

RISTORANTE

ALLORA

BAR



A TASTE OF
THAILAND

COLLABORATION WITH
VOCO BANGKOK SURAWONG

9 NOVEMBER 2025
12 PM – 3 PM

\$98++
PER ADULT

\$38++
PER CHILD
(7 – 12 years)



Featured Dishes

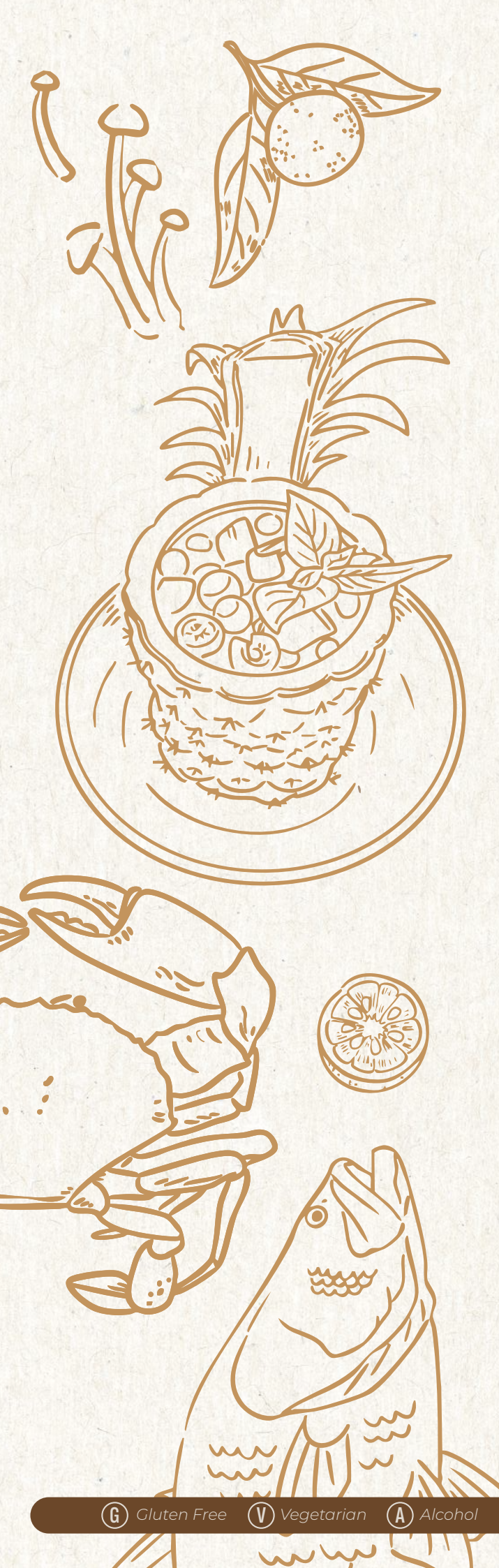
Steamed Sea Bass with (S)
Spicy Lime Sauce
ปลากะพงนึ่งมะนาว
Chinese cabbage, garlic, coriander

Roasted Duck in Red Curry (D)(S)(N)
แกงเผ็ดเป็ดย่าง
Lychee, grape, cherry tomato,
eggplant, basil leaves

Steamed Seafood Curry (D)(S)(N)
หอยหมกในลูกมะพร้าวอ่อน
Curry paste, coconut milk, basil leaves,
served in young coconut

Wok-Fried Chicken with (N)
Cashew Nuts
ไก่ผัดเม็ดมะม่วงหิมพานต์
Capsicum, onion, spring onion, cashew nuts

Deep-Fried Fish Cake (S)(E)
ทอดมันปลากราย
Cucumber, red onion, vinegar syrup



Vegetables & Rice

Wok-Fried Mixed Vegetables (S)
with Garlic Sauce, Crab Meat
ผัดผักรวมกับซอสกระเทียมและเนื้อปู

Steamed Jasmine Rice (V)
Khao Suay ข้าวสวย

Simple fragrant jasmine rice,
perfect pairing for curries and grilled dishes

Soups

Tom Yum Goong (S)
ต้มยำกุ้ง

Classic hot & sour Thai soup with prawn,
lemongrass, galangal, kaffir lime leaf,
mushroom, tomato, chili, and fresh lime juice

Spicy Soup with Pork Spare Ribs (P)(S)
ต้มแซ่บซี่โครงหมูอ่อน

Lemongrass, galangal, kaffir lime leaves,
chili, straw mushroom

Cold Selection

Mare (S)(D)
Italian Seafood Bar

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

Garnish:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

Japanese Corner (S)

Salmon & tuna sashimi

Condiments:

Wasabi

Light Soy Sauce

Pickled Ginger



Smoked Fish (S)

Beetroot smoked salmon

Herb smoked salmon

Condiments:

Horseradish Cream

Cornichons

Caper Berries

Pickled Silver Onions

Salads

Pineapple Morsel topped with (V)
Pickled Turnip & Peanuts

มาฮ้อ

Thai Herbs Salad with Salmon (S)

ยำสมุนไพรไทยกับปลาแซลมอน

Crispy Prawn with Green Apple Salad (S)

กุ้งฟูเสิร์ฟกับยาแอปเปิ้ลเขียว

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

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

Salad Bar (V)

Mesclun Greens

Cherry Tomatoes

Bell Peppers

Carrots

Corn

Cucumber

Bacon (P)

Condiments:

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing (D)(S)(E)

Thousand Island Dressing (D)(S)(E)

Croutons





Cold Cuts & Cheese

Italian Cold Cuts (P)(N)

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 (N)

Bread Station

Assorted Bread Rolls (E)(D)

Rosemary Focaccia (V)

Dark Rye Loaf (V)

Multigrain Loaf (V)

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

Thai-Style Fried Noodle with Prawn (S)(N)(E) ผัดไทยกุ้ง

Rice noodle, bean sprout, tofu, chive,
red onion, pickled turnip, egg



Thai Boat Noodle Station (D)(S)(N)(P)

ก๋วยเตี๋ยวเรือ

Broth:

Rich beef or pork bone simmered with star anise, cinnamon, garlic, coriander root

Noodles:

Rice vermicelli, flat rice noodles

Proteins:

Sliced beef/pork, meatballs, braised brisket/shoulder

Toppings:

Bean sprout, morning glory, Thai celery, fried garlic, coriander

Condiments:

chili flakes, fish sauce, pickled chili vinegar, white sugar, crushed peanuts

BBQ Station

Pla Meuk Yang (D)(S)(N)

Marinated squid with Thai seafood sauce

Kung Pao (D)(S)(N)

Grilled prawns with Thai seafood sauce

Koh Moo Yang (P)

grilled marinated pork collar with spicy lime sauce

Yum Neua Yang Grilled Beef (S) with Spicy Dressing ยำเนื้อย่าง



Khao Ka Moo Station (P)(E)

Thai braised pork leg

ขาหมูพะโล้

Carved to order with jasmine rice, hard-boiled egg, pickled mustard greens, chili vinegar, garlic

Carving Station

Slow-Roasted Beef Striploin

Mustard & fresh herbs

Roasted Whole Barramundi (S)

Glaze:

Citrus cream 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 & Gnocco Fritto (D)(P)

Thin Parma ham with crispy gnocco fritto & mozzarella

1-Meter Pizza (D)(P)(N)(S)

Assorted pizzas served on a meter-long wooden board



Dolci

Thai Milk Tea Hazelnut Cake (D)(N)(E)

Thai Green Tea Chocolate Cake (D)(N)(E)

Water Chestnut Tako (G)(V)

Corn Tako (G)(V)

Pandan Gula Melaka Coconut (D)(N)(E)

Butterfly Pea Panna Cotta (G)(D)

Lemongrass Jelly (G)(V)

Luk Chup (G)(E)

Pandan Coconut Crème Brûlée (D)(E)

Khao Niao Mamuang (Mango Sticky Rice) (G)(V)

Tub Tim Krob (Red Ruby with Jackfruit in Coconut) (G)

Banana in Coconut Milk (กล้วยมะพร้าว) (G)(V)

Tiramisu (D)(E)

Cannoli (D)(N)(P)(E)

Citrus Meringue Tart with Kaffir Lime (D)(N)(E)



Hot Dessert

Banana Prata (V) (D)
Roti Gluay กล้วยโรตีส

Freshly flipped prata filled with sliced banana, pan-fried until crisp, drizzled with condensed milk & sugar

Condiments:

Condensed Milk, Chocolate Sauce, Nutella, Peanut Butter, Vanilla Ice Cream



Dessert Live Station

Gelato served in Coconut Shell (D) (G)

Gelato Selection:

Thai Milk Tea Gelato

Coconut Kaffir Lime Gelato

Vanilla Gelato

Strawberry Gelato

Chocolate Gelato

