

RISTORANTE

ALLORA

BAR



19, 20, 26, 27 DECEMBER 2025
7 PM – 9 PM

\$78++
PER ADULT

\$38++
PER CHILD



Featured Dishes

Sambal Udang (S)

Stir-fried Prawns in spicy Sambal Chili Sauce

Emilia (D)(A)(E)

Oven-baked Lasagna with Beef Ragout, White Sauce, and Parmigiano Reggiano

Assam Pedas Fish (S)

Spicy-sour Tamarind Curry with Fish, Okra, and Aromatic Herbs

Beef Rendang (N)

Slow-braised Beef in rich and aromatic spiced Coconut Gravy



Hot Food

Chicken **(A D)**

Slow-cooked Whole Chicken with Ratte Potatoes and Rosemary Sauce

Nonya Chap Chye **(V)**

Classic Peranakan Mixed Vegetable Stew with Cabbage, Black Fungus, and Bean Curd Skin in Fermented Bean Paste Sauce

Ngoh Hiang **(P)**

Five-spice Chicken Roll, deep-fried and served with Chilli Dip

Crispy Prawn Paste Chicken **(S)**

Deep-fried Chicken marinated in golden and aromatic Prawn Paste

Soups

Wild Mushroom Cream Soup **(D)**

Creamy Mushroom Soup with Herbs

Bak Kut Teh **(P)**

Peppery Pork Rib Soup with Garlic and Spices

Mare

Seafood Buffet

Lobsters, Prawns, Mud Crabs, **(S)**
Scallops, Mussels, Oysters

Condiments:

Citrus Dressing

Shallot Vinaigrette **(A)**

Lemon & Lime Wedges

Japanese Corner **(S)**

Salmon and Tuna Sashimi served with Wasabi, Soy Sauce, and Pickled Ginger



Smoked Fish

Beetroot Smoked Salmon

Herb Smoked Salmon

Condiments:

Horseradish Cream

Cornichons

Caper Berries

Salads

Salad Bar (V)

Cherry Tomatoes

Bell Peppers

Carrots

Corn

Cucumber

Bacon (P)

Crouton

Garnishes:

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing (D S E)

Thousand Island Dressing (D S E)

Singapore Rojak (N S)

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

Caesar Salad (D S E P)

Romaine Lettuce, Caesar Dressing, Grilled Chicken, Bread Crouton, Parmigiano Reggiano

Octopus (S)

Grilled Octopus with Cherry Tomatoes, Capers, Olives, and Potatoes

Heirloom Caprese (D V)

Heirloom Tomatoes, Buffalo Mozzarella, and Fresh Basil with Extra Virgin Olive Oil



Cold Cuts & Cheese

Italian Cold Cuts (P)(N)

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

Cheese Selection (D)(N)

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

Garnishes:

Tomato Jam, Onion Relish, Honey, Mustard Grain, Grapes, Dried fruits, Mixed Nuts (N)

Bread Station

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf

Pizza

Parma Ham & Gnocco Fritto (D)(P)

Crispy Gnocco Fritto with Parma Ham and Mozzarella

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

Pizza In Teglia

Live Station

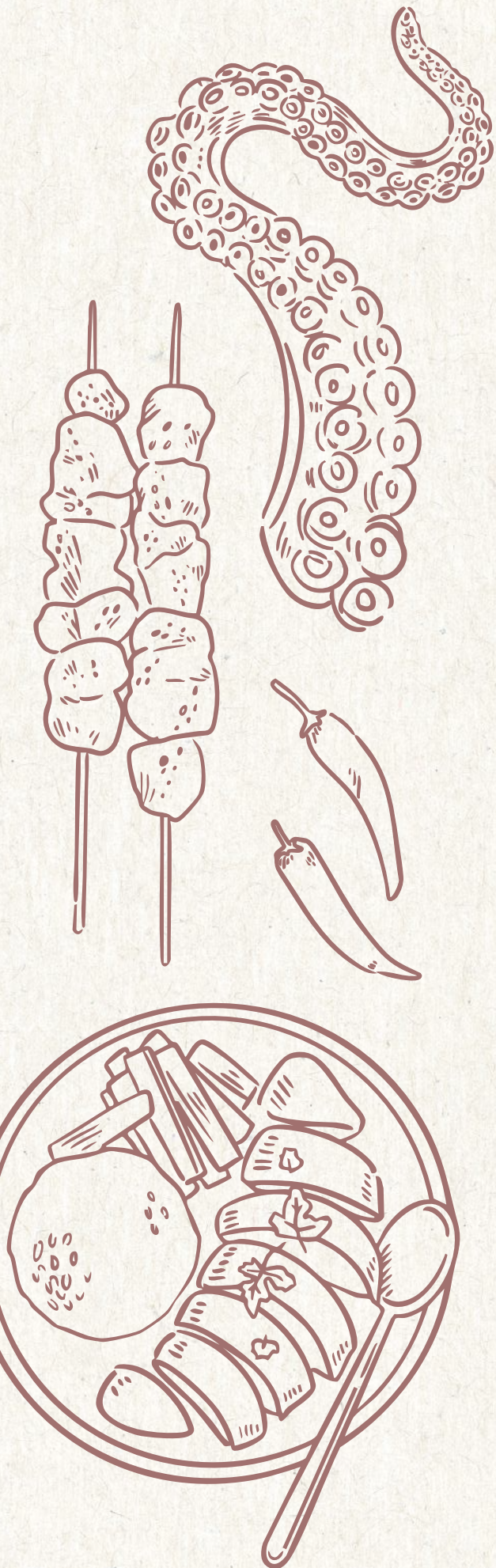
Italian Pasta Wheel Station (D)(A)(S)(N)

Fresh Pasta tossed in a Cheese Wheel

Choice of Sauces:

Basil Pesto, Spicy Tomato, Beef Ragout, Prawn Sauce





Singapore Noodle Stall (S)

Laksa broth

Prawn broth

Condiments:

Prawn, Fish Cake, Beansprouts, Yellow Noodles,
Rice Noodles

BBQ Station

Assorted Satay

Otah Otah

Grilled Beef with Parmesan and Balsamic

Grilled Octopus with Basil Pesto

Allora Lemon Chicken Skewer with Rosemary

Grilled Melon wrapped in Prosciutto

Garlic Prawn Skewer with Chilli Oil

Condiments:

Satay Sauce

Cucumber

Onion

Ketupat

Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Duck

Roasted Five-spice Pork Belly (P)

Condiments:

Fragrant Rice, Cucumber, Tomato,

Chicken Rice Chilli Sauce, Achar (N)

Roti Prata Live Station

Fresh Prata served with Spiced Chicken Curry



Crawfish Station (S) (D)

Charcoal-grilled Crawfish

Served with your choice of:

Black Pepper Sauce
Sambal Chili Sauce
Sichuan Mala Sauce

Singapore Seafood Wok Station (S)

Mud Crab, Prawn, Squid and Mussel
wok-fried à la minute

Served with your choice of:

Black Pepper Sauce
Chili Crab Sauce (served with fried mantou)
Salted Egg Yolk Sauce with curry leaves and chili padi

Carving Station

Slow-Roasted Beef Striploin

Served with Mustard and Herbs

Porchetta (P)

Traditional Italian Pork Belly Roll with Garlic,
Rosemary, Fennel, and Crackling Skin

Roasted Turkey

Slow Roasted Whole Turkey with
Chestnut Stuffing, Giblet Sauce

Sides:

Potato Purée (D)
Grilled Vegetables (V)
Chestnuts & Confit Shallot with Maple Syrup (V)

Sauces & Condiments:

Grain Mustard
Dijon Mustard
Horseradish Cream
Calamansi
Black Pepper Sauce (A)
Red Wine Sauce (A)
Giblet Sauce



Dolci

Chocolate Hazelnut Gianduja Cake (E)(D)(N)

Strawberry Shortcake (E)(D)(N)

Red Velvet with Cream Cheese Frosting (E)(D)

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

Tiramisu (E)(D)

Cannoli (E)(D)(N)

Chocolate Bomboloni (E)(D)

Lychee Bandung Panna Cotta (D)(G)

Earl Grey Cheese Mousse (E)(D)

Panettone (E)(D)(N)

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

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

Assorted Christmas Cookies (E)(D)(N)

Live Station

Cotton Candy

Ice Cream Station with Condiment

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)