

RISTORANTE
ALLORA
BAR

SG60



BUFFET

9 August 2025 | 12 pm – 3 pm & 6 – 9 pm

\$60 nett per adult | \$38++ per child (7 – 12 years) | Kids 6 years and below dine free

Featured Dishes

Braised Pork Trotter (D E A)

Slow-braised Pork Trotter in Fragrant Soy and Spice Gravy

Prawn Assam Pedas (S)

Spicy-sour Tamarind Curry with Prawns, Tomatoes, and Aromatic Herbs

Beef Rendang Lasagna (D A E)

Gratinated Lasagna stuffed with Beef Rendang, Bechamel and Parmigiano Reggiano

Vegetables

Garden (S)

Sautéed Broccoli with Confit Garlic, Anchovies and a touch of Chili

Chicken (A D)

Slow-cooked whole Chicken served with Ratte Potatoes and Rosemary Jus

Soups

Double Boiled Chicken Soup

Clear, nourishing Broth with Chicken, Red Dates and Goji Berries

Mare

Italian Seafood Bar

Prawn, Mud Crab, Scallops, Mussels, (S) (D)
Assorted Lobsters and Oysters

Garnishes & Condiments:

Citrus Dressing
Shallot Mignonette (A)
Lemon & Lime Wedges

Japanese Corner

Salmon & Tuna Sashimi (S)
Assorted Sushi & Maki Platter

Served with Wasabi, Light Soy Sauce and Pickled Ginger

Smoked Fish

Beetroot Smoked Salmon
Herb 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

Mesclun Greens
Cherry Tomatoes
Bell Peppers
Carrots
Corn
Cucumber
Bacon 

Condiments:

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



Singapore Rojak

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



Caesar Salad

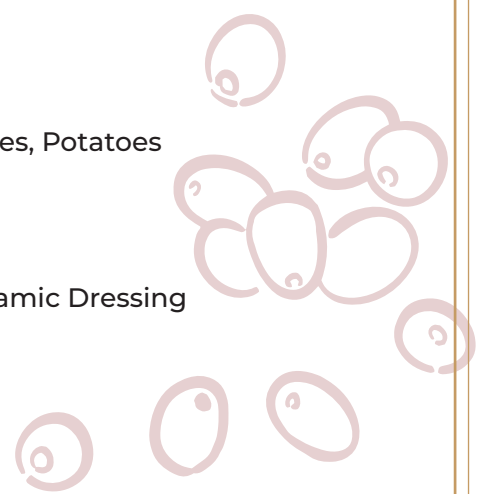
Lettuce, house-made Caesar Dressing, Grilled Chicken,
Bread Crouton, Parmigiano Reggiano

Octopus

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

Bresaola

Arugula, Citrus Segment, Walnut, Poached Pear, Balsamic Dressing





Live Stations

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

Fresh Pasta tossed in a Cheese Wheel

With your choice of:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



Singapore Noodle Stall

Laksa Broth

Prawn broth

Accompaniments:

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

BBQ Station

Assorted Satay

Otah Otah

Lamb Chop with Bak Kut Teh Spices

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 (D)(S)(E)

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



Carving

Slow-Roasted Beef Striploin

Served with Mustard and Fresh Herbs

Sambal Whole Barramundi (S)

Grilled whole Barramundi glazed with Spicy Sambal Sauce

Carving Sides

Potato Purée (D)

Beechwood-grilled Vegetables (V)

Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream, Calamansi

Sauces:

Black Pepper Sauce (A)

Red Wine Sauce (A)



Italian Street Bites

Parma Ham and Gnocco Fritto (D P)

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

One Metre Pizza (D P N S)

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

Seafood Laksa Pizza (E D N S)

Poached assorted Seafood, Laksa Sauce, Boiled Eggs



Dolci

Milomisu (D)(E)

Rose Bandung Craquelin Crème Puff (D)(E)

Ondeh Ondeh Cake (D)(E)

Mango Shortcake (D)(E)

Kueh Lapis (D)(E)(N)

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

Dark Chocolate Tart (D)(E)(N)

Soy Milk Panna Cotta (D)

Strawberry Coconut Mousse (D)

Assorted Nonya Kueh (V)



Hot Dessert

Bur Bur Hitam with Coconut Cream (V)

Dessert Live Station

Ice-cream in Coconut shell with local condiments

Flavours:

Gula Melaka, Taro, Vanilla, Strawberry, Chocolate (D)(G)

