

Salumi, Formaggi & Bruschette

Antipasti Platter (D)(P)(N) 18/pax

Min for 2 Pax

A mix platter of Italian antipasti

Caponata (D)(N)(V) 14

Veggie and Burrata Bruschetta

Eggplant, Zucchini, Bell Pepper,
Cherry Tomatoes, Taggiasche Olives,
Pine Nuts, Fresh Basil, Burrata

Tradizionale (V) 14

Tomato Bruschetta

Fresh Cherry Tomatoes, Oregano, Fresh
Basil, Extra Virgin Olive Oil

Funghi (A)(V) 16

Mushroom Bruschetta

Creamy And Sautéed Mushrooms,
Bruschetta, Parsley

Ham & Truffle (P)(D) 16

Ham and Truffle Bruschetta

Cheese and Cooked Ham,
Black Truffle Sauce

Buon Appetito!

Zuppa

Tomato (D)(G)(V) 12

Creamy Tomato Romain Soup served
with Bread Crouton and Extra Virgin
Olive Oil

Minestrone (N)(V) 12

Clear Vegetables Soup

Vegetable Soup, Grains and Beans with
Basil Pesto

Antipasti

Allora (S)(G)(N) 22

Tuna Quinoa Bowl

Seared red tuna, Mixed Organic Salad,
Quinoa, Homemade Mustard Dressing,
Pumpkin Seeds

Rucola & Parmigiano (D)(V)(G) 14

Arugula, Cherry Tomatoes,
Shaved Parmigiano Reggiano,
Homemade Balsamic Dressing

Cesare (P)(D)(S)(E) 20

Caesar Salad

Romain Lettuce, Charcoal-grilled
Chicken Breast, Caesar Dressing,
Croutons, Pancetta

Add on: 4

Chicken

Smoked Salmon

Poached Prawn (4 pieces) 8

Caprese (D)(V)(G) 18

Tomato and Mozzarella

Assorted Marinated, Confit and Fresh
Cherry Tomatoes, Buffalo Mozzarella,
Oregano, Fresh Basil, Extra Virgin
Olive Oil

Manzo (D) 28

Beef Carpaccio

Thin Sliced Aus Angus Beef Tenderloin,
served with Arugula, Parmigiano,
Pickles Vegetable, Truffle Sauce

Tonno (S) 27

Tuna Carpaccio

Homemade Marinated And Smoked
Red Tuna Carpaccio seasoned with
Citrus Dressing, Fennel Salad, Orange
Filet And Mixed Berries

Risotto

Porcini (D)(A)(V) 28

Mushroom Risotto

Carnaroli Rice, Porcini Mushroom,
Parmigiano Reggiano, Parsley

Genova (S)(A)(D)(N) 32

Prawn Risotto

Carnaroli Rice, Prawns,
Traditional Basil Pesto, Smoked Provola

Pasta

Pomodoro E Basilico (D)(V) 28

Cherry Tomato Spaghetti

Spaghettoni, Tomato Sauce, Olives, Basil,
Stracciatella Cheese

Astice (S)(D)(A) 58

Lobster Black Ink Tagliolini Pasta

Homemade Black Ink Tagliolini,
Half Boston Lobster, Bisque,
Cherry Tomatoes Sauce, Fresh Basil, Lemon

Granchio (S)(D)(A)(E) 38

Crab Ravioli

Home-made Crab And Mascarpone Ravioli,
Creamy Herbal Bisque Butter, Fresh Dill

Brasato 3 Pepi (D)(A)(E) 36

Beef Ravioli

Homemade Braised Beef Ravioli, Sage,
Butter, Three-Pepper Beef Jus Sauce

Emilia (A)(D) 26

Lasagna

Traditional Gratinated Lasagna Pasta,
Homemade Ragù all'Emiliana,
Bechamel Sauce, Parmigiano Reggiano

Gnocchi 4 Formaggi (D)(N)(V) 26

4 Cheese Gnocchi

Home Made Potato Gnocchi, Taleggio,
Parmigiano, Gorgonzola and Castel
Magno Fondue, Walnuts

Rigatoni (A)(D) 28

Lamb Ragout Pasta

Slow-braised Lamb Shoulder Ragout,
Pecorino Cheese, Mint, Lemon

Nettuno (S)(A) 78

Seafood Paccheri Pasta

Per 2 Pax

Squid, Prawns, Mussels, White Wine, Cherry
Tomatoes, Parsley

GLUTEN-FREE OPTIONS AVAILABLE

- Choice of Penne or Caserecce
- All Sauces are Gluten-free, except Lasagna

All prices are subject to 10% service charge and prevailing government tax.

Pizza

12 inch pizza

Tomato Base

Peeled Tomato, Salt,
Black Pepper,
Olive Oil, Oregano**Margherita** (D)(V)

Classic Cheese and Tomato

Tomato Sauce, Mozzarella Fior Di Latte,
Fresh Basil, Extra Virgin Olive Oil

30

Calzone (P)(D)

Folded Pizza

Tomato Sauce, Mozzarella Fior Di Latte,
Mushroom, Cooked Ham, Fresh Basil,
Extra Virgin Olive Oil

32

Mare (S)(D)

Seafood

Tomato Sauce, Mozzarella Fior Di Latte,
Prawn, Calamari, Octopus Fresh
Parsley, Garlic, Extra Virgin Olive Oil

40

Diavola (P)(D)

Spicy Salami

Tomato Sauce, Mozzarella Fior Di Latte,
Home-made Chili Oil, Chili Paste, Spicy
Salame

34

Regina (P)(D)

Parma Ham

Tomato Sauce, Buffalo Mozzarella,
Parma Ham, Fresh Basil, Extra Virgin
Olive Oil

34

Bari (D)(S)Burrata and Anchovies
Signature by Chef EnzoBurrata, Tomatoes Pulp Filets,
Anchovies, Pantelleria Capers, Basil

39

Vegetariana (D)(V)

Grilled Veggie

Tomato Sauce, Buffalo Mozzarella,
Grilled Zucchini, Bell Pepper,
Mushroom, Eggplant, Fresh Basil,
Extra Virgin Olive Oil

32

Parmigiana (D)(V)

Eggplant

Mozzarella, Roasted Eggplant Pulp,
Creamy Tomato Sauce, Parmigiano
Reggiano, Eggplant Chips, Fried Basil

32

Cheese Base

Ricotta, Mascarpone,
Parmigiano Reggiano,
Black pepper**Mortadella** (P)(D)(N)

Pork Sausage

Base Bianca, Mozzarella Fior Di Latte,
Thinly Sliced Mortadella, Pistachio Crumble

34

Salsiccia E Peperoni (P)(D)(N)

Sausage

Base Bianca, Mozzarella Fior Di Latte,
Parmigiano Reggiano, Sausage,
Bell Peppers And Caper Sauce,
Parsley Pesto

32

4 Formaggi (D)

4 Cheese

Base Bianca, Mozzarella Fior Di Latte,
Pecorino Cheese, Taleggio, Gorgonzola

30

Brisket (D)

Beef Brisket

Mozzarella, Mashed Potatoes,
Pulled Beef Brisket,
Italian-style Barbecue Sauce

38

Gamberi (S)(D)

Shrimp

Zucchini Sauce, Mozzarella,
Parmigiano Reggiano,

38

Tartare (D)

Beef Tartare

Mozzarella, Castelmagno,
Australia Angus Beef Tenderloin,
Baby Sprouts

42

Kids Menu

Only applicable to Children
below 12 years old**Pomodoro** (D)(V)

Cherry Tomato Pasta

Penne or Spaghetti Pasta, Tomato Sauce,
Parmigiano Reggiano

15

Bolognese (D)

Beef Meat Sauce Pasta

Penne or Spaghetti Pasta, Traditional
Ragout, Parmigiano Reggiano

15

Chicken Tenders (E)(D)Deep-fried Chicken Tenders, French Fries,
Ketchup or Mayonnaise

10

Stella Pizza (D)

Star-shaped Pizza

Star-shaped Pizza topped with Tomato
Sauce, Mozzarella, French Fries

20

Gelato (D)

Assorted Ice Cream

8

KIDS DINE FREE

- Children must be 12 years and below.
- Each child dines free with each adult order of a main.
- 2 free kid's meals per family.
- Applicable only to Kids Menu.

Dessert

Alloramisú (D)Home-made Savoiardi Cookies, Espresso
Coffee, Mascarpone Cream, Cocoa Powder

18

Cannolo (D)Ricotta Cheese, Candied Fruit and
Chocolate Chips

18

Coppa Kahlua (D)(A)Vanilla Ice Cream, Kahlua Liquor, Espresso,
Whipped Cream, Strawberries, Almonds

20

Pistachio Crème Brulee (D)Creamy and Crunchy Scented Pistachio
Vanilla Crème Brulee

18

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*Allora
Beechwood
Grills*

RISTORANTE
ALLORA
 BAR

Mains/Secondi

Tagliata (250g) (A)(G)(D) **92**

Beef Ribeye

Rich, juicy Australian Angus beef ribeye, grilled over beechwood for a robust flavour, served with trio pepper jus

Angus Filetto (250g) (A)(D)(G) **108**

Beef Tenderloin

Australian Black Angus Tenderloin, grilled to perfection over beechwood, served with trio pepper jus

Osso Buco & Gremolata (A)(D) **62**

Veal Shank

Traditional Slow-braised Veal Shank, topped With Rosemary, Sage and Lemon Zest, and served with Smoked Potato Puree

Agnello (A)(D)(G) **78**

Lamb

Roasted Lamb Rack, Baked Potatoes, Seasonal Vegetable

Collar (P)(A)(N) **46**

Pork Collar

Grilled Iberico Collar, Sicilian Caponata, Crunchy Onions, Homemade Mustard Jus

Polletto Diavola (A)(D)(E) **32**

Roasted Spring Chicken

Spicy Oven Roasted Spring Chicken, topped With Herbal Bread Crumb, Served With Mix Salad, Smoked Potatoes Purée, Spicy Mustard and Pepper Jus

Barramundi (D)(S)(A)(G) **46**

Pan-seared Barramundi with Black Olives, Fresh Tomatoes, Capers, Basil, Smoked Potato Puree

Grilled Salmon (G)(S) **44**

Grilled Salmon Served with Baked Potatoes, Asparagus, Lemon and Chives

Fritto Misto (S) **48**

Mixed Seafood Platter

Deep Fried Calamari, Shrimp, Octopus, Zucchini, Eggplant, Tartar Lemony Sauce

For 2 to 4 persons

T-Bone Steak (500g) (A)(D)(G) **138**

Angus Beef T-Bone Steak, beechwood chargrilled for rich robust flavours

Tomahawk (1.2kg) (A)(D)(G) **228**

**Estimated 45 minutes waiting time*

Beechwood chargrilled Angus Beef Tomahawk, imbued with deep, smoky notes

Served with:

Allora Garden Salad with Homegrown Preserved Lemon from Allora Garden
 Roasted Potatoes
 Grilled Asparagus
 Roasted Garlic
 Roasted Baby Carrots
 Creamy Spinach

Selection of condiments:

Dijon Mustard, Pommery, Horseradish Cream

Selection of Homemade Sauces:

Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise

Sides

Green Asparagus **8**

Smoked Potato Puree **8**

Baked Potatoes **8**

Seasonal Vegetables **8**

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