

RISTORANTE
ALLORA
BAR



Annyeong ^{안녕}
Allora!

2 – 5 JULY 2026

WITH GUEST CHEF
Chef Kenny Jun Kwan Soo
from InterContinental Hanoi Landmark72

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PROMO CODES!]



BAR SNACK **\$6++**
2 – 5 July



SET LUNCH **\$33++**
2 – 4 July

Han-Sang style: Served by tray
1 Main + 1 Soup/Stew + 1 Rice +
3-5 Banchan (Side Dishes)



**STREET FOOD
BUFFET** **\$68++**
3 July, 6 – 9pm



FUSION BUFFET **\$98++**
4 July, 6 – 9pm
5 July, 12 – 3pm



GUEST CHEF

Chef Kwan Soo



RISTORANTE

ALLORA

BAR

안녕
Annyeong
Allora!

Bar Snack

\$6++ PER SET



바스낵

호두 캔디, 쪽감 & 크림치즈 롤

Walnut Candy, Persimmon
& Cream Cheese Roll

Annyeong^{안녕} Allora!

한
상
차
림

런
치
세
트



Han Sang
(Lunch Tray Set)

RISTORANTE

ALLORA

BAR

2 - 4 JULY
Lunch | 12 - 3pm

\$33++ PER SET

런치 세트

Han Sang (Lunch Tray Set)

2 - 4 JULY
Lunch | 12 - 3pm
\$33++ PER SET

BEEF BULGOGI SET

Served with:

Seafood Bean Paste Soup, Steamed Rice,
Kimchi, Namul, Steamed Egg, Pollack Jeon

PORK JEYUKBOKUM SET

Served with:

Seafood Bean Paste Soup, Steamed Rice,
Kimchi, Namul, Steamed Egg, Pollack Jeon

STOP POT BIBIMBAP SET (VEGETARIAN)

Served with:

Cold Bean Sprout Soup, Kimchi,
Nori, Vegetable Jabchae

Each set comes with Sungnyung to finish the meal.

승냥 송냥 *Sungnyung is a traditional Korean roasted rice tea
made by boiling water with scorched rice (nurungji)*

안녕
Annyeong
Allora!
Street Food Buffet



RISTORANTE

ALLORA

BAR

3 JULY | Friday Dinner
6 – 9pm

\$68++
PER ADULT

\$38++
PER CHILD

Children 6 and below dine free



SAVOURY

김밥

Kimbap

떡볶이

Ddeokboki

순대

Sundae

오뎅

Odeng | Fish Cake

닭강정

Dak Gangjeong | Crispy Chicken with Sweet & Sour Sauce

빈대떡

Bindaeddeok | Mung Bean & Pork Pancake

튀김

Tyugim | Assorted Crispy Vegetables

잔치국수

Kongkuksu | Somyeon Noodles with Bean Broth



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs

SWEETS

달고나

Dalgona

호떡

Hoddeok

식혜

Sikhye

인절미

Injeolmi

빙수

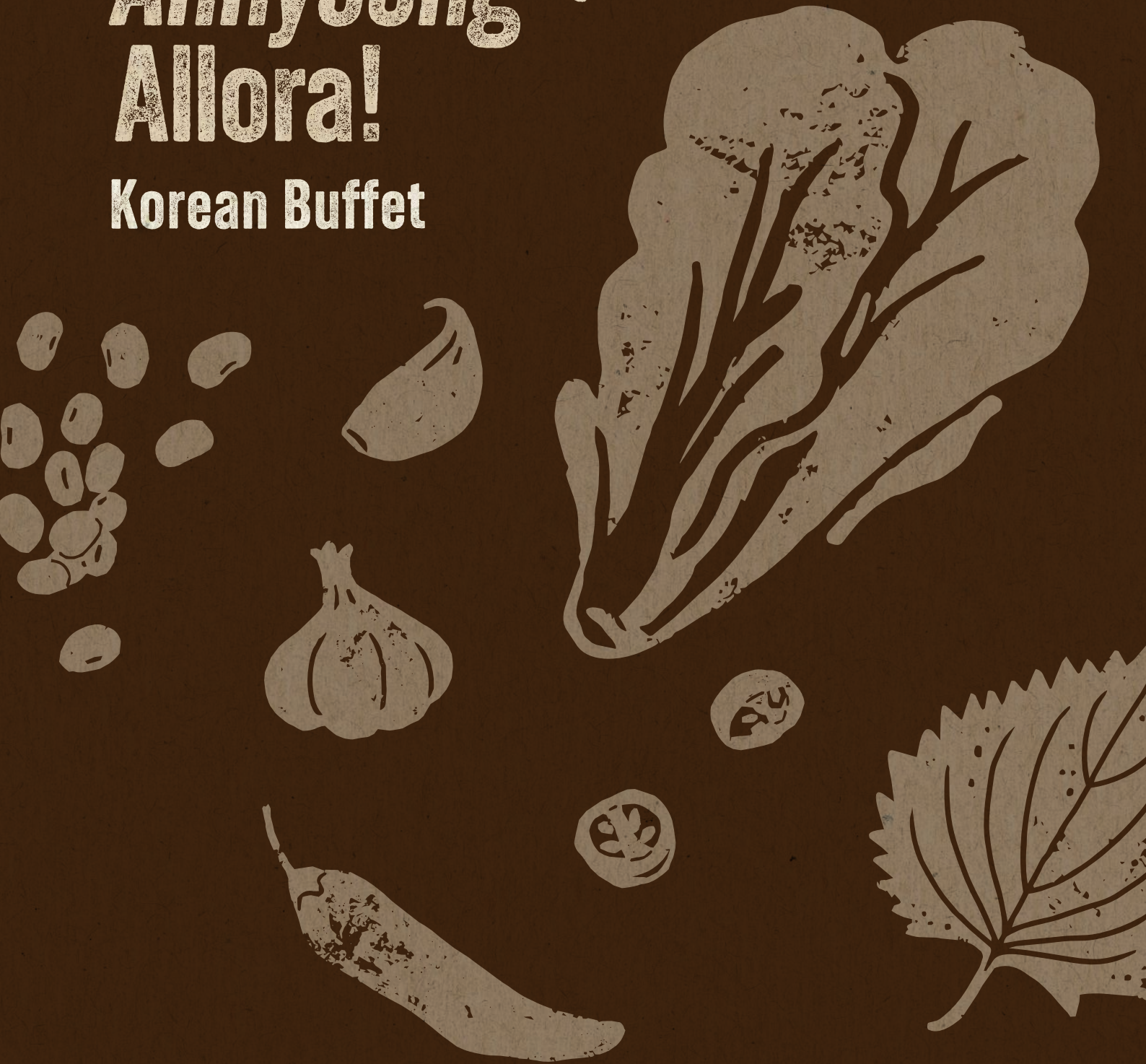
Bingsu

붕어빵

Bungeoppang



안녕
Annyeong
Allora!
Korean Buffet



RISTORANTE

ALLORA

BAR

4 JULY | SATURDAY DINNER
5 JULY | SUNDAY BRUNCH

\$98++
PER ADULT

\$38++
PER CHILD

Children 6 and below dine free

MARE

Seafood Buffet (S) (D)

김치 라이브 스테이션

Live Kimchi Station with Fresh Oysters

Assorted Lobsters, Prawns, Scallops
and Mussels

Salmon & Tuna Sashimi (S)

Condiments:

Shallot Mignonette (A)

Lemon & Lime Wedges

Wasabi

Light Soy Sauce

Pickled Ginger

SALADS

잡채

Jab Chae

회 무침

Korean-style Ceviche Salad

도토리묵

Acorn Jelly Salad

모듬 장아찌

Assorted Pickled Vegetables

과일 사라다

Fruit Salad

단호박 샐러드

Sweet Pumpkin Salad



COLD CUTS & CHEESE

Italian Cold Cuts **(P)(N)**

Parma Ham, Mortadella, Spianata Calabra and Cooked Ham, with Pickled Vegetables

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

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

Accompaniments:

Tomato Jam, Onion Marmalade, Honey, Housemade Mustard Grain, Grapes, Dried fruits, Mixed Nuts **(N)**

BREAD STATION

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf



MAIN COURSES

불고기

Bulgogi | *Stir-fried Marinated Beef*

안동 찜닭

Andong Jjimdak | *Andong-style Braised Chicken*

닭튀김 (E)

Korean Fried Chicken | *Fried chicken with Honey & Soya Sauce*

오징어볶음 (S)

Ojingeo Bokkeum | *Stir-fried Squid with Spicy Sauce & Vegetables*

오리 주물럭 (S)

Ori Jumulreok | *Stir-fried Marinated Duck*

모듬 전

Assorted Jeon | *Korean Savoury Pancakes*

삼치조림 (S)

Samchi Jolim | *Spanish Mackerel Stew*

전복찜 (S)

Jeonbok Jjim | *Steamed Abalone*

Garden (V)

Caponata, Roasted Summer Vegetables
in Tomato Stew

SOUPS

Tomato & Basil Soup (V)

Classic Tomato Soup with Fresh Basil and Olive Oil



LIVE STATIONS

Noodle & Tang Station

국수

Kong Kuksu

곰탕

Gom Tang

고추장 라구

Rigatoni & Gochujang Ragu
with Korean Red Chili Paste

김치 까르보나라

Kimchi Carbonara

들기름 막국수 파스타
(냉파스타)

Buckwheat Noodle Pasta with Perilla Oil

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

Fresh Pasta tossed in a Cheese Wheel

Choice of Sauces:

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



STUFFED PASTA & MANDU

고기 만두

Gogi Mandu | Beef Dumpling

김치 만두 (S)

Kimchi Mandu | Kimchi Dumpling

규아상

Gyuasang | Steamed Summer Dumpling

편수 (V)

Peonsu | Boiled Summer Dumpling



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs





KOREAN BBQ STATION WITH FRESH KIMCHI SALAD

LA 갈비

LA Galbi

춘천 닭갈비 (S)

Chun Cheon Dak Galbi

장어 구이 (S)

Jangeo (Unagi)

CARVING STATION

Roasted Beef Ribeye

Served with Mustard and Fresh Herbs

Carving Sides:

Potato Purée (D)

Beechwood-grilled Vegetables (V)

Sauces & Condiments:

Grain Mustard

Dijon Mustard

Horseradish Cream

Red Wine Sauce (A)

ITALIAN STREET BITES

Parma Ham and Gnocco Fritto (D)(P)

Thin slices of Parma Ham served with crispy
Gnocco Fritto and Mozzarella

1-METRE PIZZA

A variety of pizzas served on (D)(E)(N)(P)(S)
a metre-long wooden board

김치피자

Kimchi Pizza

불고기 피자

Bulgogi Pizza

파전

Pa Jeon

감자전

Potato Jeon



DOLCI

달고나

Dalgona

호떡 (N)

Hoddeok

식혜

Sikhye

인절미

Injeolmi

붕어빵 (D)(E)

Bungeoppang

Tiramisu (D)(E)

Vanilla Panna Cotta with Berries (D)(G)

Cannoli, Ricotta Cheese,
Candied Fruit and Chocolate Chips (P)(D)

Pistachio Crème Brûlée (D)(E)(G)(N)

DESSERT LIVE STATION

빙수

Bingsu

ICE CREAM STATION

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

