

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Pizza

12 inch pizza

Tomato Base

Peeled Tomato, Salt,
Black Pepper,
Olive Oil, Oregano

Margherita D V

Classic Cheese and Tomato

Tomato Sauce, Mozzarella Fior Di Latte,
Fresh Basil, Extra Virgin Olive Oil

30

Calzone P D

Folded Pizza

Tomato Sauce, Mozzarella Fior Di Latte,
Mushroom, Cooked Ham, Fresh Basil,
Extra Virgin Olive Oil

32

Mare S D

Seafood

Tomato Sauce, Mozzarella Fior Di Latte,
Prawn, Calamari, Octopus Fresh
Parsley, Garlic, Extra Virgin Olive Oil

40

Diavola P D

Spicy Salami

Tomato Sauce, Mozzarella Fior Di Latte,
Home-made Chili Oil, Chili Paste, Spicy
Salame

34

Regina P D

Parma Ham

Tomato Sauce, Buffalo Mozzarella,
Parma Ham, Fresh Basil, Extra Virgin
Olive Oil

34

Bari D S

Burrata and Anchovies
Signature by Chef Enzo

Burrata, Tomatoes Pulp Filets,
Anchovies, Pantelleria Capers, Basil

39

Vegetariana D V

Grilled Veggie

Tomato Sauce, Buffalo Mozzarella,
Grilled Zucchini, Bell Pepper,
Mushroom, Eggplant, Fresh Basil,
Extra Virgin Olive Oil

32

Parmigiana D V

Eggplant

Mozzarella, Roasted Eggplant Pulp,
Creamy Tomato Sauce, Parmigiano
Reggiano, Eggplant Chips, Fried Basil

32

Cheese Base

Ricotta, Mascarpone,
Parmigiano Reggiano,
Black pepper

Mortadella P D N

Pork Sausage

Base Bianca, Mozzarella Fior Di Latte,
Thinly Sliced Mortadella, Pistachio Crumble

34

Salsiccia E Peperoni P D N

Sausage

Base Bianca, Mozzarella Fior Di Latte,
Parmigiano Reggiano, Sausage,
Bell Peppers And Caper Sauce,
Parsley Pesto

32

4 Formaggi D

4 Cheese

Base Bianca, Mozzarella Fior Di Latte,
Pecorino Cheese, Taleggio, Gorgonzola

30

Brisket D

Beef Brisket

Mozzarella, Mashed Potatoes,
Pulled Beef Brisket,
Italian-style Barbecue Sauce

38

Gamberi S D

Shrimp

Zucchini Sauce, Mozzarella,
Parmigiano Reggiano,

38

Tartare D

Beef Tartare

Mozzarella, Castelmagno,
Australia Angus Beef Tenderloin,
Baby Sprouts

42

Kids Menu

Only applicable to Children
below 12 years old

Pomodoro D V

Cherry Tomato Pasta

Penne or Spaghetti Pasta, Tomato Sauce,
Parmigiano Reggiano

15

Bolognese D

Beef Meat Sauce Pasta

Penne or Spaghetti Pasta, Traditional
Ragout, Parmigiano Reggiano

15

Chicken Tenders E D

Deep-fried Chicken Tenders, French Fries,
Ketchup or Mayonnaise

10

Stella Pizza D

Star-shaped Pizza

Star-shaped Pizza topped with Tomato
Sauce, Mozzarella, French Fries

20

Gelato D

Assorted Ice Cream

8

KIDS DINE FREE

- Children must be 12 years and below.
- Each child dines free with each adult order of a main.
- 2 free kid's meals per family.
- Applicable only to Kids Menu.

Dessert

Alloramisú D

Home-made Savoiardi Cookies, Espresso
Coffee, Mascarpone Cream, Cocoa Powder

18

Cannolo D

Ricotta Cheese, Candied Fruit and
Chocolate Chips

18

Coppa Kahlua D A

Vanilla Ice Cream, Kahlua Liquor, Espresso,
Whipped Cream, Strawberries, Almonds

20

Pistachio Crème Brulee D

Creamy and Crunchy Scented Pistachio
Vanilla Crème Brulee

18

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G Gluten Free

V Vegetarian

A Alcohol

D Dairy

S Seafood

N Nuts

P Pork

E Eggs



*Allora
Beechwood
Grills*

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Mains/Secondi

Tagliata (250g) (A)(G)(D) **92**

Beef Ribeye

Rich, juicy Australian Angus beef ribeye, grilled over beechwood for a robust flavour, served with trio pepper jus

Angus Filetto (250g) (A)(D)(G) **108**

Beef Tenderloin

Australian Black Angus Tenderloin, grilled to perfection over beechwood, served with trio pepper jus

Osso Buco & Gremolata (A)(D) **62**

Veal Shank

Traditional Slow-braised Veal Shank, topped With Rosemary, Sage and Lemon Zest, and served with Smoked Potato Puree

Agnello (A)(D)(G) **78**

Lamb

Roasted Lamb Rack, Baked Potatoes, Seasonal Vegetable

Collar (P)(A)(N) **46**

Pork Collar

Grilled Iberico Collar, Sicilian Caponata, Crunchy Onions, Homemade Mustard Jus

Polletto Diavola (A)(D)(E) **32**

Roasted Spring Chicken

Spicy Oven Roasted Spring Chicken, topped With Herbal Bread Crumb, Served With Mix Salad, Smoked Potatoes Purée, Spicy Mustard and Pepper Jus

Barramundi (D)(S)(A)(G) **46**

Pan-seared Barramundi with Black Olives, Fresh Tomatoes, Capers, Basil, Smoked Potato Puree

Grilled Salmon (G)(S) **44**

Grilled Salmon Served with Baked Potatoes, Asparagus, Lemon and Chives

Fritto Misto (S) **48**

Mixed Seafood Platter

Deep Fried Calamari, Shrimp, Octopus, Zucchini, Eggplant, Tartar Lemony Sauce

For 2 to 4 persons

T-Bone Steak (500g) (A)(D)(G) **138**

Angus Beef T-Bone Steak, beechwood chargrilled for rich robust flavours

Tomahawk (1.2kg) (A)(D)(G) **228**

**Estimated 45 minutes waiting time*

Beechwood chargrilled Angus Beef Tomahawk, imbued with deep, smoky notes

Served with:

Allora Garden Salad with Homegrown Preserved Lemon from Allora Garden
Roasted Potatoes
Grilled Asparagus
Roasted Garlic
Roasted Baby Carrots
Creamy Spinach

Selection of condiments:

Dijon Mustard, Pommery, Horseradish Cream

Selection of Homemade Sauces:

Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise

Sides

Green Asparagus **8**

Baked Potatoes **8**

Smoked Potato Puree **8**

Seasonal Vegetables **8**

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