

RISTORANTE

ALLORA

BAR

# Mothers' Day Brunch

10 May 2026 | 12 pm – 3 pm

\$98++ Per Adult | \$49++ Per Child

Mum dines *free* with a minimum of two paying adults.

\$48++ per bottle of Prosecco

\$7.90++ per half pint of beers & wines

\$8.90++ Prosecco, Aperol Spritz, Gin Tonic, Highball

## Gnocchi (D)(V)

Homemade Potato Gnocchi gratinated with Gorgonzola,  
Parmigiano Reggiano, Fontina and Taleggio Cream

## Lamb (D)(A)

Braised Lamb Ossobuco, Roasted Root Vegetables,  
Grilled Lemon Polenta

## Garden (S)

Sautéed Broccoli, Confit Garlic,  
Anchovies, Chilli

## Singapore-style Chilli Crab (D)(E)(S)

Fresh Crab wok-tossed in spicy, sweet and tangy  
Chili Sauce, finished with Egg and Aromatic Herbs

## Emilia (D)(A)(E)

Gratinated Lasagna with Beef Ragout,  
Béchamel and Parmigiano Reggiano



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



## Barramundi (S A D)

Searched Barramundi, Allora Lemon Capers Sauce,  
Confit Tomato

## Chicken (A D)

Slow-cooked Whole Chicken, Ratte Potato, Rosemary Jus

## Caponata (V N)

Roasted Summer Vegetables in Tomato Stew

## Soup

White Bean and Pancetta Soup (P)

Heirloom Tomato Soup (V D)

## Mare

### Seafood Buffet

Prawns, Mud Crab, Scallops, Mussels, Assorted Lobsters, Oysters (S D)

### Garnish:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges

## Japanese Corner

Salmon Sashimi, Tuna Sashimi (S)

Assorted Sushi and Maki (S D N A E)

Green Tea Soba Noodle, Soba Sauce, Scallion, Shredded Nori

### Condiments:

Wasabi, Pickled Ginger, Light Soy Sauce

## Smoked Fish

Beetroot Smoked Salmon (S)

Herb Smoked Salmon (S)

### Condiments:

Horseradish Cream, Cornichons,  
Caper Berries, Pickled Silver Onion



## Salad

### Salad Bar **(V)**

Mesclun Salad, Cherry Tomatoes, Bell Peppers,  
Carrots, Corn, Cucumber, Bacon, Croutons

#### *Garnishes:*

Extra Virgin Olive Oil  
Citrus Dressing  
Caesar Dressing  
Thousand Island Dressing

### Vegetables Crudités With Dressing **(V)**

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

### Octopus Salad **(S)(D)(E)**

Chargrilled Octopus Tentacles, Potatoes,  
Black Olives, Parsley and Garlic

### Caprese **(D)(V)**

Heirloom Tomato, Basil, Bocconcini, Balsamic Glaze

### Bresaola **(A)(N)**

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

### Cold Cuts **(P)(N)**

Assorted Italian Cold Cuts served with  
House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

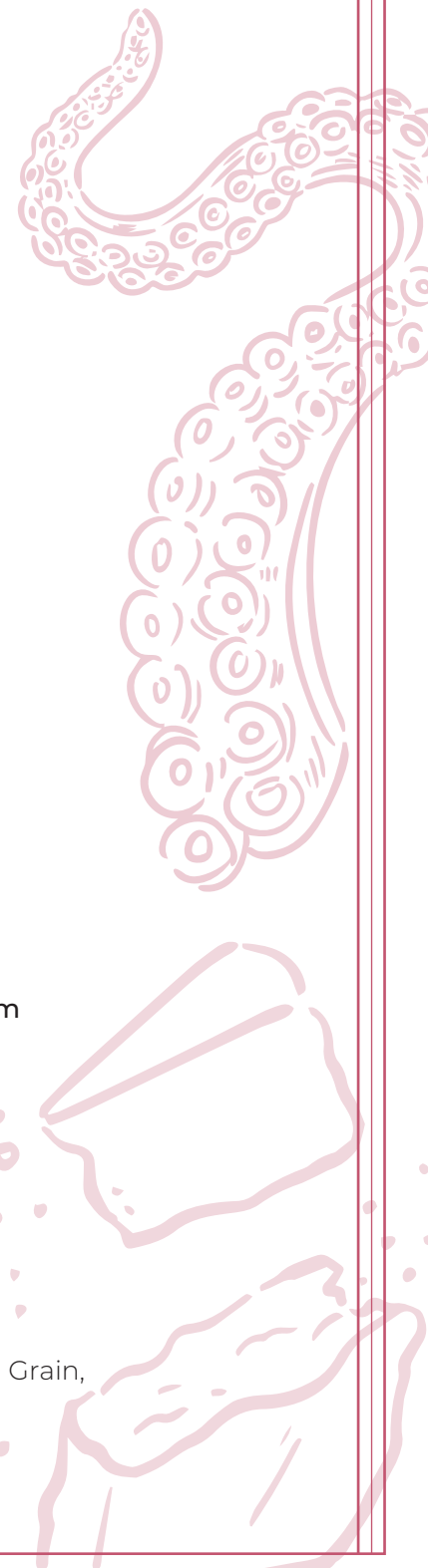
*Served with house-made pickled vegetables*

### Cheese Selection **(D)(N)**

Grana Padano, Gorgonzola Dolce, Taleggio,  
Provolone, Smoked Scamorza, Mozzarella

*Served with nuts and condiments*

Tomato Jam, Onion Marmalade, Honey, House-made Mustard Grain,  
Grapes, Dried Fruits, Mixed Nuts



## Bread Station (N) (D)

Multigrain Loaf

German Dark Rye Loaf

Sourdough Loaf

Focaccia

Assorted Bread Rolls

## Live Station

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

Cheese Wheel Pasta

*Choice of Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce*

## Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five-spice Pork Belly (P)

### Condiments:

Fragrant Rice

Cucumber

Tomato

Achar (N)

Chicken Rice Chilli



### Roti Prata Station (D)(S)(E)

Snapper Fish Curry, Okras, Aubergines, Tomatoes

### 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)

Selection of Pizzas served on a metre board

## Carving

Slow Roasted Beef OP Rib with Mustard and Fresh Herb

Salmon en Papillote with Fennel and Allora Lemon (S)(A)

Porchetta with Fennel and Sausage Stuffing (P)

### Carving Sides

Potato Purée (D)

Beechwood Grilled Vegetables (V)

#### Condiments:

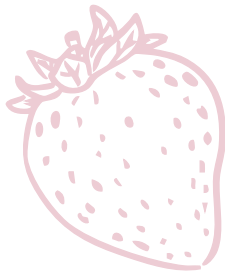
Grain Mustard, Dijon Mustard,  
Horseradish Cream, Mint Jelly

#### Sauces For Carvings:

Black Pepper Sauce (A)

Red Wine Sauce (A)

Champagne Cream Sauce (A)



## Dolci



Red Velvet Peanut Butter Cake (E)(N)(D)

Strawberry Shortcake (E)(N)(D)

Ondeh Ondeh Cake (E)(N)(D)

Chocolate Royaltine Cake (E)(N)(D)

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

Assorted Kueh Lapis (E)(N)(D)

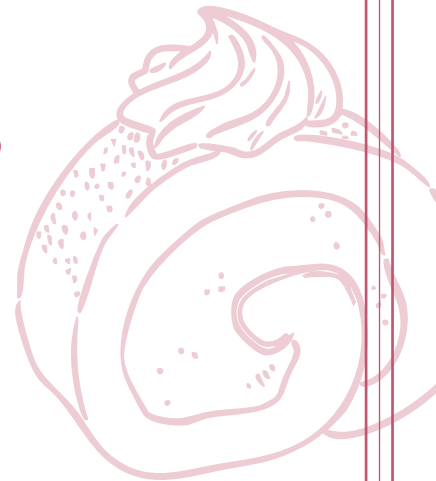
Alloramisu (E)(N)(D)

Mango Panna Cotta With Passionfruit Boba (D)

Green Tea Ivory Chocolate (D)

Citrus Meringue Tart (E)(N)(D)

Sea Salt Chocolate Tart (E)(N)(D)



## Warm Dessert

Honey Oatmeal Bread & Butter Pudding (E)(N)(D)

## Gelato Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

