

RISTORANTE
ALLORA
BAR

A Taste of **VIETNAM** *Lands*

13 July 2025 | 12 pm – 3 pm
\$98++ per adult | \$38++ per child (7 – 12 years)

Featured Dishes

Braised Pork Belly (D)(E)(A)

Traditional Vietnamese-Style Slow-Cooked Pork Belly
in a Rich and Savory Caramelized Sauce

Bò Lúc Lắc (D)(A)

Shaking Beef

Tender Cubes of Marinated Beef Wok-Tossed with Garlic,
Butter, and Onions

Vegetables

Garden (S)

Sautéed Broccoli with Confit Garlic, Anchovies, and a Touch of Chili

Emilia (D)(A)(E)

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

Chicken (D)(A)

Slow-Cooked Whole Chicken Served with Ratte Potatoes
and Rosemary Jus



Sautéed Squid with Ginger & Celery (S)

Lightly Stir-Fried Squid Enhanced with Aromatic Ginger and Celery

Hanoi Fried Rice (P)

Fragrant Vietnamese-Style Fried Rice with Egg and Seasonal Vegetables

Soups

Zuppa Di Fagioli

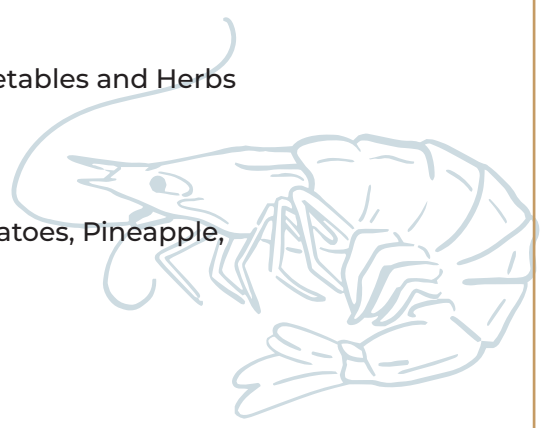
Rustic Italian Bean Soup Simmered with Vegetables and Herbs

Sweet & Sour Fish (S)

Vietnamese-Style Soup with Fresh Fish, Tomatoes, Pineapple, and Herbs in a Tangy Broth

Mare

Seafood Buffet



Prawn, Mud Crab, Scallops, Mussels, (S) (D)
Assorted Lobster, and Oysters



Garnish & Condiments:

Citrus Dressing
Shallot Mignonette (A)
Lemon & Lime Wedges

Japanese Corner

Salmon & Tuna Sashimi (S)

Served with Wasabi, Light Soy Sauce, and Pickled Ginger



Smoked Fish

Beetroot Smoked Salmon
Herb Smoked Salmon

Condiments:

Horseradish Cream, Cornichons, Capers Berries,
Pickled Silver Onions

Salad

Salad Bar

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

Condiments:

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

Lobster & Banana Blossom Salad

Vietnamese-Style Salad of Lobster and Banana Blossom, Lightly Tossed in Citrus Fish Sauce

Chicken & Glass Noodle Salad

Poached Chicken and Mung Bean Noodles with Aromatic Herbs and Fish Sauce

Seafood & Green Mango Salad

A Refreshing Mix of Green Mango and Seafood with Chili Lime Dressing

Pomelo Salad

Segments of Pomelo Tossed with Herbs, Peanuts, and Light Dressing

Toasted Soft Shell Crab with Lemongrass Salt

Crispy Soft-Shell Crab Seasoned with Fragrant Lemongrass Salt

Cold Cuts & Cheese

Italian Cold Cuts

Parma Ham, Mortadella, Spianata Calabria, and Cooked Ham

Served with house-made pickled vegetables

Cheese Selection

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone, Smoked Scamorza, and Mozzarella

Served with nuts and condiments:

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

Live Stations

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

Fresh Pasta Tossed in a Cheese Wheel

With Your Choice of:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

Vietnamese Street Food & Noodle Stall

Chicken & Beef Phở

Crab Noodles

Bún Bò Huế

Bún Chả

Bánh Xèo

Bánh Mì

Vietnamese Spring Rolls

BBQ Station

Nem Lui

Chả Cá Lã Vọng

Grilled Pork Cutlet

Chili Prawns

Bò Lá Lốt

Squid Sate

Grilled Oysters with Spring Onion

Beef Roll with Enoki Mushroom

Lemongrass Chicken

Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five-Spice Pork Belly (P)

Condiments:

Fragrant Rice, Cucumber, Tomato, Achar,

Chicken Rice Chili Sauce

Roti Prata Station

South Indian Flatbread (D)(S)(E)

Served with Snapper Fish Curry, Okra, Aubergine, and Tomato



Carving

Slow Roasted Beef OP Rib

Served with Mustard and Fresh Herbs

Sambal Whole Barramundi (S)

Grilled Whole Barramundi Glazed with Spicy Sambal Sauce

Carving Sides

Potato Purée (D)

Beechwood Grilled Vegetables (V)

Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream, Calamansi

Sauces:

Black Pepper Sauce (A)

Red Wine Sauce (A)

Italian Street Bites

Parma Ham and Gnocco Fritto (D P)

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

One Metre Pizza (D P N S)

A Variety of Pizzas Served on a Meter-Long Wooden Board



Dolci

Tiramisu (D E)

Cannolo (D E P N)

Pandan Coconut Banana Cake (D E N)

Mango Passion Fruit Cake (D E N)

Vietnam Coffee Chocolate Tart (D E N)

Citrus Meringue Tart (D E N)

Chè Khúc Bạch (D N G)
(Almond Panna Cotta Jelly)

Bánh Flan (D E G)
(Vietnamese Caramel Custard)

Lotus Seed with Longan Sweet Soup (V)

Grilled Banana with Sticky Rice (V)

Seasonal Fruit Platter (V G)

Hot Dessert

Bánh Cam (D E N)
(Sesame Balls)

Dessert Live Station

Grilled Banana with Sticky Rice (V)

Rau Câu Dừa with Gula Melaka Gelato (D)

Ice Cream Station (D G)

Chocolate Gelato

Strawberry Gelato

Vanilla Gelato

Coconut Gelato

Gula Melaka Gelato

