

RISTORANTE
ALLORA
BAR

Greatest Hits Sunday Brunch BUFFET

25 January 2025 | 12 pm – 3 pm
\$98++ per adult | \$28++ per child (7 – 12 years)*
**Children 6 and below dine free*

Gnocchi (V)(D)

House-made Gratinated Potato Gnocchi, Gorgonzola, Parmigiano Reggiano, Fontal, Taleggio Creamy Sauce

Pork Rib (D)(A)(E)

Slow-cooked Balsamic and Black Pepper Sauce Iberico Pork Ribs, Celeriac Remoulade

Singapore Chilli Crab (D)(S)(E)

Live Mud Crab in Signature Chilli Sauce, served with Golden Mantou

Garden (V)

Caponata – Roasted Summer Vegetables in Tomato Stew

Emilia (A)(D)

Gratinated Lasagna stuffed with Beef Ragout, Béchamel and Parmigiano Reggiano

Lamb (D)(A)

Slow Braised Lamb Ossobuco, Grilled Lemon Polenta



Barramundi (A) (S) (D)

Seared Barramundi, Allora Lemon Capers Sauce, Confit Tomato

Chicken (D)

Oven-roasted Herb-marinated Chicken served with Potato Purée

Soup

Minestrone in Brodo (V)

Italian clear Vegetable Soup with Beans,
Pasta and Garden Vegetables

Bread Station

Assorted Bread Rolls

Rosemary Focaccia

Multigrain Loaf

Dark Rye Loaf

Japanese Corner (S)

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments:

Wasabi

Light Soy Sauce

Picked Ginger



Mare (S) (D)

Seafood Buffet

Assorted Lobsters, Prawns, Mud Crabs, Scallops, Mussels and Oysters on Ice

Beetroot Smoked Salmon (S)

Herbed Smoked Salmon (S)

Garnishes & Condiments:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

Light Soy Sauce

Horseradish Cream

Cornichons

Caper Berries

Pickled Cucumber

Pickled Silver Onions

Grain Mustard

Dijon Mustard



Salad

Salad Bar (V)

Mesclun, Cherry Tomato, Bell Pepper, Carrot,
Corn, Cucumber, Crouton, Bacon (P)

Vegetables Crudités with Dressing (V)

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

Singapore Rojak (S) (N)

Jicama, Apple, Pineapple, Green Mango, Rose Apple,
Peanut, Torch Ginger Flower, Rojak Sauce



Caesar Salad (D) (S) (P) (E)

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

Octopus (S)

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





Cold Cuts (N)(P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetable

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, House-made Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts



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)(S)(N)(P)

Pizza in Teglia

Live Station



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

Basil Pesto

Arrabiata

Bolognese

Prawn Sauce





Shawarma Stall D N E

Mediterranean Beef Shawarma, Arab Bread & Sauces

Condiments:

Garlic Sauce
Tahini
Spicy Harissa
Pickled Vegetables

Carving

Porchetta with Fennel Sage Stuffing D P E

Slow Roasted Beef OP Rib

Sambal Whole Barramundi S

Condiments:

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



Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five-spice Pork Belly P


Condiments:

Fragrant Rice
Cucumber
Tomato
Achar N
Chilli Sauce



Roti Prata Station D S E

Served with Snapper Fish Curry, Okra,
Aubergine, Tomato





Singapore Noodle Stall (D)(S)(N)(E)

Laksa Broth

Prawn Broth

Condiments:

Prawn

Fish Cake

Beansprout

Cockles

Yellow Noodles

Rice Noodles



Dolci

Cannoli (D)(P)

Ricotta Cheese, Candied Fruit, Chocolate Chip

Millefoglie (D)(E)

Chantilly Cream, Mixed Seasonal Berries



Alloramisù (D)(E)

Homemade Savoiardi Cookies, Espresso Coffee,
Mascarpone Mousse, Cocoa Powder

Pistachio Creme Brulee (G)(D)(N)(E)

Valrhona Chocolate Tart (D)(N)(E)

Vanilla Panna Cotta with Berries (G)(D)



Dessert Live Station (D)(N)(E)

Assorted Gelato with Condiments served in Coconut