

RISTORANTE
ALLORA
BAR

Festive Buffet
AN ITALIAN YULETIDE
AT THE PALAZZO



CHRISTMAS EVE DINNER

24th Dec 2025, Wednesday

1st seating: 5pm to 7.30pm

2nd seating: 8pm to 10.30pm

25 DEC BRUNCH

25th Dec 2025, Thursday

12pm to 3pm

ADULT

\$118++

CHILD (7-12 years)

\$38++

*Children 6 years and below dine free

BEVERAGES FOR CELEBRATION

Prosecco or Sparkling Rose at \$60++ per bottle

RISTORANTE
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BAR

Festive Buffet
**AN ITALIAN YULETIDE
AT THE PALAZZO**

Seafood Rice (S)

Oven-baked Rice, Calamari, Prawns, Garden Vegetables

Polenta Concia (N)(D)

Traditional Polenta served with Gorgonzola Cheese

Chicken

Oven-roasted herb-marinated Chicken served with Potato Purée

Garden

Sautéed Brussel Sprouts with Grain Mustard Sauce and Crispy Pancetta

Emilia (D)(A)

Gratinated Lasagna stuffed with Beef Ragout, Béchamel and Parmigiano Reggiano



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



Barramundi (S)

Seared Barramundi, Caponata and Fresh Herbs

Crespelle (D)(P)

Gratinated Crêpe stuffed with cooked Ham and Cheese



Soup (S)

Vellutata di Zucca Butternut (D)(V)

Christmas Broth

Bread station (N)(D)

Assorted Artisan Breads and Rolls



Mare (S)

Seafood Buffet

Assorted Lobsters, Prawns, Fresh Oysters, Crab Legs, Scallops, Mussels on Ice

Sushi Platter

Beetroot Smoked Salmon

Herbed Smoked Salmon



Garnishes:

Balsamic Vinaigrette

Citrus Dressing

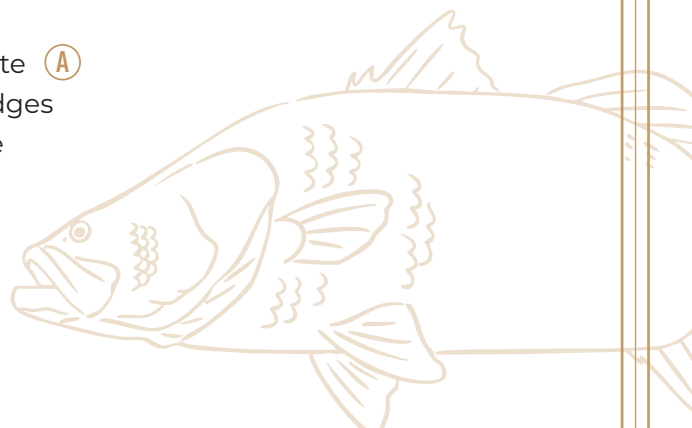
Shallot Mignonette (A)

Lemon & Lime Wedges

Light Soy Sauce

Pickled Ginger

Wasabi



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



Salad

Vegetables Crudités with Dressing

Seasonal Vegetables with Balsamic Citrus Vinaigrette

Potato Salad

Boiled Potatoes, Homemade Mustard, Mayonnaise, Chives,
Apple Cider Vinegar





Greek Salad

Romaine Lettuce, Tomato, Cucumber,
Black Olives, Feta, Olive Oil

Caesar Salad

Lettuce, Caesar Dressing, Grilled Chicken,
Croutons, Parmigiano Reggiano



Soba Noodles

Buckwheat Soba Noodle with Dashi Soy Broth, Scallion, Nori, Bonito Flakes

Octopus

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



Smoked Duck

Winter Roasted Root Vegetables with Ranch Dressing

Cold Cuts

Italian Cold Cuts

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

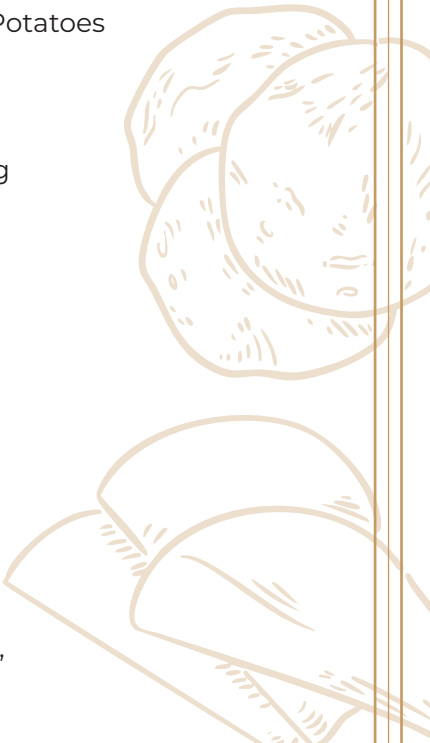
Served with house-made pickled vegetables

Cheese Selection

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone,
Smoked Scamorza, Mozzarella, Blue Fior di Arancio

Accompaniments

Tomato Jam, Onion Marmalade, Honey, Homemade Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



Live Station

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

Basil Pesto, Arrabbiata, Bolognese and Prawn Sauce

Parma Ham and Gnocco Fritto (D)(P)

Thin Slices of Parma Ham with Traditional Gnocco Fritto and Mozzarella



One Metre Pizza (D)(P)(N)(S)

Variety of Pizzas

BBQ Grill

King Prawns

Garlic-lemon Butter

Lobster Halves

Herb Butter Glaze

Salmon, Octopus Skewers

With Chili Oil & Parsley

Italian Sausages

Pork & Fennel

Grilled Lamb Chops

Rosemary & Lemon Zest

Garlic-Parsley Baked Oysters

Condiments For BBQ

Chimichurri, Salsa Verde, Smoked Sea Salt, Lemon Wedges, Chili Oil



Carving Station

Slow Roasted Whole Turkey with Chestnut Stuffing and Giblet Sauce

Slow Roasted Beef Op Rib with Trio Pepper Sauce

Maple-glazed Gammon Ham with Raisin Sauce

Roasted Whole Baby Lamb with Flatbread, Mint Yoghurt Sauce



Carving Sides

Truffle Mash Potato

Chestnuts and Confit Shallot with Maple Syrup 


Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream,
Apple Sauce, Mint Jelly, Cranberry Sauce

Sauces for Carvings:

Mustard  

Black pepper 

Red wine sauce 



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs





Dolci



Strawberry Yule Log (E)(N)(D)

Alloramisù Yule Log (E)(N)(D)

Aurora Passion Yule Log (E)(N)(D)

Vanilla Raspberry Panna Cotta (N)(D)

Cranberry & Green Apple Jell-O (V)

Panettone (E)(N)(D)

Brioche Bread and Butter Pudding with Mixed Fruit (E)(N)(D)

Christmas Rich Fruit Cake (E)(N)(D)

German Marzipan Stollen (E)(N)(D)

Minced Fruit Pie (E)(N)(D)

Christmas Citrus Tart (E)(N)(D)

Caramel Chocolate Tart (E)(N)(D)

Assorted Christmas Cookies



Gelato & Sorbet with Condiments



Vanilla (E)(D)

Strawberry (E)(D)

Chocolate (E)(D)

Peach (V)

Lemon (V)