

RISTORANTE  
**ALLORA**  
BAR

# SG61



## BUFFET

9 August 2026 | 12 pm – 3 pm & 6 – 9 pm

~~\$108++~~  
**\$65.88++**  
PER ADULT

**\$49++**  
PER CHILD

*Make a reservation and pay only 61%  
Kids 6 years and below dine free*

### Featured Dishes

#### Ayam Kapitan

Chicken cooked in a rich Coconut Gravy  
with Lemongrass, Turmeric and Spices

#### Babi Pongteh (P)

Braised Pork Belly with fermented Soybean Paste,  
Mushrooms and Potatoes

#### Sambal Whole Barramundi (S)

Grilled whole Barramundi glazed with Spicy Sambal Sauce

#### Emilia (A)(D)(E)

Gratinated Lasagna stuffed with Beef Ragout,  
Bechamel and Grana Padano

#### Singapore Chili Crab (D)(E)(S)

Fresh Crab wok-tossed in sweet and spicy Chili Sauce

#### Beef Rendang (N)

Slow-braised Beef in aromatic Spiced Coconut Gravy

#### Nyonya Chap Chye (V)

Braised mixed Vegetables with Shiitake Mushrooms  
and Glass Noodles

## Soups

### Bak Kut Teh (P)

Peppery Pork Rib Soup with Garlic and Herbs

### Tomato & Basil Soup (V)

Classic Tomato Soup with Fresh Basil and Olive Oil

## Mare

### Italian Seafood Bar

Assorted Lobsters, Prawns, Scallops, (S) (D)  
Mussels, and Oysters

#### Garnishes & Condiments:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

## Japanese Corner

Salmon & Tuna Sashimi (S)

*Served with Wasabi, Light Soy Sauce and Pickled Ginger*

## Smoked Fish (S)

Beetroot Smoked Salmon

Smoked Salmon

#### Condiments:

Horseradish Cream, Cornichons, Caper Berries,

Pickled Silver Onions

## Cold Cuts & Cheese

### Italian Cold Cuts (P) (N)

Parma Ham, Mortadella, Spianata Calabria and Cooked Ham

*Served with house-made pickled vegetables*

### Cheese Selection (D) (N)

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone,

Smoked Scamorza and Mozzarella

#### Accompaniments:

Tomato Jam, Onion Marmalade, Honey, House-made Mustard Grain,

Grapes, Dried Fruits, Mixed Nuts



## Bread Station

Assorted Bread Rolls  
Rosemary Focaccia  
Dark Rye Loaf  
Multigrain Loaf



## Salad

### Salad Bar (V)

Mesclun Greens  
Cherry Tomatoes  
Bell Peppers  
Carrots  
Corn  
Cucumber  
Bacon (P)



### Condiments:

Extra Virgin Olive Oil, Citrus Dressing, Caesar Dressing,  
Thousand Island Dressing, Croutons



## Singapore Rojak (N)(S)

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



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

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

## Octopus (S)

Char-grilled Octopus, Cherry Tomatoes, Capers, Olives, Potatoes





## Live Stations

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

Fresh Pasta tossed in a Cheese Wheel

*With your choice of:*

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



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

Laksa Broth  
Prawn broth

*Accompaniments:*

Prawn, Fish Cake, Beansprout, Cockles,  
Yellow Noodle, Rice Noodle

## BBQ Station

### Kueh Pie Tee (E)(N)(S)

Crispy Pastry Cups served with Braised Turnip,  
Carrot, Egg and Coriander

### Chicken & Beef Satay (N)

Charcoal-grilled Skewers served with Peanut Sauce,  
Cucumber, Onion and Ketupat

### Otah Otah (D)(E)(N)(S)

Grilled fish Mousse wrapped in Banana Leaf

*Condiments:*

Satay Sauce, Cucumber, Onion, Ketupat



## Hawker Stall

Roasted Chicken  
Poached Chicken  
Roasted Five-Spice Pork Belly (P)

*Condiments:*

Fragrant Rice  
Cucumber  
Tomato  
Achar (N)  
Chicken Rice Chili Sauce





## Roti Prata Station

South Indian Flatbread (DSE)

Served with Snapper Fish Curry, Okra, Aubergine, and Tomato

## Carving

### Roasted Beef Ribeye

Served with Mustard and Fresh Herbs

### Carving Sides

Potato Purée (D)

Beechwood-grilled Vegetables (V)

Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream

Sauces:

Black Pepper Sauce (A)



## Italian Street Bites

### Parma Ham and Gnocco Fritto (DP)

Thin slices of Parma Ham served with crispy Gnocco Fritto and Mozzarella

### One Metre Pizza (DPNS)

A variety of Pizzas served on a meter-long Wooden Board

### Seafood Laksa Pizza (EDNS)

Poached assorted Seafood, Laksa Sauce, Boiled Eggs



(A) Alcohol

(D) Dairy

(E) Eggs

(G) Gluten Free

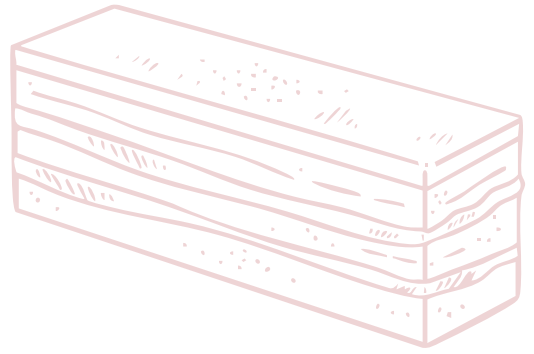
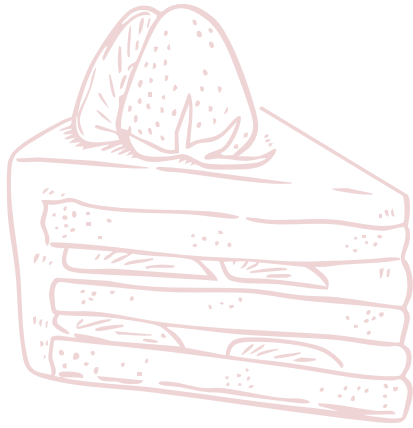
(N) Nuts

(P) Pork

(S) Seafood

(V) Vegetarian





## Dolci

Tiramisu (D)(E)

Chocolate Teh Halia Mousse Cake (D)(E)(N)

Singapore Sling Cake (D)(E)

Pandan Gula Melaka Lamington (D)(E)

Red Velvet (D)(E)(V)

Pulut Hitam Cake (D)(E)(N)

Oreo Cheesecake (D)(E)(N)(V)

Raspberry Lychee Bandung (D)(E)(N)

Iced Gem Cirtus Meringue Tart (D)(E)(N)

Strawberry Vanilla Tart (D)(E)(N)

White Rabbit Candy Panna Cotta (D)

Milo Dinosaur Chocolate Mousse (D)(E)

Assorted Nonya Kueh (D)(E)(V)

Assorted Kueh Lapis (D)(E)(N)(V)



## Live Station

Ice Kacang with Local Condiments (V)

*Condiments:*

Red Bean, Chendol, Atap Seed, Sweet Corn, Assorted Jelly, Gula Melaka, Evaporated Milk, Rose Syrup

## Ice Cream Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

