

RISTORANTE
ALLORA

BAR

Prosperity Sunday Brunch



22 FEBRUARY 2026, SUNDAY

12PM – 3PM

ADULT

\$98++

CHILD (7-12 years)

\$28++

**Children 6 years and below dine free*

Prosperity Sunday Brunch

Egg Seafood Fried Rice

Fragrant Rice with Crab Meat, Seafood and Scallions

Fortune Prawns

Deep-fried Tiger Prawn tossed with Mayonnaise and crispy golden Cornflakes

Singapore Chili Crab

Live Mud Crab in signature Chili Sauce, served with golden Mantous

Golden Fried Chicken

Curcuma crispy Chicken with Mint Sauce

Abundance Golden Brick Tofu

Golden Beancurd, dried Oyster, Baby Abalone, Fat Choy, Spinach, Superior Brown Sauce

Prosperity Fish

Steamed Barramundi with duo Garlic, Leek & Coriander Garnish

Emilia

Gratinated lasagna stuffed with Beef Ragout, Béchamel and Parmigiano Reggiano

Soup

Double-Boiled Chicken Soup

Clear, nourishing Broth with Chicken, Red Dates, and Goji Berries

Shellfish Bisque S D

Creamy Soup crafted from fresh Shellfish

Mare S D

Seafood Buffet

Prawns, Mud Crabs, Scallops, Mussels, Assorted Lobsters and Oysters

Condiments:

Citrus Dressing
Shallot Mignonette A
Lemon and Lime

Japanese Corner S

Salmon & Tuna Sashimi

Condiments:

Wasabi, Light Soy Sauce,
Pickled Ginger

Smoked Fish

Beetroot Smoked Salmon
Herb Smoked Salmon

Condiments:

Horseradish Cream, Cornichons, Capers,
Pickled Silver Onions, Gherkin

Salad Bar

Mesclun Greens, Cherry Tomatoes, Bell Peppers, Carrots, Corn, Cucumber, and Bacon P

Condiments:

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

Specialty Salads

Singapore Rojak N S

Jicama, Apple, Pineapple, Green Mango, Rose Apple, Peanut, Torch Ginger Flower, Rojak Sauce

Caesar Salad D S E P

Lettuce, Caesar Dressing, Grilled Chicken, Croutons, Parmigiano Reggiano

Tomato Salad D

Heirloom Tomato, Mozzarella, Mandarin Orange, Citrus Vinaigrette

Jellyfish Salad S

XO-marinated Jellyfish, toasted Sesame, Scallions

Cold Cuts

Italian Cold Cuts P N

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

Served with house-made pickled vegetables

Cheese Selection D N

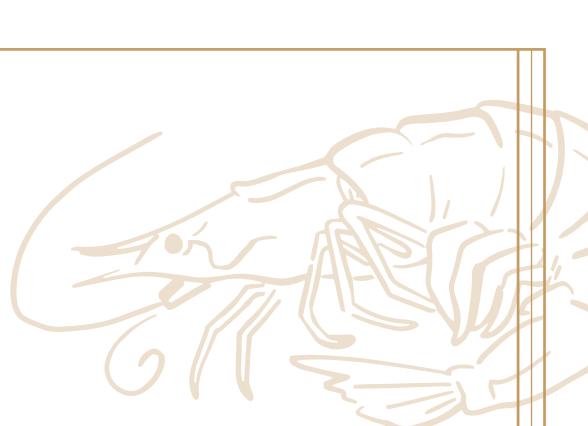
Grana Padano, Gorgonzola Dolce, Taleggio, Provolone, Smoked Scamorza, Mozzarella, Fior d'Arancio Blue Cheese with Orange

Accompaniments:

Tomato Jam, Onion Marmalade, Honey, Homemade Mustard Grain, Grapes, Dried Fruits, Mixed Nuts



Bread station



Assorted Bread Rolls
Rosemary Focaccia
Dark Rye Loaf
Multigrain Loaf



Live Stations

Italian Pasta Wheel

Fresh Pasta tossed in Cheese Wheel

Choice of sauce:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

Singapore Noodle Stall

Laksa Broth
Prawn Broth

Condiments:

Prawns, Fish Cakes, Beansprouts, Cockles, Yellow Noodles, Rice Noodles

Roti Prata Station

Served with Snapper Fish Curry, Okra, Aubergine & Tomatoes

One Metre Pizza

“Pizza in teglia”, featuring Gold Coin Bak Kwa Charcoal Pizza





Live BBQ Station

Whole Barramundi with Sambal Chili & Grilled Pineapple D S N

Assorted Satay

Served with Satay Sauce, Rice Cake, Cucumber, Red Onion N

Carving Station

Slow-roasted Beef Striploin with Red Wine Sauce A

Hawker Stall

Roasted Chicken

Poached Chicken

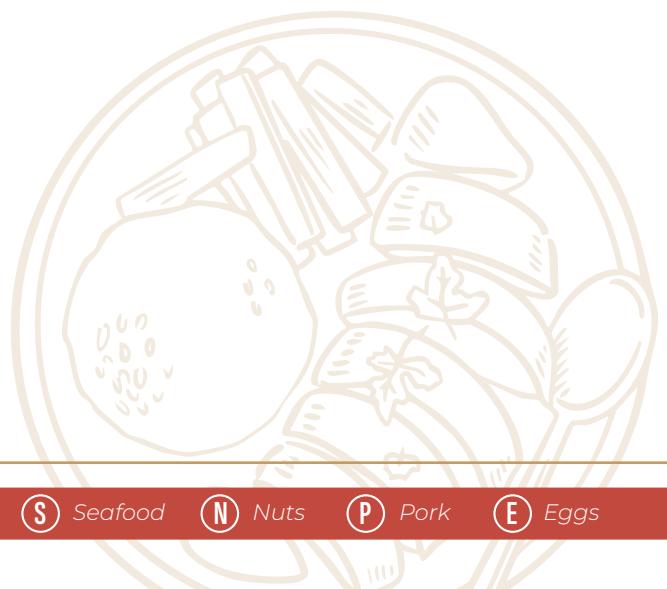
Roasted Five-Spice Pork Belly P



Condiments:

Fragrant Rice, Cucumber, Tomato, Achar N

Sambal Chilli, Chicken Rice Chilli, Hoisin Sauce, Mustard, Grain Mustard





Dolci

Fortune Cookies (E) (N) (D)

Assorted Chinese New Year Cookies (E) (N) (D)

Candies & Chocolate Coins (E) (N) (D)

Orange Velvet Cake (E) (N) (D)

Red Tea Mousse Cake (E) (N) (D)

Golden Crumble Apple Tart (E) (N) (D)

Lemon & Calamansi Meringue Tart (E) (N) (D)

Chendol Panna Cotta (D)

Dark & White Chocolate Pudding (D)

Mango Sago with Boba Pearls (D)

Pan-Fried Nian Gao (E) (N) (D)

Pandan Kueh Lapis (E) (N) (D)

Gelato & Sorbet with Condiments

Vanilla (E) (D)

Strawberry (E) (D)

Chocolate (E) (D)

Peach (V)

Lemon (V)