

RISTORANTE
ALLORA
BAR

**ALLORA
AFTER DARK**

AN EERIE-SISTIBLE HALLOWEEN BUFFET

31 October 2026 | 6 pm – 9 pm

1 November 2026 | 12 pm – 3 pm

\$88++ per Adult | \$44++ per Child

Featured Dishes

Pumpkin Gnocchi (D)(E)(V)

Gnocchi with Roasted Pumpkin Cream,
Sage, and Parmesan Dust

Graveyard Shepherd's Pie (A)(D)

Braised Lamb Ragout, Mashed Potato, Tombstone

Vampire Beef Stew (A)(D)

Slow-braised Beef in Red Wine and
"Bloody" Tomato Sauce

Blood Orange Glazed Seabass (S)

Grilled Seabass with Blood Orange Reduction

Witch's Cauldron Chicken Cacciatore

Chicken braised with Tomatoes,
Mushrooms and Herbs

(A) Alcohol

(D) Dairy

(E) Eggs

(G) Gluten Free

(N) Nuts

(P) Pork

(S) Seafood

(V) Vegetarian



Hot Selection

Caponata (V)(N)

Sicilian Eggplant, Tomato, Capers,
Celery, Olives, Pine Nuts

Emilia Lasagna (A)(D)(E)

Gratinated Lasagna stuffed with Beef Ragout,
Béchamel, Parmigiano Reggiano

Soups

Ghostly Cauliflower Cream (D)(V)

Cauliflower Soup, Beetroot Sauce

Bloody Tomato (D)(V)

Hearty Beef Soup, Beetroot, Cabbage, Potato



Mare (D)(S)

Seafood Buffet

Assorted Lobsters, Prawns, Mud Crabs,
Scallops, Mussels, Oysters

Beetroot Smoked Salmon (S)

Herb Smoked Salmon (S)

Garnishes:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

Light Soy Sauce

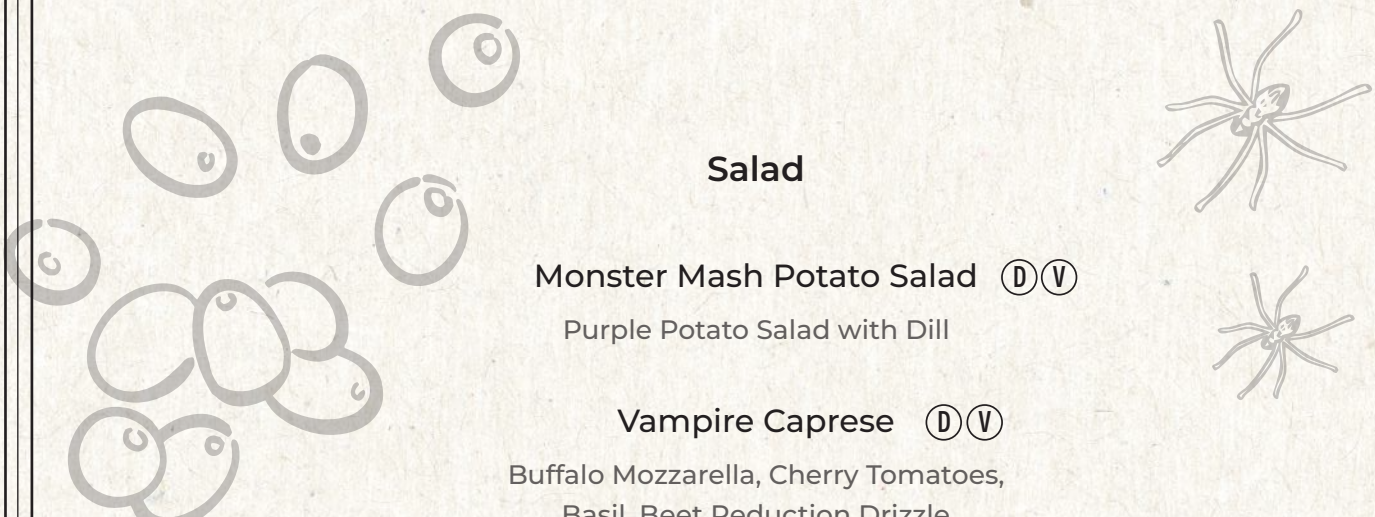
Condiments:

Horseradish Cream, Cornichons,

Caper Berries, Pickled Cucumber,

Pickled Silver Onion, Grain Mustard,

Dijon Mustard



Salad

Monster Mash Potato Salad (D)(V)

Purple Potato Salad with Dill

Vampire Caprese (D)(V)

Buffalo Mozzarella, Cherry Tomatoes,
Basil, Beet Reduction Drizzle

Salad Bar (V)

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

Vegetables Crudités with Dressing (V)

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



Pumpkin & Feta Salad (D)(N)

Roasted Pumpkin, Arugula,
Walnut, Feta



Cold Cuts & Cheese

Cold Cuts (N)(P)

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

Served with house-made pickled vegetables

Cheese Selection (D)(N)

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

Served with nuts and condiments

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





Bread Station (D)(N)

Pretzel

German Dark Rye

Multigrain Loaf

Farmer's Loaf

Assorted Bread Rolls



Italian Street Bites

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)

Pizza in Teglia

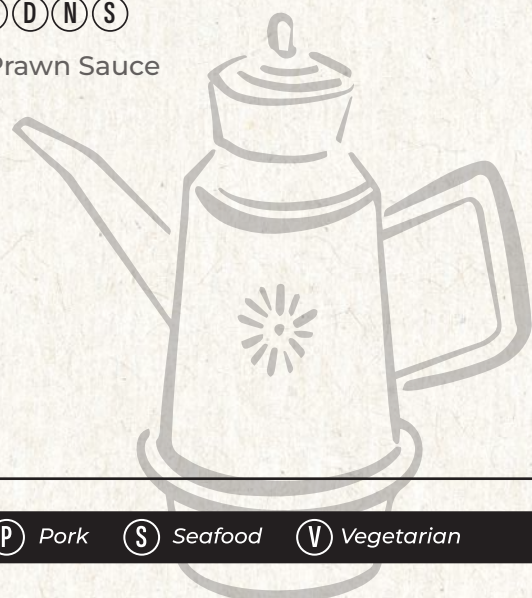
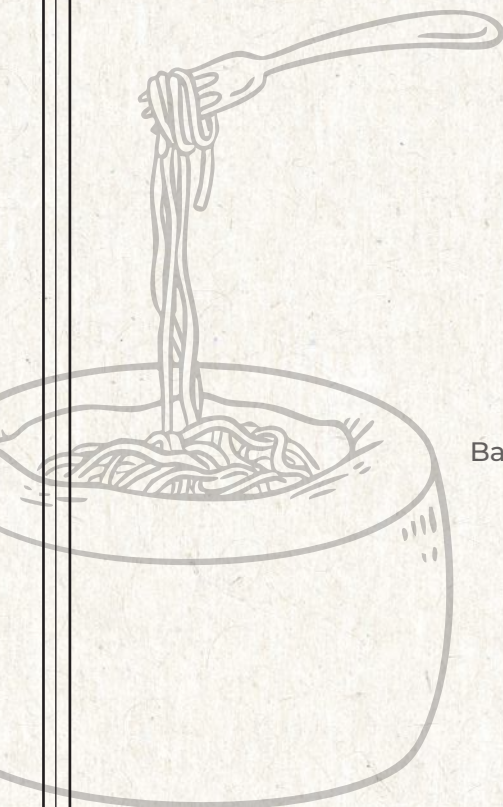
Coffin Calzone (D)(P)

Charcoal Calzone with Seasonal Fillings

Live Station

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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



BBQ Grill (D)(E)(P)(S)

Zombie Chicken

Herb and Spice Marinated Chicken

Devil's Prawns

Garlic-chilli Prawns with fiery red finish

Werewolf Lamb Chops

Mustard and Rosemary Marinated Lamb Chops

Condiments:

Dijon Mustard, Ketchup, Pickles

Carving

Slow-roasted Beef OP Rib

Frankenstein Ham (A)(D)

Whole Roasted Ham with Beetroot, Rum Glaze

Tombstone Salmon En Croûte (D)(E)(S)

Whole Salmon wrapped in Puff Pastry with
Blood Orange Glaze

Sides

Bloody Roasted Potatoes (D)(V)

Baby Potatoes, Beet Root,
Cherry Tomato, Confit Garlic

Jack-o'-lantern Vegetables (V)

Roasted Carrots, Pumpkin,
Beetroot, Parsnip

Condiments:

Grain Mustard, Dijon Mustard, Apple Sauce,
Red Wine Jus, Rosemary Jus, Horseradish Cream

Dolci

The Brain (D)(E)(N)

Red Velvet

Graveyard (D)(E)(N)

Tiramisu

Witch Cauldron (D)(E)(N)

Matcha Butter Cream Cake

Spooky Ghost Tart (D)(E)(N)

Citrus Meringue Tart

Bats (D)(E)(N)

Chocolate Caramel Tart

Radioactive Jelly (D)(E)(N)

Apple Cider Jelly

Bloody Panna Cotta (D)(E)(N)

Strawberry Vanilla Panna Cotta

Jack O Pumpkin (D)(E)(N)

Pumpkin Cheese Cake

Devil Chocolate Cake (D)(E)(N)

Bloody Mary (D)(E)(N)

Poison Apple (D)(E)(N)

Voodoo Cookies (D)(E)(N)

Halloween Assorted Macarons (D)(E)(N)

Gelato and Sorbet with Condiments

Chocolate Gelato (D)(E)

Vanilla Gelato (D)(E)

Strawberry Gelato (D)(E)

Peach Sorbet (V)

Lemon Sorbet (V)

