

RISTORANTE

ALLORA

BAR

# Fathers' Day Brunch

21 June 2026 | 12 pm – 3 pm

\$108++ Per Adult | \$49++ Per Child

Dad dines *free* with a minimum of two paying adults.

\$48++ per bottle of Prosecco

\$7.90++ per half pint of beers & wines

\$8.90++ Prosecco, Aperol Spritz, Gin Tonic, Highball

## Seafood Rice (S)

Oven Baked Rice, Calamari,  
Prawns and Garden Vegetables

## Polenta Concia (D)(N)

Traditional Polenta served with Gorgonzola Cheese

## Chicken (D)

Oven-roasted Herb-marinated Chicken served  
with Potato Purée

## Garden

Assorted Grilled Vegetables

## Emilia (A)(D)(E)

Gratinated Lasagna stuffed with Beef Ragout,  
Bechamel and Parmigiano Reggiano

(A) Alcohol

(D) Dairy

(E) Eggs

(G) Gluten Free

(N) Nuts

(P) Pork

(S) Seafood

(V) Vegetarian



## Barramundi (A S)

Seared Barramundi, Cacciucco Sauce and Fresh Herbs



## Crespelle (D E P)

Gratinated Crêpe Stuffed with Cooked Ham and Cheese

## Eggplant Parmigiana (D V)

Gratinated Eggplant, Tomato Sauce, Basil, Mozzarella Fior Di Latte, Parmigiano Reggiano

## Soup

Shellfish Bisque (A D S)

Minestrone (V)

## Mare

*Seafood Buffet*

Prawns, Scallops, Mussels, Assorted Lobsters, Oysters (D S)

### Garnishes:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

## Japanese Corner

Salmon Sashimi, Tuna Sashimi (S)

Assorted Sushi and Maki (A D E N S)

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

### Condiments:

Wasabi, Pickled Ginger, Light Soy Sauce

## Smoked Fish

Beetroot Smoked Salmon (S)

Herb Smoked Salmon (S)

### Condiments:

Horseradish Cream, Cornichons, Capers Berries, Pickled Silver Onion, Grain Mustard, Dijon Mustard

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## Salad

### Salad Bar (V)

Mesclun Salad, Cherry Tomatoes, Bell Peppers,  
Carrots, Corn, Cucumber, Bacon, Croutons

#### *Garnishes:*

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing (E)(S)

Thousand Island Dressing (E)

### Vegetables Crudités (V)

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

### Greek Salad (D)(V)

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

### Ceasar Salad (D)(E)(P)(S)

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

### Octopus (S)

Chargrilled Octopus, Cherry Tomatoes,  
Capers, Olives, Potatoes

### Cold Cuts (P)(N)

Assorted Italian Cold Cuts served with  
House-Made Pickled Vegetables

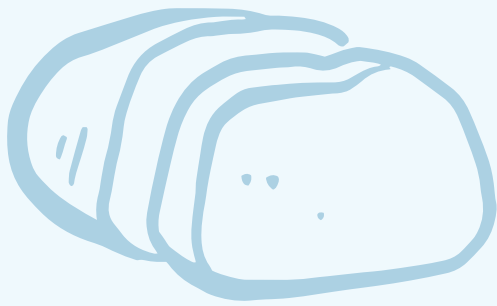
Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

### Cheese Selection (D)(N)

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

#### *Served With Nuts And Condiments*

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



## Bread Station (N)(D)

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf



## Live Station

### Pasta Station (A)(D)(N)(S)

Cheese Wheel Pasta Station  
Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



## Shawarma Stall

Mediterranean Lamb Shawarma, Arab Bread

### Condiments:

Cucumber

Tomato

Lettuce

Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onion



## Hawker Stall

Roasted Duck

Poached Chicken

Roasted Five-spice Pork Belly (P)

### Condiments:

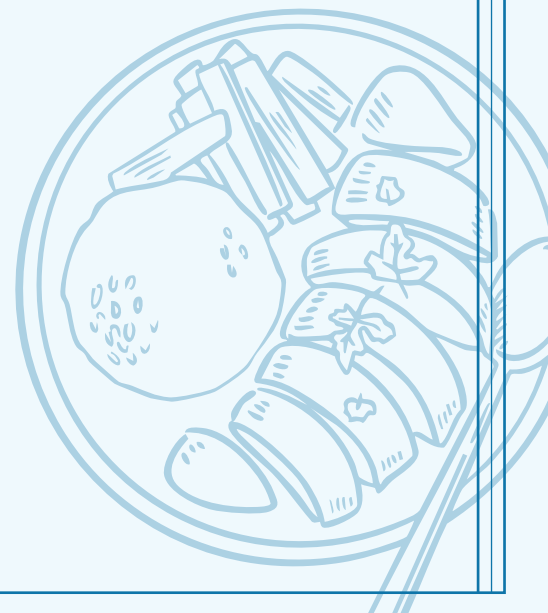
Fragrant Rice

Cucumber

Tomato

Achar (N)

Chicken Rice Chilli



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

Snapper Fish Curry, Okras, Aubergines, Tomatoes

### Parma Ham and Gnocco Fritto (D)(P)

Thinly sliced Parma Ham served with Traditional Gnocco Fritto and Mozzarella

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

Selection of Pizzas served on a Meter Board

### Carving

Porchetta with Fennel and Sausage Stuffing (P)

Beef Ribeye with Mustard and Fresh Herb

### Carving Sides

Potato Purée (D)

Beechwood Grilled Vegetables (V)

#### *Condiments:*

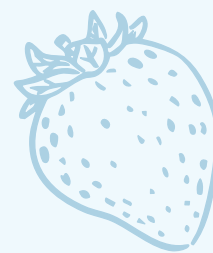
Grain Mustard, Dijon Mustard,  
Horseradish Cream, Mint Jelly

#### *Sauces For Carvings:*

Black Pepper Sauce (A)

Red Wine Sauce (A)

## Dolci



Red Velvet Peanut Butter Cake (D)(E)(N)

Strawberry Shortcake (D)(E)(N)

Ondeh Ondeh Cake (D)(E)(N)

Chocolate Royaltine Cake (D)(E)(N)

Pandan Chiffon Cake (D)(E)(N)

Assorted Kueh Lapis (D)(E)(N)

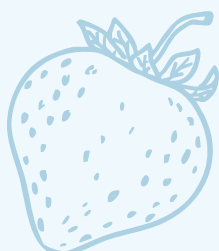
Alloramisu (D)(E)(N)

Mango Panna Cotta with Passionfruit Boba (D)

Green Tea Ivory Chocolate (D)

Citrus Meringue Tart (D)(E)(N)

Sea Salt Chocolate Tart (D)(E)(N)



## Warm Dessert

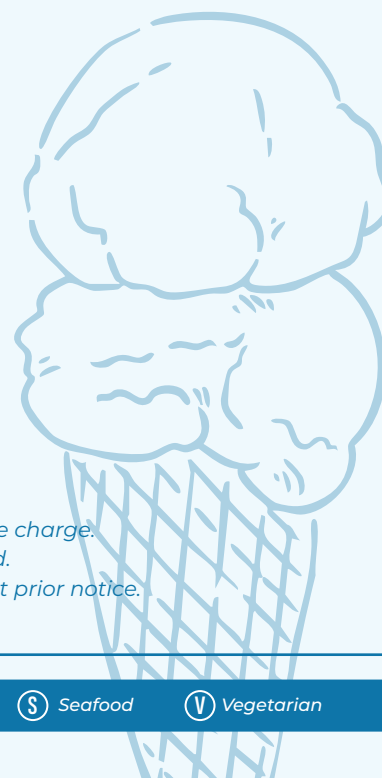
Honey Oatmeal Bread & Butter Pudding (D)(E)(N)

## Gelato Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)



*Prices are subject to prevailing government taxes and service charge.*

*Promotions are not stackable unless otherwise stated.*

*Management reserves the right to amend the promotion without prior notice.*

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