

RISTORANTE

ALLORA

BAR



BALI ON A PLATE

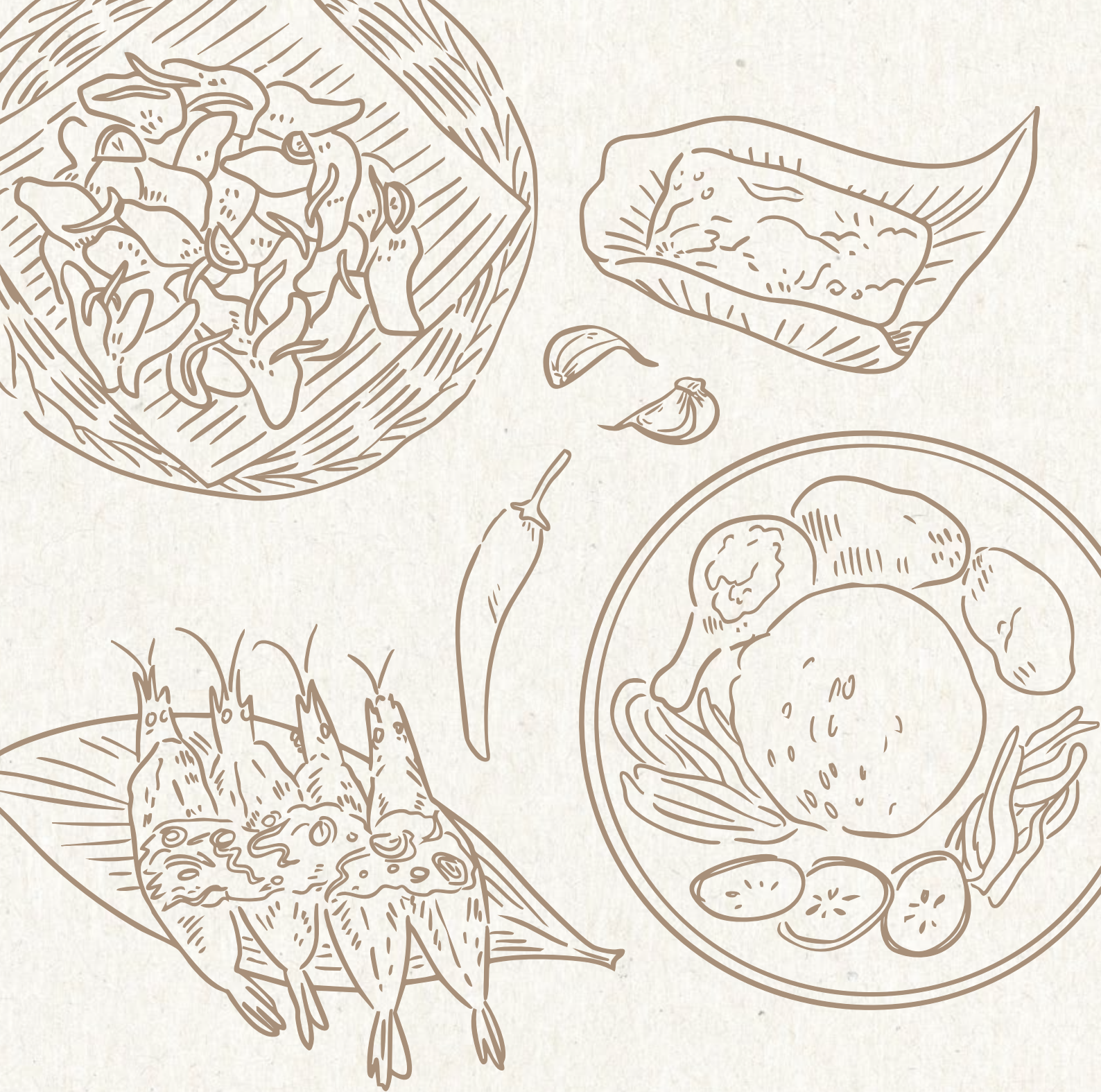
A JOURNEY OF TASTE, SPIRIT & TRADITION

COLLABORATION WITH
INTERCONTINENTAL BALI RESORT

28 SEPTEMBER 2025
12 PM – 3 PM

\$98++
PER ADULT

\$38++
PER CHILD
(7 – 12 years)



Featured Dishes

Be Sampi Menyatnyat (S)

Traditional braised beef dish, a celebration of Bali's bold culinary heritage

Udang Metunu Khas Jimbaran (S)

Signature Jimbaran-style Prawn grilled over Coconut husk charcoal

Tum Siap (S)

Balinese delicacy of steamed minced Chicken wrapped in Banana leaves

Nasi Kuning

Ceremonial Yellow Rice dish infused with Coconut Milk and Tumeric



Lasagna alla Bolognese (A)(D)(E)

Oven-baked pasta with rich Beef Ragù, Béchamel, and Parmigiano Reggiano

Barramundi (S)(A)(D)

Seared Barramundi, Allora Lemon Capers Sauce, Confi Tomato

Vegetables

Jepang Meroroban (V)

Stewed chayote with long bean and aromatic spices

Soups

Kuah Be Pasih Misi Timun (S)

A soulful Balinese staple: lightly spiced fish broth with cucumber. Served with Kaffir Lime, Crispy Shallot, Scallion, Sambal Oelek

Crema di Pomodoro (D)

Cream of Tomato soup with fresh Basil and a touch of Cream

Mare

Seafood Buffet (S)(D)

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

Garnish:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

Smoked Fish

Beetroot Smoked Salmon

Herb Smoked Salmon

Condiments:

Horseradish Cream

Cornichons

Capers Berries

Pickled Silver Onions





Salads

Kacang Mekalas

Long Beans in aromatic Turmeric Paste

Tuna Sambal Matah (S)

Seared Tuna served with raw
Lemongrass-chilli Relish and Garden Salad

Ayam Sisit Sere Lemo (S)

Shredded Chicken tossed with Kaffir Lime Leaf
and fragrant blend of Red Pepper Coulis

Caesar Salad (D E P S)

Lettuce, Home Made Caesar Dressing, Grilled
Chicken, Bread Crouton, Parmigiano Reggiano

Octopus (S)

Chargrilled Octopus, Cherry Tomatoes,
Capers, Olives, Potatoes

Salad Bar (V)

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

Condiments:

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing (D S E)

Thousand Island Dressing (D S E)

Croutons



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

Served with Nuts and Condiments:

Tomato Jam

Onion Marmalade

Honey

House-Made Mustard Grain

Grapes

Dried Fruits

Mixed Nuts (N)

Bread Station

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf

Live Stations:

Balinese Noodle Stall

Bakso

Soto Ayam

Rice Vermicelli, Glass Noodle, Beef Meat Ball,
Boiled Egg, Beansprout

Condiments:

Kecap Manis

Sambal

Chili Sauce

Vinegar

Crispy Shallot



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



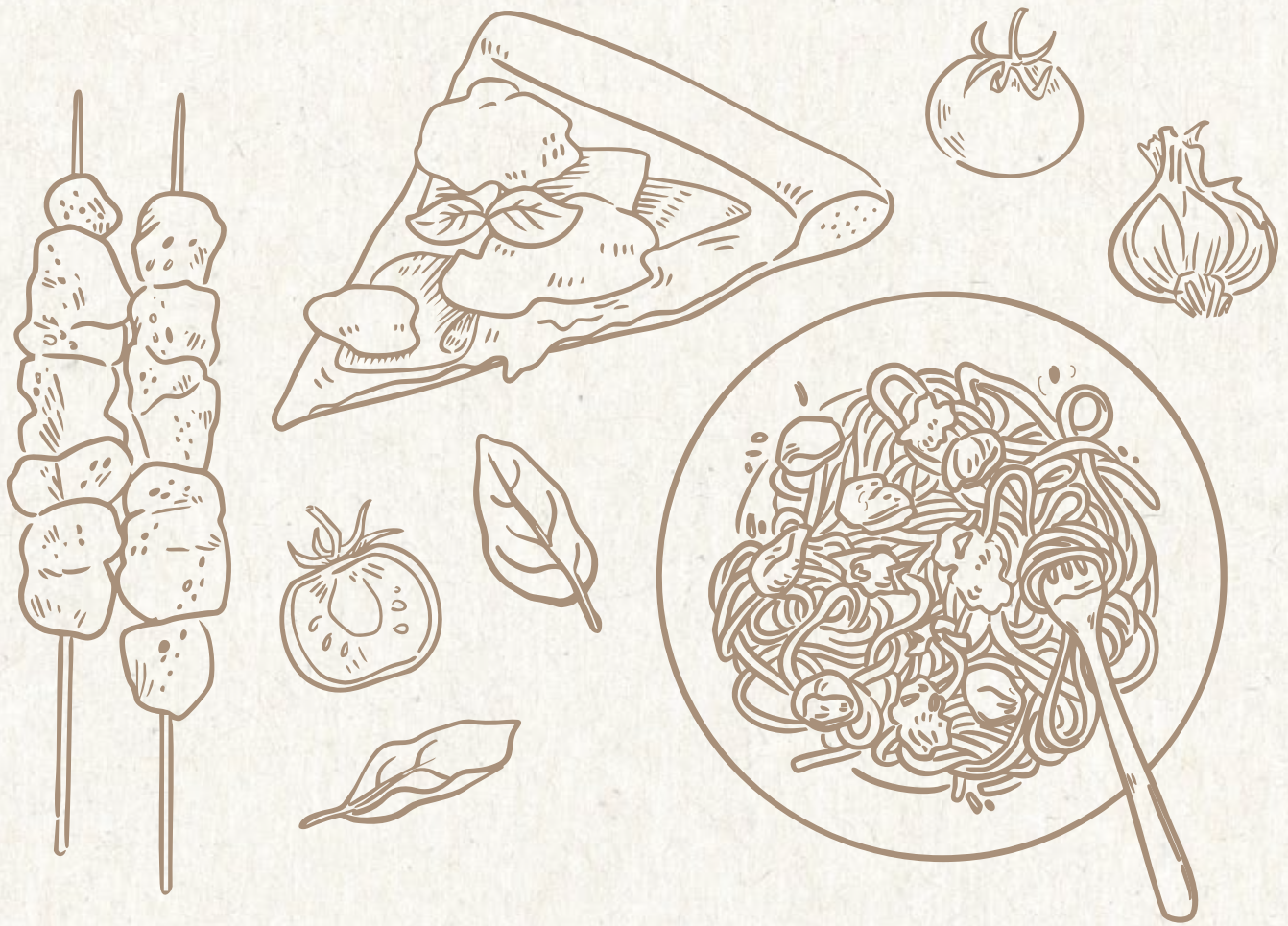
Nuts



Pork



Eggs



BBQ Station

Assorted Satay

Sate Languan (S)

Sate Babi (S)(P)

Condiments:

Satay Sauce

Cucumber

Onion

Ketupat

Hawker Stall

Ayam Penyet

Fragrant Rice, Cucumber, Tomato,
Sambal Matah, Kecap Manis

Italian Pasta Wheel Station

Fresh Pasta Tossed (A)(D)(N)
in a Cheese Wheel

With Your Choice of:

Basil Pesto, Arrabbiata,

Bolognese, Prawn Sauce

Italian Street Bites

Parma Ham and Gnocco Fritto (D)(P)

Thin Slices of Parma Ham served with
Crispy Gnocco Fritto and Mozzarella

1-Metre Pizza (D)(P)(N)(S)

A variety of Pizzas served on a
metre-long wooden board



Carving Station

Ayam Betutu Gilimanuk (S)

Slow-roasted spiced Chicken with authentic Gilimanuk seasoning

Condiments:

Sambal Embe, Sambal Matah, Betutu Gravy, Cassava Leaf Bumbu Rajang

Babi Guling (S) (P)

Balinese-style roast Suckling Pig with fragrant Turmeric and Lemongrass spice paste

Whole Grilled Snapper (S)

Served with Balinese Sambal Dabu-dabu

Slow-Roasted Beef Striploin

Served with Mustard and Fresh Herbs

Carving Sides

Potato Purée

Beechwood Grilled Vegetables

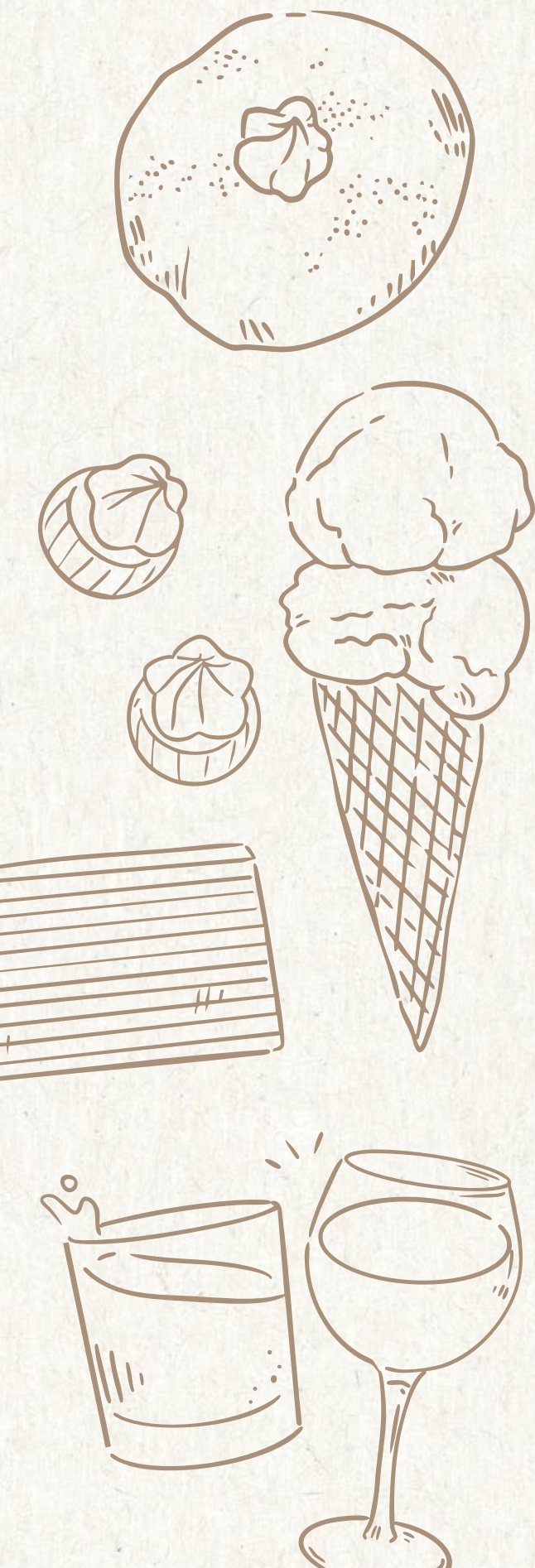
Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream, Calamansi

Sauces:

Black Pepper Sauce (A)

Red Wine Sauce (A)



Dolci

Pisang Rai (V)

(Steamed bananas with coconut)

Bubur Injin

(Black glutinous rice and coconut milk)

Milomisu (D)(E)

Rose Bandung Craquelin Crème Puff (D)(E)

Ondeh Ondeh Cake (D)(E)

Mango Short Cake (D)(E)

Kueh Lapis (D)(E)(N)

Iced Gem Lemon Meringue Tart (D)(E)(N)

Dark Chocolate Tart (D)(E)(N)

Soymilk Panna Cotta (D)

Strawberry Coconut Mousse (D)

Assorted Nonya Kueh (V)

Hot Dessert

Bubur Hitam with Coconut Cream (V)

Dessert Live Station

Gelato served in Coconut Shell (D)(G)

Taro Gelato

Gula Melaka Gelato

Chocolate Gelato

Strawberry Gelato

Vanilla Gelato