

RISTORANTE
ALLORA
BAR

**ALLORA
AFTER DARK**

AN EERIE-SISTIBLE HALLOWEEN BUFFET

31 October 2025 | 12 pm – 3 pm
\$78++ per Adult | \$38++ per Child

Featured Dishes

Pumpkin Gnocchi (D)(V)(N)

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 Cheeks in Red Wine and
"Bloody" Tomato Sauce

Blood Orange Glazed Seabass (S)

Grilled Seabass with Blood Orange Reduction



Hot Selection

Caponata (V)(N)

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

Emilia Lasagna (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout,
Béchamel, Parmigiano Reggiano

Soups

Ghostly Cauliflower Cream (D)(V)

Cauliflower Soup, Beetroot Sauce

Bloody Borscht (A)(D)

Hearty Beef Soup, Beetroot, Cabbage, Potato



Mare (S)(D)

Seafood Buffet

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

Beetroot Smoked Salmon (S)

Herbed 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)

Purple Potato Salad with Dill

Vampire Caprese (A)(N)

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 (P)

Roasted Pumpkin, Arugula,
Walnut, Feta

Cold Cuts & Cheese

Cold Cuts (P)(N)

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, Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts



Bread Station (N)(D)

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

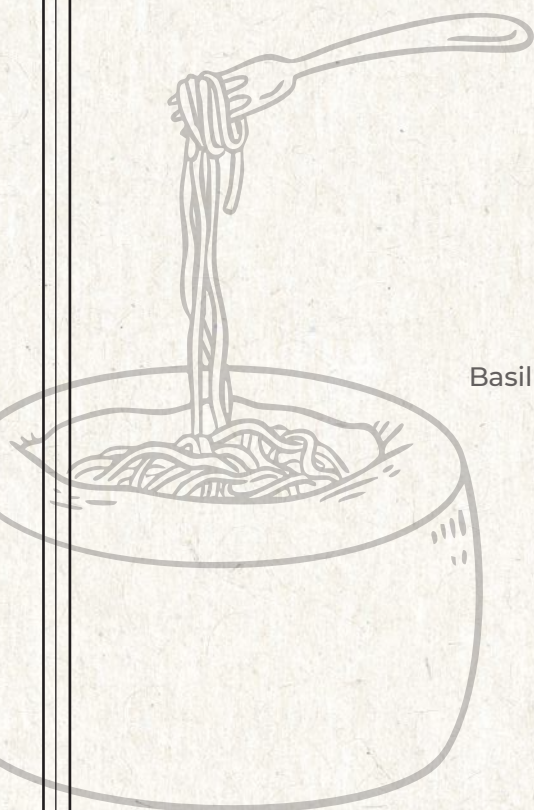
One Metre Pizza (D)(P)(N)(S)

Pizza in Teglia

Live Station

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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



BBQ Grill (D)(E)(P)

Zombie Chicken

Herb and Spice Marinated Chicken

Devil's Prawns

Garlic-chilli Prawns with fiery red finish

Condiments:

Dijon Mustard, Ketchup, Pickles

Carving

Bloody Beet Glazed Chicken

Roasted Chicken brushed with
Beetroot-pomegranate Glaze

Frankenstein Ham

Whole Roasted Ham with Beetroot, Rum Glaze

Crimson Cross Salmon En Croûte

Whole Salmon wrapped in Puff Pastry with
Blood Orange Glaze

Slow-roasted Beef OP Rib

Sides

Bloody Roasted Potatoes

Baby Potatoes, Beet Root,
Cherry Tomato, Confit Garlic

Jack-o'-lantern Vegetables

Roasted Carrots, Pumpkin,
Beetroot, Parsnip

Condiments:

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



Dolci

Graveyard-misu (E)(N)(D)

Black Magic Velvet Cake (E)(N)(D)

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

Blood Orange Panna Cotta (E)(D)

Eyeball Apple Jello (V)

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

Witch Hat Chocolate Tart (E)(N)(D)

Monster Finger Cannolo

Gelato & Condiments

Matcha Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Chocolate Gelato (G)

Peach Sorbet (G)

