

RISTORANTE
ALLORA
BAR

金宴盈春
Auspicious
Celebrations

Lunar New Year Eve Buffet at Allora



16 FEBRUARY 2026, MONDAY

1st seating: 5pm to 7.30pm

2nd seating: 8pm to 10.30pm

ADULT

\$118++

CHILD (7-12 years)

\$59++

*Children 6 years and below dine free

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Lunar New Year Eve Buffet at Allora

Egg Seafood Fried Rice (D)(S)(N)(E)

Fragrant Rice with Crab Meat, Seafood and Scallions

Fortune Prawns (D)(S)(N)(E)

Deep-fried Tiger Prawn tossed with Mayonnaise
and crispy golden Cornflakes

Singapore Chili Crab (S)(D)(E)

Live Mud Crab in signature Chili Sauce, served with golden Mantous

Golden Fried Chicken (D)(E)

Curcuma crispy Chicken with Mint Sauce

Abundance Golden Brick Tofu (D)(S)(N)(E)

Golden Beancurd, dried Oyster, Baby Abalone,
Fat Choy, Spinach, Superior Brown Sauce

Prosperity Fish (S)

Steamed Barramundi with duo Garlic, Leek & Coriander Garnish

Beef Rendang Lasagna (D)(E)

Gratinated Lasagna stuffed with Beef Rendang,
Béchamel, and Parmigiano Reggiano



Dim Sum

Chicken Siew Mai (S) (E)

Golden Money Bag with Sambal Mayo (D) (E) (S) (N)

Soup

Double-Boiled Chicken Soup

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

Shellfish Bisque (S) (D)

Creamy Soup crafted from fresh Shellfish

Mare (S) (D)

Seafood Buffet

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

Condiments:

Citrus Dressing

Shallot Mignonette (A)

Lemon and Lime

Japanese Corner (S)

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments:

Wasabi, Light Soy Sauce,

Pickled Ginger

Smoked Fish

Beetroot Smoked Salmon

Herb Smoked Salmon

Condiments:

Horseradish Cream, Cornichons, Capers,

Pickled Silver Onions, Gherkin

Salad Bar

Mesclun Greens, Cherry Tomatoes, Bell Peppers,
Carrots, Corn, Cucumber, and Bacon (P)

Condiments:

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

Specialty Salads

Singapore Rojak (N) (S)

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

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

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

Tomato Salad (D)

Heirloom Tomato, Mozzarella, Mandarin Orange, Citrus Vinaigrette

Jellyfish Salad (S)

XO-marinated Jellyfish, toasted Sesame, Scallions

Octopus Salad (D) (S) (E)

Marinated Baby Octopus, Cucumber, Golden Sesame Dressing

Cold Cuts

Italian Cold Cuts (P) (N)

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

Served with house-made pickled vegetables

Cheese Selection (D) (N)

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



Bread station

Assorted Bread Rolls
Rosemary Focaccia
Dark Rye Loaf
Multigrain Loaf

Live Stations

Italian Pasta Wheel (D A S N)

Fresh Pasta tossed in Cheese Wheel

Choice of sauce:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



Singapore Noodle Stall (D P)

Laksa Broth
Prawn Broth

Condiments:

Prawns, Fish Cakes, Beansprouts, Cockles, Yellow Noodles, Rice Noodles

Roti Prata Station

Served with Snapper Fish Curry, Okra, Aubergine & Tomato

One Metre Pizza (D P N S)

"Pizza in teglia", featuring Gold Coin Bak Kwa Charcoal Pizza

Live BBQ Station

Whole Barramundi with Sambal Chili & Grilled Pineapple (D S N)

Golden BBQ Baby Suckling Pig (P)

Assorted Satay

Served with Satay Sauce, Rice Cake, Cucumber, Red Onion (N)



Carving Station

Slow-roasted Beef Striploin with Red Wine Sauce (A)

Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five-Spice Pork Belly (P)

Condiments:

Fragrant Rice, Cucumber, Tomato, Achar (N)

Chicken Rice Chilli

CNY Meat Selection

Roasted Chicken

Poached Chicken

Roasted Five-Spice Pork Belly (P)

Condiments:

Fragrant Rice, Cucumber, Tomato, Achar (N)

Sambal Chilli, Chicken Rice Chilli, Hoisin Sauce, Mustard, Grain Mustard



Dolci



Fortune Cookies (E)(N)(D)

Assorted Chinese New Year Cookies (E)(N)(D)

Candies & Chocolate Coins (E)(N)(D)

Orange Velvet Cake (E)(N)(D)

Red Tea Mousse Cake (E)(N)(D)

Golden Crumble Apple Tart (E)(N)(D)

Lemon & Calamansi Meringue Tart (E)(N)(D)

Chendol Panna Cotta (D)

Dark & White Chocolate Pudding (D)

Mango Sago with Boba Pearls (D)

Pan-Fried Nian Gao (E)(N)(D)

Pandan Kueh Lapis (E)(N)(D)



Gelato & Sorbet with Condiments

Vanilla (E)(D)

Strawberry (E)(D)

Chocolate (E)(D)

Peach (V)

Lemon (V)

