

RISTORANTE
ALLORA
BAR

Allora's Gifts
FROM ITALY
CHRISTMAS BUFFET MENU

24 December 2024 | 6.00 pm – 9.30 pm
25 December 2024 | 12.00 pm – 3.00 pm
\$108++ per adult | \$48++ per child (7 – 12 years)

Seafood Rice (S)

Oven-baked Rice, Calamari, Prawns, Garden Vegetables

Polenta Concia (N) (D)

Traditional Polenta served with Gorgonzola Cheese

Chicken

Oven-roasted herb-marinated Chicken served with Potato Purée

Garden

Sautéed Brussel Sprouts, Grain Mustard Sauce, Crispy Pancetta

Soup (S)

Butternut Velouté served with Garlic Croutons



(G) Gluten Free (V) Vegan (A) Alcohol (D) Dairy (S) Seafood (N) Nuts (P) Pork (E) Eggs

Emilia (D) (A)

Gratinated Lasagna stuffed with Beef Ragout, Béchamel and Parmigiano Reggiano

Barramundi (S)

Seared Barramundi, Caponata and Fresh Herbs

Crespelle (D) (P)

Gratinated Crêpe stuffed with cooked Ham and Cheese

Mare (S)

Seafood Buffet

Lobsters, Prawns, Crab Legs, Scallops and Mussels on Ice

Gratinated Oysters

Sushi Platter

Beetroot Smoked Salmon

Balsamic Vinegar Smoked Salmon

Herbed Smoked Salmon

Garnishes:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette

Lemon and Lime Wedges

Light Soy Sauce

Pickled Ginger

Salad

Vegetables Crudités with Dressing

A mix of seasonal Vegetables with Balsamic dressing,
Extra Virgin Olive Oil, Citrus dressing

Potato Salad

Boiled Potatoes, house-made Mustard, Mayonnaise, Chives,
Apple Cider Vinegar

Greek Salad

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

Caesar Salad

Lettuce, house-made Caesar dressing, Grilled Chicken,
Bread Croutons, Parmigiano Reggiano

Soba Noodles

Buckwheat Soba Noodle Served with Dashi Soy Broth, Scallion, Nori Seaweed and Bonito

Octopus

Chargrilled Octopus, Cherry Tomatoes, Capers, Olives, Potatoes

Smoked Duck

Roasted Winter Root Vegetables, Ranch Dressing

Salmon Salad

Baby Romaine Lettuce, Kenya Beans, Citrus, Parsley, Fennel

Cold Cuts (N) (D)

Assorted Italian Cold Cuts

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, Blue Fior di Arancio

Served with nuts and condiments

Tomato Jam, Onion Marmalade, Honeycomb, House-made Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts

Bread station (N)(D)

Live Station

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

Basil Pesto, Arrabbiata, Bolognese and Prawn Sauce

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

Carving

Porchetta with Fennel Sage Stuffing
served with Mustard Sauce

Slow-roasted Beef Ribs served with Trio Pepper Sauce

Maple-glazed Gammon Ham served with Raisin Sauce

Roasted Whole Baby Lamb served with
Flatbread and Mint Yogurt Sauce

Slow-roasted Whole Turkey with
Chestnut Stuffing and Giblet Sauce

Salmon en Papillote with Fennel and fresh Lemon from
Allora Garden, served with Champagne Cream Sauce

Sauces for Carvings:

Mustard (A)(D)

Black pepper (A)

Red wine sauce (A)



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs

Carving Sides

Truffle Mashed Potato

Roasted Winter Vegetables

Chestnuts and Confit Shallots with Maple Syrup V

Condiments:

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

Dolci DNA

Ondeh Ondeh Cake

Ivory Raspberry Yule Log

Black Forest Cake

Raspberry Panna Cotta

Tiramisu

Panettone

Brioche Bread Pudding with Mixed Fruit

Traditional Christmas Fruit Cake

German Marzipan Stollen

Minced Fruit Pie

Assorted Christmas Cookies

Caramel Chocolate Tart

Mont Blanc Tart

Dessert Live Station

Assorted Gelato with Condiments



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs