

RISTORANTE
ALLORA
BAR

Easter BUFFET

20 April 2025 | 12 pm – 3 pm
\$108++ per person

Pasta Gratin (D)(V)(E)

Freshly made Cannelloni filled with
Spinach Ricotta Cheese Gratin

Pork Ribs (D)(E)(A)(P)

Slow cooked Balsamic and Black Pepper Sauce
Iberico Pork Ribs, Celeriac Remoulade

Chicken Cacciatore (A)

Slow braised Chicken with Sweet Bell Peppers,
Mushrooms and Hearty Tomato Sauce

Garden (V)

Grilled Zucchini, Bell Peppers, Eggplant with
Balsamic Reduction and Olive Oil

Egg (D)(A)(E)

Baked Eggs with Cherry Tomatoes,
fresh Mozzarella, and Basil

Salmon (S) (A) (D)

Seared Salmon, Goat Cheese Polenta and Salsa Verde

Lamb (D) (A)

Lamb Shepherd's Pie, Mashed Potatoes, Chives

Soup

Ham Hock White Bean Soup (D) (A) (P)

Carrot Velouté (V) (D)

Mare

Seafood Buffet

Assorted Lobsters, fresh Oysters, Prawns, Crab Legs, Scallops, Mussels and Clams on ice (S)

Beetroot Smoked Salmon (S)

Balsamic Vinegar Smoked Salmon (S)

Herbed Smoked Salmon (S)

Condiments:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Lemon and Lime Wedges

Japanese Corner

Salmon Sashimi, Tuna Sashimi (S)

Assorted Sushi and Maki (S)(D)(N)(A)(E)

Green Tea Soba Noodle, Soba Sauce, Scallions, Shredded Nori

Condiments:

Soyu

Pickled Ginger

Salad

Vegetables Crudités with Dressing (V)

A mix of Seasonal Vegetables, Balsamic Dressing,
Extra Virgin Olive Oil, Citrus Dressing

Potato Salad (D)(V)(P)(E)

Holland Potatoes, Chorizo, Quail Eggs, Chives

Greek Salad (D)(V)

Romaine Lettuce, Tomato Romaine, Cucumber, Black Olives,
Feta Cheese, Extra Virgin Olive Oil

Pasta Salad (S)(D)(E)

Penne Pasta, Ham, Green Peas and Cherry Tomatoes

Scallop (S)

Poached Scallops, Carrot Gazpacho, Fish Roe

Caprese (A)(N)(D)

Vine-ripened Tomatoes and Bocconcini with
Aged Balsamic Vinegar and Fresh Basil

Cold Cuts (N P)

Assorted Italian Cold Cuts served with
House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham
Served with house-made pickled vegetables

Cheese Selection (N D)

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

Served with nuts and condiments
Tomato Jam, Onion Marmalade, Honey, House-made Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts

Bread Station (N D)

Hot Cross Bun (D)

Focaccia

Parma Ham and Gnocco Fritto (D P)

Thinly sliced Parma Ham served with traditional
Gnocco Fritto and Mozzarella

One Metre Pizza (D P N S)

Pizza in Teglia by Head Pizzaiolo Chef Enzo

Live Station

Pasta Station (D A S N)

Cheese Wheel Pasta Station

Carving

Truffle Honey Glazed Ham (P)

Slow Roasted Beef OP Rib

Baked Salmon Coulibiac (S)(E)(D)

Slow Baked Whole Baby Lamb

Carving Sides

Confit Potatoes with Lemon and Anchovies (S)

Baby Carrot Glazed Butter and Honey with Pistachios (N)

Yorkshire Pudding (D)(E)

Condiments:

Grain Mustard, Dijon Mustard,
Horseradish Cream, Apple Sauce, Mint Jelly

Sauces for Carvings:

Mustard Sauce (A)(D)

Black Pepper Sauce (A)

Red Wine Sauce (A)

Live Egg Station

Gypsy Egg (D)(E)(P)

Petit Pois, Caprino Foam, Chorizo

Slow Cooked Egg (D)(E)

Brioche, Truffle Hollandaise, Wilted Spinach

Live Local Noodle Station

Seafood Laksa Broth (S)(D)(E)(P)

Prawn Shellfish Broth (S)(D)(E)(P)

Cooked Prawns, Mussels, Clams, Bean Sprouts,
Quail Eggs, Rice Noodles

Dolci

Carrot Cake with Cream Cheese Frosting (E)(N)(D)

Strawberry Shortcake (E)(N)(D)

Chocolate Flowerpot (E)(N)(D)

Cheesecake (E)(N)(D)

Raspberry Choux Puff (E)(N)(D)

Caramel Chocolate Tart (E)(N)(D)

Mango Passion Meringue Tart (E)(N)(D)

Tiramisu (E)(N)(D)

Pistachio Crème Brûlée (E)(N)(D)

Assorted Pralines (N)(D)

Dessert Live Station (E)(N)(D)

Crêpes with Gelato

Ice Cream Station with Condiments

Chocolate Gelato (E)(D)

Vanilla Gelato (E)(D)

Strawberry Gelato (E)(D)

Stracciatella Gelato (E)(D)

Raspberry Sorbet