

The Full Flight

ENJOY 3 COCKTAILS FOR JUST \$49

Choose **3 cocktails** from either *Mementos* or *Escapades* during this special promotion!

\$49



\$28

Festa di Quattro

Bari, Brisket,
Parmagiana and Regina

AVAILABLE ONLY AS AN ADD ON WHEN
YOU ORDER "THE FULL FLIGHT"



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



RISTORANTE
ALLORA
BAR

LA GIOIA DI VIVERE

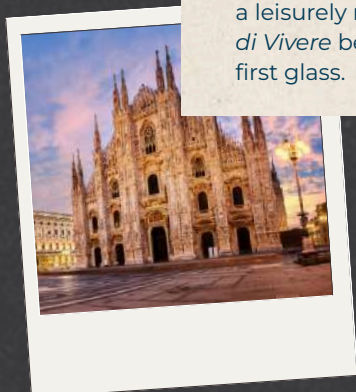
STAMPED AND SEALED:

From Italy, With Love

Welcome to Allora, where your passport to Italy awaits, no visa required. From Mediterranean shores and sun-drenched coasts to alpine peaks through the art of *la gioia di vivere* – where simple everyday moments transform into celebration, snapshots of a travel diary filtered through a Singaporean lens.

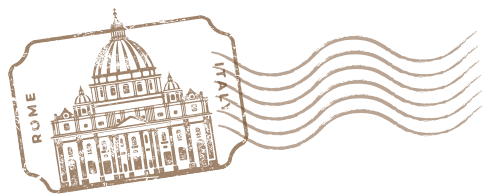
Our menu charts a course across Italy's diverse terroir: zesty Amalfi lemons brighten spritzes, while Piedmont's hillsides inspire crisp highballs, and Sicilian oranges dance with Venetian bitters.

Here, Italy is not a destination – it's a feeling, a state of mind, the embodiment of life's finest pleasures: a leisurely mood and a lifestyle of beauty. *La Gioia di Vivere* beckons – your journey begins with the first glass.



MEMENTOS

Aperitivo Hour awaits with our low-proof and non-alcoholic drinks, crafted with fresh ingredients and playful nuance. Light, layered, and whimsical, these sips offer a gentle pause on your trip, perfect for unwinding and savouring the day.



Spritz of Sorrento

LUXARDO LIMONCELLO | YELLOW BELL PEPPER | THYME OREGANO ROSEMARY HONEY | PROSECCO

A tart spritz bursting with coastal herbs and a subtle vegetal lift

\$23



SORRENTO ITALY



Amben & Vine

BRASS LION SINGAPORE DRY GIN | APRICOT & BALSAMIC | CITRUS & SODA

A golden elixir for Emilia-Romagna where apricots & white balsamic strike a sweet-tart balance

\$24



Smile, Lo Sgroppino

MATHILDE PEACH | PEAR | LEMON SORBET | SHERRY | PROSECCO

A sunny sorbetto, perfetto as a cooling intermezzo or all-day affair

\$24

Perfetta



Sgroppina



Palazzo

RINOMATO APERITIVO | FIG & LONGAN | ORANGE CINNAMON RAISIN | MANCINO BIANCO VERMOUTH | WHITE PEACH & JASMINE SODA

A sparkling ode to grand palazzos and the festive warmth of Sicilian cucidatas

\$24



MOCKTAILS

Figs of Mezzogiorno

FIG | LEMON | THYME OREGANO ROSEMARY HONEY | 0% CIDER

Non-alcoholic, featuring figs from the south: Sicily, Calabria, Puglia, Campania

\$16



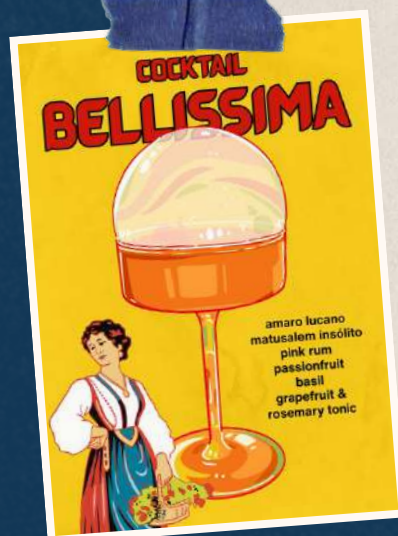
Via Frutta

BERRY & STONE FRUIT COMPOTE | CITRUS | TEA | CINNAMON |

0% BEER

Zero-proof, tea spice and citrus in a sparkling medley of orchard fruit – Italy's harvest, reimagined

\$16



Bellissima

AMARO LUCANO | MATUSALEM INSÓLITO PINK RUM | PASSIONFRUIT | BASIL | GRAPEFRUIT & ROSEMARY TONIC

Amaro from Basilicata and basil from Genoa are awakened by lively passionfruit

\$22



ESCAPADES



Wander through a collection of cocktails – each styled as a playful detour into Italy's iconic regions, flavours and ingredients. Whether enjoyed in the al fresco garden or alongside a satisfying meal, let curiosity lead the way, inspired by the charm of travel ephemera and the joy of discovery.



25 SGD



Bologna After Dank

REBEL BOURBON | MORTADELLA & SPICY SALAMI | CINNAMON & GULA MELAKA | LUCANO | SCRAPPY'S AROMATIC & CHOCOLATE BITTERS

A rich, savoury riff on the old-fashioned-bourbon infused with cured meats, in the spirit of Bologna: the home of charcuterie

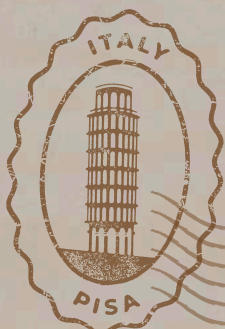
\$25



Paradiso Toscano

CHIANTI RED WINE | KIWI | MANGO | PINEAPPLE | GINGER
Where Tuscany meets the tropics in a lush sangria

\$23



Caffè di Treviso

TRIED & TRUE VODKA | MANCINO KOPI VERMOUTH | TIRAMISU | ESPRESSO | STOUT REDUCTION | MARSCAPONE CHEESE FOAM

\$25

A tiramisu espresso martini rooted in Northern Italy's tradition of coffee and dessert — velvety, layered, and decadent



24 SGD



Venetian Sling

LUXARDO GIN | BERRY COMPOTE | MANCINO ROSSO VERMOUTH | PASSIONFRUIT & PINEAPPLE
A sling "in flight", charting a bright route from Singapore to the Grand Canal

\$24



Martini al Pomodoro

CITADELLE GIN | MANCINO SECCO VERMOUTH | SUNDRIED TOMATO | SALINE
A briny, garden-fresh 50/50 martini devoted to Naples' love for tomatoes, adorned with chef's signature pickled garnishes

\$24



Sunday in Positano

YOUR CHOICE OF TRIED & TRUE VODKA, BRASS LION GIN OR LOS ARCOS BLANCO | CHILLI CRAB | TOMATO | LEMON | PINEAPPLE
Singaporean chilli crab meets a southern Italy twist on the red snapper with agrodolce depth for a bold brunch revival

\$24



Ono di Anancia

PLANTERAY ORIGINAL DARK RUM | LUXARDO AMARETTO DI SASCHIRA | VALENCIA ORANGE | BENEDICTINE | SAMBUCA | SHERRY | COCONUT | COFFEE | CINNAMON

A glowing coconut milk punch accented with Valencia orange, coffee and spices

\$24