RISTORANTE

ALLORA

BAR

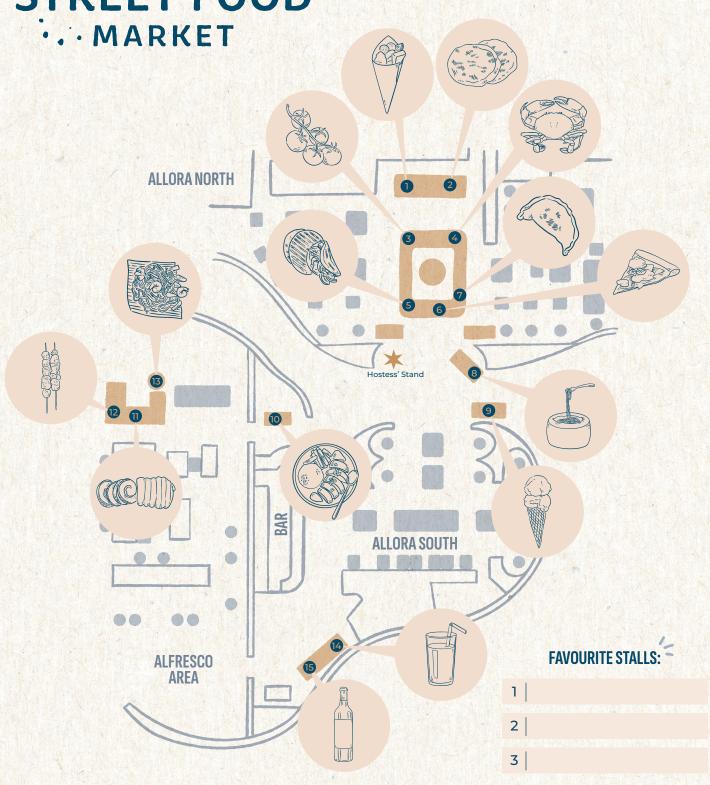


27 JULY & 31 AUGUST 2025 12 PM - 3 PM

\$98++ PER ADULT \$38++ PER CHILD



Collect stamps from all stations and submit your top 3 favourite stalls to our Allora team to receive an à la carte dining voucher!



LEGEND

1 Cuop	po Napoletano	#01-01	Wood-fire Pizza	#01-06	Meat Lover Stall	#01-11
2 Prata		#01-02	Piadina Romagnola	#01-07	Meat Skewer Stall	#01-12
3 Salad	l & Cold Cut	#01-03	Cheese Wheel Pasta	#01-08	Wok Stall	#01-13
4 Seafo	ood & Cheese	#01-04	Dessert	#01-09	4 Beverages	#01-14
5 Shaw	arma Stall	#01-05	Chicken Rice Stall	#01-10	5 Wine	#01-15



Hawker Noodle (\$)(P)(E)

Char Kway Teow, Chinese Sausages, Cockles, Beansprouts, Crispy Pork Lard

Carrot Cake (A) (D) (S) (E)

Wok Fried Carrot Cake, XO Sauce, Scallions

Pork Ribs (S) (D) (E)

Slow Braised Pork Ribs, Balsamic Pepper Glaze

Garden (V) (N)

Summer Vegetables Caponata, Pine Nuts

Emilia DAE

Gratinated Lasagna stuffed with Beef Ragout, Bechamel and Parmigiano Reggiano

Barramundi (S) (A)

Fish Curry Barramundi, Okra, Aubergines, Onions

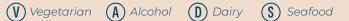
Roti Prata (V)

Crispy Indian Pan-fried Bread

Soup (V) (N)

Summer Minestrone







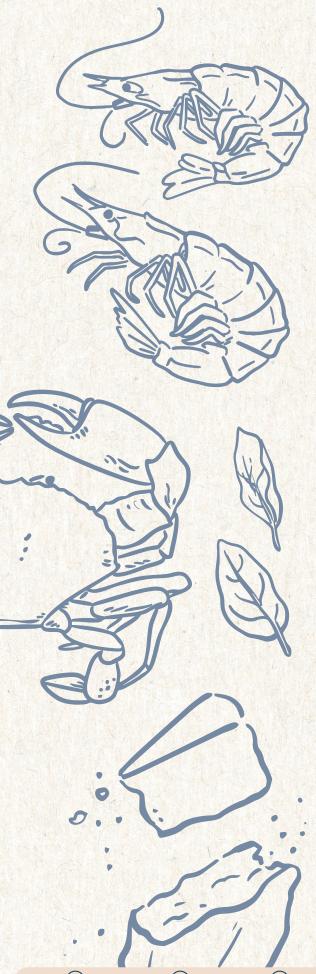












Mare

Seafood Buffet

Prawns, Mud Crabs, Scallops, Mussels, Oysters (\$)

Beetroot Smoked Salmon (\$)

Herbed Smoked Salmon (§)

Garnish:

Balsamic Vinaigrette Citrus Dressing Shallot Mignonette (A)(S) Lemon & Lime Wedges

Condiments:

Horseradish Cream Cornichons Capers Berries Pickled Cucumber Pickled Silver Onion Grain Mustard Dijon Mustard

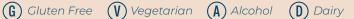
Cheese Selection (N) (D)



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 (N)









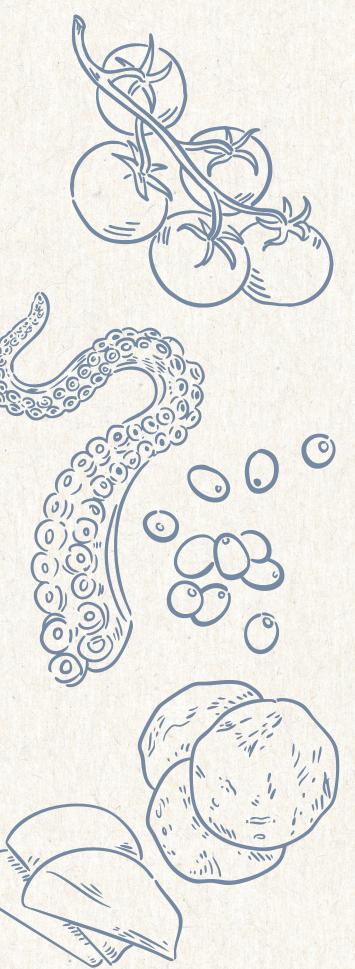












Salad Bar

Mesclun Salad (V)

Cherry Tomatoes Bell Peppers Carrots Corn Cucumber Bacon (P)

Garnishes:

Crouton

Extra Virgin Olive Oil Citrus Dressing Caesar Dressing (D)(S)(E) Thousand Island Dressing (D)(S)(E)

Vegetables Crudités With Dressing (V)

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

Caprese (D)

Heirloom Tomatoes, Mozzarella, Basil, Oregano, Extra Virgin Olive Oil

Octopus (\$)

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

Bresaola (A)(N)

Arugula, Citrus Fruits, Walnuts, Poached Pears, Balsamic Dressing

Cold Cuts (N) (P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

Served With House-Made Pickled Vegetables



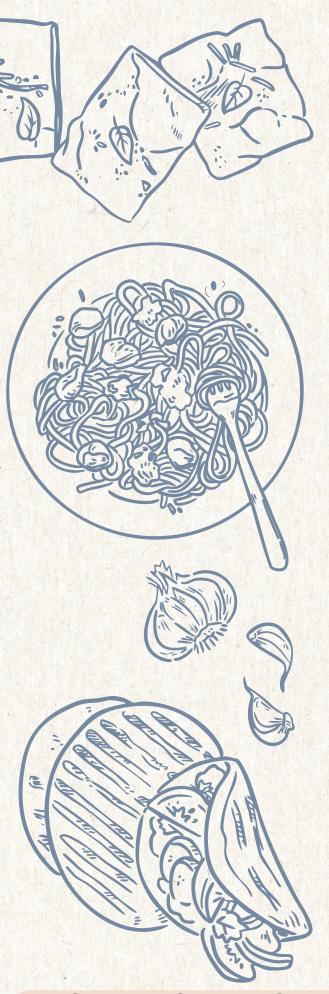












Bread Station (N) (D)

Focaccia

Ciabatta

Multigrain Loaf

Farmer's Loaf

Assorted Bread Roll

Parma Ham And Gnocco Fritto (D) (P)

Thinly sliced Parma Ham served with Traditional Gnocco Fritto and Mozzarella

One Metre Pizza DPNS

Pizza In Teglia by Head Pizzaiolo Chef Enzo

Calzone Pugliese di Cipolle

Pizza al Taglio

Live Station

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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

Shawarma Stall

Mediterranean Lamb Shawarma, Pita Bread

Condiments:

Cucumber

Tomato

Lettuce

Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onions











Cuoppo Napoletano Station

Arancini (A) (E)
Deef-fried Stuffed Italian Rice Balls

Fritto Misto (\$)



Fried Seafood

Sciatt (D)

Buckweed Cheese Fritters

Sgagliozze V



Fried Polenta Fritters

Panelle (V)



Sicilian Chickpea Fritters

Panzerotti

Pugliese Savoury Turnovers

Condiments:

Lemon -

Garlic Aioli DE



Lemony Tartar Sauce (D) (E)

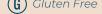
Piadina And Crescione Station

Italian Flat Bread

Cheese

Tomato

Arugula







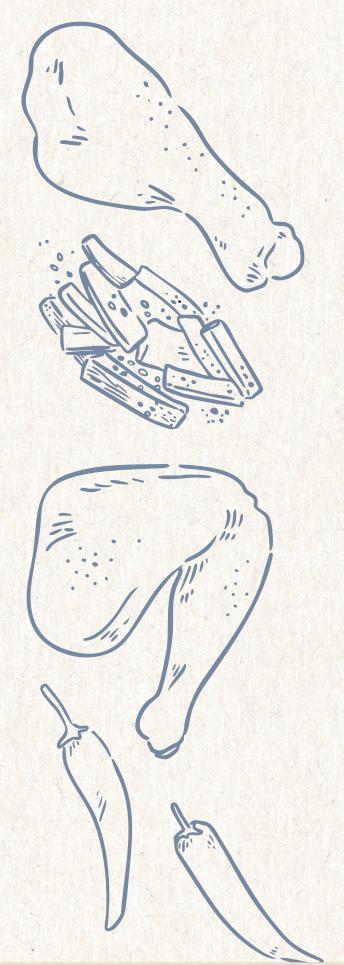












Hawker Stall

Roasted Chicken

Poached Chicken

Condiments:

Fragrant Rice Cucumber Tomato Achar N Sambal Chili Chicken Rice Chili Hoi Sin Sauce







Dolci

Tiramisu DNE

Candied Cannoli and Chocolate

Panna Cotta with Berries Compote (1)

Bomboloni with Chocolate Filling (D)(N)(E)

Pandan Chiffon Cake DNE

Portuguese Egg Tart DNE

Chendol in Coconut Shell (V)

Kueh Lapis DNE

Assorted Noya Kueh DNE

Candy Floss (V)

Seasonal Fruit Platter **G V**

Brioches & Crepes With Gelato (G)(V)

Vanilla Gelato

Chocolate Gelato

Strawberry Gelato

Gula Melaka Gelato

Peach Sorbet

Beverage

Limoncello Spritz (A)

Pineapple Paradise

Sunrise Serenade & Nature's Nectar





BBQ Italian & Local Grills NP

Arrosticini

Skewered Grilled Lamb Meat

Assorted Satay

Zampina

Pugliese Sausage

Condiments:

Cucumber

Red Onion

Ketupat

Satay Sauce (N)

Carving

Slow-roasted Beef Ribeye

Porchetta PA



Carving Sides

Roasted Potato (V) (D)



Beechwood-grilled Vegetables (V)



Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream

Sauces For Carvings:

Black Pepper Sauce (A)



Red Wine Sauce (A)



