

# ALLORA

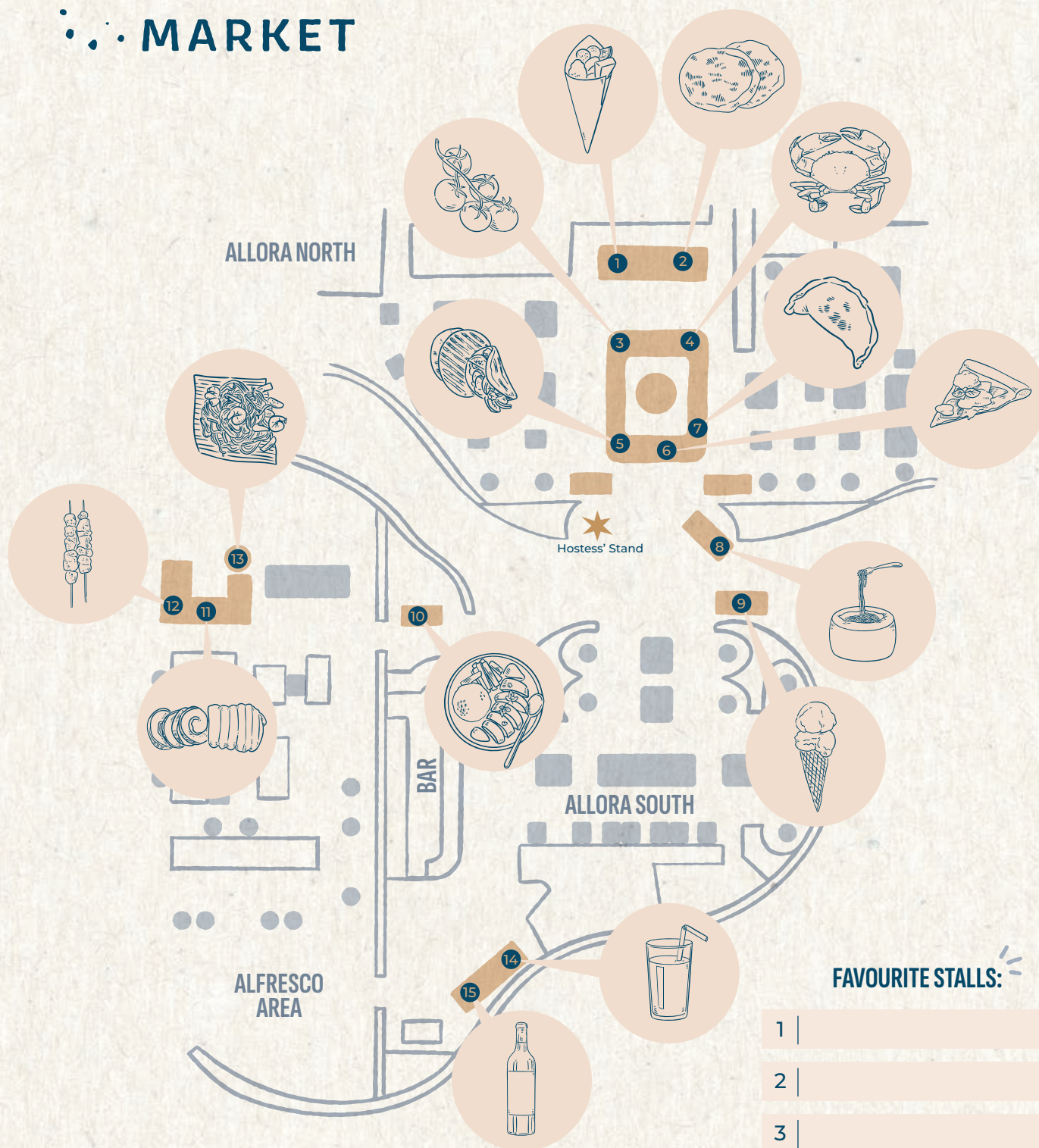
*Summer* ::  
**STREET FOOD**  
 :: **MARKET**

**\$38++**  
PER CHILD



# Summer STREET FOOD MARKET

Collect stamps from all stations and submit your top 3 favourite stalls to our Allora team to receive an à la carte dining voucher!



FAVOURITE STALLS:

1	
2	
3	

## LEGEND

1 Cuoppo Napoletano	#01-01	6 Wood-fire Pizza	#01-06	11 Meat Lover Stall	#01-11
2 Prata	#01-02	7 Piadina Romagnola	#01-07	12 Meat Skewer Stall	#01-12
3 Salad & Cold Cut	#01-03	8 Cheese Wheel Pasta	#01-08	13 Wok Stall	#01-13
4 Seafood & Cheese	#01-04	9 Dessert	#01-09	14 Beverages	#01-14
5 Shawarma Stall	#01-05	10 Chicken Rice Stall	#01-10	15 Wine	#01-15





### Hawker Noodle (S P E)

Char Kway Teow, Chinese Sausages, Cockles, Beansprouts, Crispy Pork Lard

### Emilia (D A E)

Gratinated Lasagna stuffed with Beef Ragout, Bechamel and Parmigiano Reggiano

### Carrot Cake (A D S E)

Wok Fried Carrot Cake, XO Sauce, Scallions

### Barramundi (S A)

Fish Curry Barramundi, Okra, Aubergines, Onions

### Pork Ribs (S D E)

Slow Braised Pork Ribs, Balsamic Pepper Glaze

### Roti Prata (V D)

Crispy Indian Pan-fried Bread

### Garden (V N)

Summer Vegetables Caponata, Pine Nuts

### Soup (V N)

Summer Minestrone





## Mare

### Seafood Buffet

Prawns, Mud Crabs, Scallops, Mussels, Oysters (S)

Beetroot Smoked Salmon (S)

Herbed Smoked Salmon (S)

#### Garnish:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A) (S)

Lemon & Lime Wedges

#### Condiments:

Horseradish Cream

Cornichons

Capers Berries

Pickled Cucumber

Pickled Silver Onion

Grain Mustard

Dijon Mustard

## Cheese Selection (N) (D)

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)





## Salad Bar

### Mesclun Salad (V)

Cherry Tomatoes  
Bell Peppers  
Carrots  
Corn  
Cucumber  
Bacon (P)  
Crouton

#### *Garnishes:*

Extra Virgin Olive Oil  
Citrus Dressing  
Caesar Dressing (D)(S)(E)  
Thousand Island Dressing (D)(S)(E)

### Vegetables Crudités With Dressing (V)

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

### Caprese (D)

Heirloom Tomatoes, Mozzarella, Basil, Oregano,  
Extra Virgin Olive Oil

### Octopus (S)

Char Grilled Octopus, Cherry Tomatoes,  
Capers, Olives, Potatoes

### Bresaola (A)(N)

Arugula, Citrus Fruits, Walnuts,  
Poached Pears, Balsamic Dressing

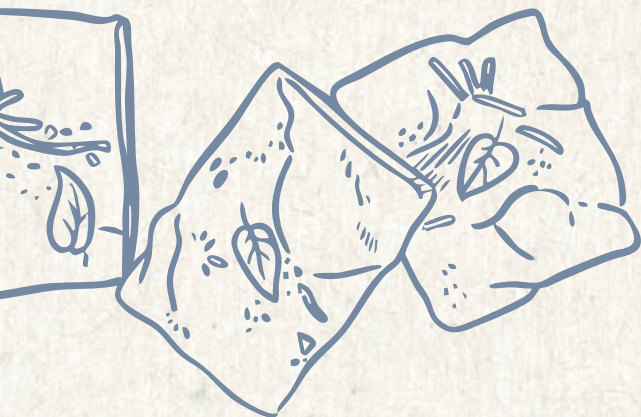
### Cold Cuts (N)(P)

#### Assorted Italian Cold Cuts served with House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabra,  
Cooked Ham

*Served With House-Made Pickled Vegetables*





## Bread Station (N) (D)

Focaccia

Ciabatta

Multigrain Loaf

Farmer's Loaf

Assorted Bread Roll



## 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

Calzone Pugliese di Cipolle

Pizza al Taglio

## Live Station

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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



## Shawarma Stall

Mediterranean Lamb Shawarma, Pita Bread

### Condiments:

Cucumber

Tomato

Lettuce

Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onions






## Cuoppo Napoletano Station

Arancini (A) (E)


### Deef-fried Stuffed Italian Rice Balls

Fritto Misto 


### Fried Seafood

Sciatt 

### Buckweed Cheese Fritters

Sgagliesse 

### Fried Polenta Fritters

Panelle 


### Sicilian Chickpea Fritters

## Panzerotti

### Pugliese Savoury Turnovers

*Condiments:*

Lemon

Garlic Aioli 

Lemony Tartar Sauce (D)(E)

## Piadina And Crescione Station

## Italian Flat Bread

## Cheese

Tomato

## Arugula





## Hawker Stall

Roasted Chicken

Poached Chicken

### *Condiments:*

Fragrant Rice

Cucumber

Tomato

Achar (N)

Sambal Chili

Chicken Rice Chili

Hoi Sin Sauce





## Dolci



Tiramisu (D)(N)(E)

Candied Cannoli and Chocolate (D)

Panna Cotta with Berries Compote (G)(D)

Bomboloni with Chocolate Filling (D)(N)(E)

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

Portuguese Egg Tart (D)(N)(E)

Chendol in Coconut Shell (V)

Kueh Lapis (D)(N)(E)

Assorted Noya Kueh (D)(N)(E)

Candy Floss (V)

Seasonal Fruit Platter (G)(V)

Brioche & Crepes With Gelato (G)(V)

Vanilla Gelato

Chocolate Gelato

Strawberry Gelato

Gula Melaka Gelato

Peach Sorbet

## Beverage

Limoncello Spritz (A)

Pineapple Paradise

Sunrise Serenade & Nature's Nectar







## BBQ Italian & Local Grills (N P)

### Arrosticini

*Skewered Grilled Lamb Meat*

### Assorted Satay

### Zampina

*Pugliese Sausage*

#### *Condiments:*

Cucumber

Red Onion

Ketupat

Satay Sauce (N)

## Carving

### Slow-roasted Beef Ribeye

### Porchetta (P A)

## Carving Sides

### Roasted Potato (V D)

### Beechwood-grilled Vegetables (V)

#### *Condiments:*

Grain Mustard, Dijon Mustard,  
Horseradish Cream

#### *Sauces For Carvings:*

Black Pepper Sauce (A)

Red Wine Sauce (A)