

ALLORA

Summer ::
STREET FOOD
 :: **MARKET**

\$38++
PER CHILD



Hawker Noodle (S)(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 (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout, Bechamel and Parmigiano Reggiano

Barramundi (S)(A)

Fish Curry Barramundi, Okra, Aubergines, Onions

Roti Prata (V)(D)

Crispy Indian Pan-fried Bread

Soup (V)(N)

Summer Minestrone



Mare

Seafood Buffet

Prawns, Mud Crabs, Scallops, Mussels, Oysters (S)

Beetroot Smoked Salmon (S)

Herbed Smoked Salmon (S)

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)
Crouton

Garnishes:

Extra Virgin Olive Oil
Citrus Dressing
Caesar Dressing (DSE)
Thousand Island Dressing (DSE)

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 (S)

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

Bresaola (AN)

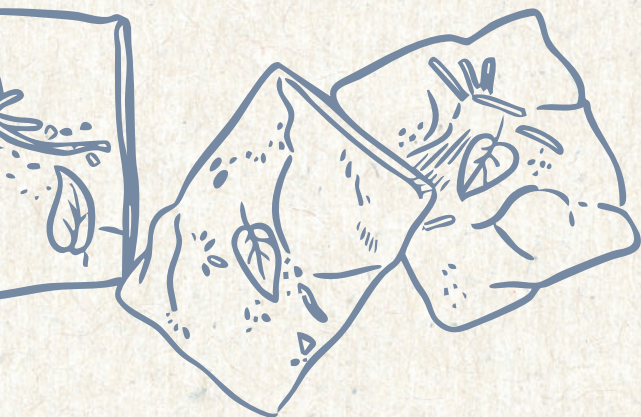
Arugula, Citrus Fruits, Walnuts, Poached Pears, Balsamic Dressing

Cold Cuts (NP)

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)

Foccacia

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 (D) (P) (N) (S)

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



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



Cuoppo Napoletano Station

Arancini (A) (E)

Deef-fried Stuffed Italian Rice Balls

Fritto Misto (S)

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 (D) (E)

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 

Sambal Chili

Chicken Rice Chili

Hoi Sin Sauce



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts

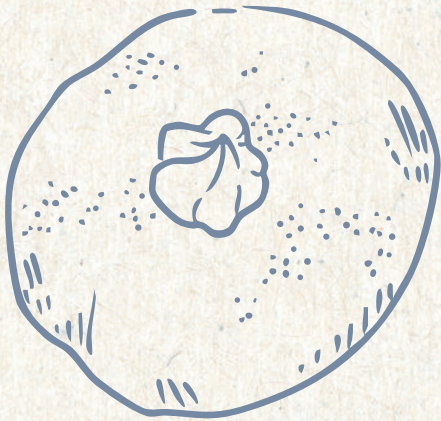


Pork



Eggs

Dolci



Tiramisu (D)(N)(E)

Candied Cannoli and Chocolate (D)

Panna Cotta with Berries Compote (G)(D)

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

Pandan Chiffon Cake (D)(N)(E)

Portuguese Egg Tart (D)(N)(E)

Chendol in Coconut Shell (V)

Kueh Lapis (D)(N)(E)

Assorted Noya Kueh (D)(N)(E)

Candy Floss (V)

Seasonal Fruit Platter (G)(V)

Brioche & Crepes With Gelato (G)(V)

Vanilla Gelato

Chocolate Gelato

Strawberry Gelato

Gula Melaka Gelato

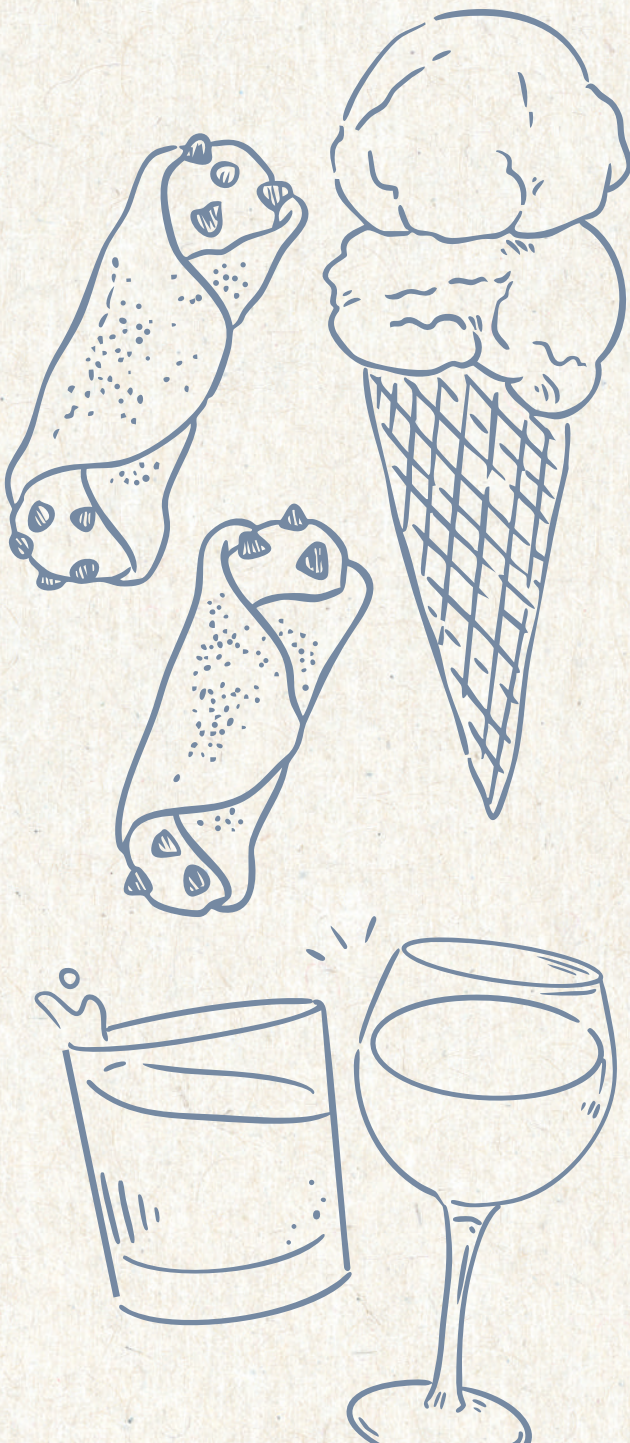
Peach Sorbet

Beverage

Limoncello Spritz (A)

Pineapple Paradise

Sunrise Serenade & Nature's Nectar





BBQ Italian & Local Grills (N P)

Arrosticini

Skewered Grilled Lamb Meat

Assorted Satay

Zampina

Pugliese Sausage

Condiments:

Cucumber

Red Onion

Ketupat

Satay Sauce (N)

Carving

Slow-roasted Beef Ribeye

Porchetta (P A)

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)