

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*

RISTORANTE
ALLORA
BAR

Prosperity Sunday Brunch

Egg Seafood Fried Rice (D)(S)(N)(E)

Fragrant Rice with Crab Meat, Seafood and Scallions

Fortune Prawns (D)(S)(N)(E)

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

Singapore Chili Crab (S)(D)(E)

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

Golden Fried Chicken (D)(E)

Curcuma crispy Chicken with Mint Sauce

Abundance Golden Brick Tofu (D)(S)(N)(E)

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

Prosperity Fish (S)

Steamed Barramundi with duo Garlic, Leek & Coriander Garnish

Emilia (D)(A)

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 Calabra, 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



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



Bread station

Assorted Bread Rolls
Rosemary Focaccia
Dark Rye Loaf
Multigrain Loaf

Live Stations



Italian Pasta Wheel (D)(A)(S)(N)

Fresh Pasta tossed in Cheese Wheel

Choice of sauce:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



Singapore Noodle Stall (D)(A)(S)(N)

Laksa Broth
Prawn Broth

Condiments:

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

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

Served with Snapper Fish Curry, Okra, Aubergine & Tomatoes

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

“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)

