

RISTORANTE
ALLORA
BAR

SUNDAY BRUNCH

23 February 2025 | 12 pm – 3 pm
\$78⁺⁺ per adult | \$39⁺⁺ per child (7 – 12 years)

Gnocchi (D)(V)

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

Pork Ribs (D)(E)(A)

Slow Cooked Balsamic and Black Pepper Sauce Iberico Pork Ribs, Celeriac Remoulade

Chicken Parmigiana (D)

Crispy Breaded Chicken, Marinara, Mozzarella

Garden (V)

Caponata, Roasted Summer Vegetables in Tomato Stew

Emilia (D)(A)

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



Barramundi (S) (A)

Searched Barramundi, Vegetable Stew and Fresh Herbs

Lamb (D) (A)

Slow Braised Lamb Ossobuco, Grilled Lemon Polenta

Soup (P)

Minestrone

Mare

Seafood Buffet

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

Sushi Platter (S) (D) (N) (A) (E)

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

Salad

Salad Bar (V)

Mesclun Salad, Cherry Tomatoes, Bell Peppers,
Carrots, Corn, Cucumber, Bacon, Crouton

Garnishes:

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)

Lettuce, House-made Caesar Dressing, Grilled Chicken,
Bread Croutons, Parmigiano Reggiano

Octopus (S)

Chargrilled Octopus, Cherry Tomatoes, Capers, Olives, Potatoes

Bresaola (A N)

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

Cold Cuts (N P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetables

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

Live Station

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

Cheese Wheel Pasta Station

Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five Spice Pork Belly (P)

Condiments:

Fragrant Rice

Cucumber

Tomato

Achar (N)

Sambal Chilli

Chicken Rice Chilli

Hoi Sin Sauce

Roti Prata Station (D)(S)(E)

Snapper Fish Curry, Okras, Aubergines, Tomatoes

Carving

Slow Roasted Beef OP Rib (P)

Grilled Lamb Rack

Carving Sides

Truffle Mashed Potatoes (D)

Beechwood Grilled Vegetables (V)

Condiments:

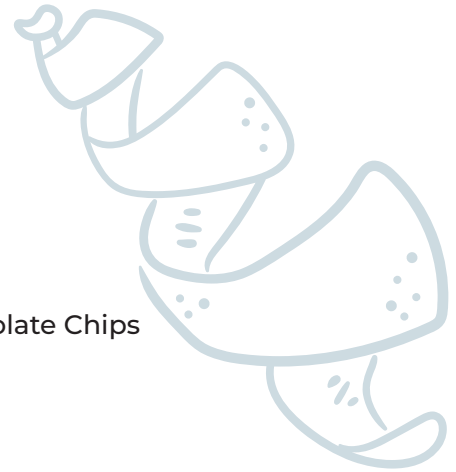
Grain Mustard, Dijon Mustard,

Horseradish Cream, Mint Jelly

Sauces for Carvings:

Black pepper sauce (A)

Red wine sauce (A)



Dolci

Cannoli (D)(P)

Ricotta Cheese, Candied Fruits, Chocolate Chips

Millefoglie (D)(E)

Chantilly Cream, Mixed Seasonal Berries

Alloramisu (D)(E)

House-made Savoiard Cookies, Espresso Coffee,
Mascarpone Mousse, Cocoa Powder



Pistachio Crème Brûlée (D)(E)(N)(G)

Valrhona Chocolate Tart (D)(E)(N)

Vanilla Panna Cotta with Berries (D)(G)

Seasonal Fruit Platter (V)(G)

Dessert Live Station (D)(E)(N)

Assorted Gelato with Condiments

