

RISTORANTE

ALLORA

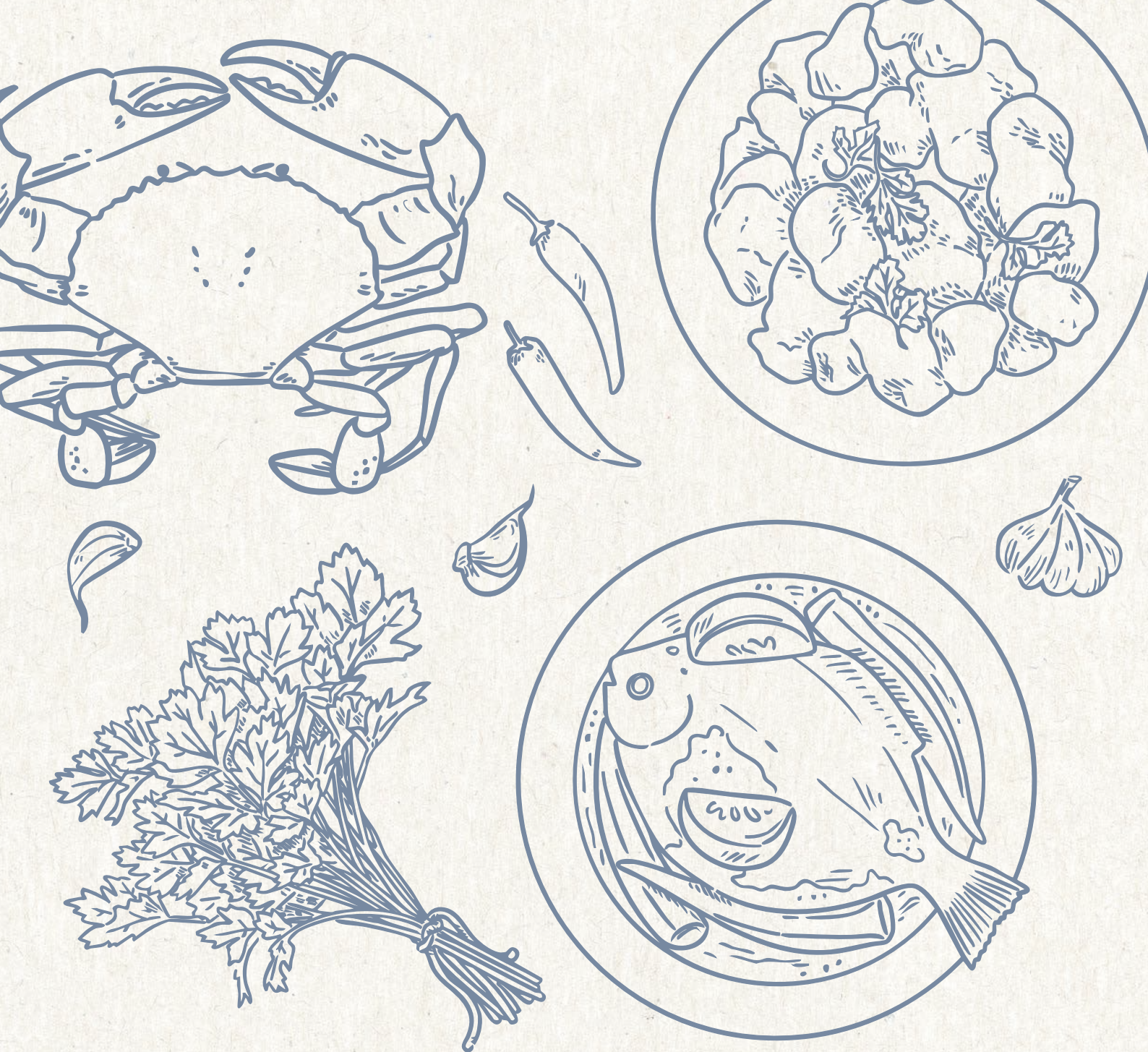
BAR



EVERY FRIDAY AND SATURDAY
7 PM - 9 PM

\$78++
PER ADULT

\$38++
PER CHILD



Featured Dishes

Singapore-Style Chili 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)

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

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, Scallops, Mussels **(S)** and fresh Oysters on ice

Condiments:

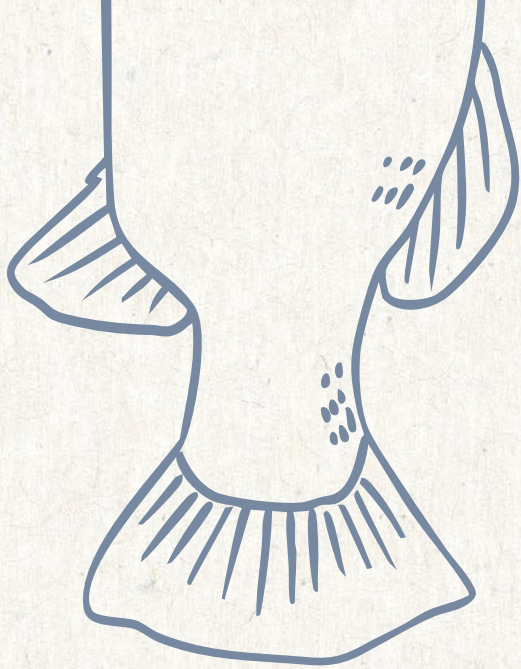
Citrus Dressing

Shallot Vinaigrette **(A)**

Lemon & Lime Wedges

Japanese Corner **(S)**

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



Smoked Fish

Smoked Salmon

Herb Smoked Salmon

Condiments:

Horseradish Cream

Cornichons

Caper Berries



Salads

Salad Bar **(V)**

Mesclun Greens, Cherry Tomatoes, Bell Peppers, Carrots, Corn, Cucumber and Bacon **(P)** with Assorted Dressings and Toppings

Singapore Rojak **(N)(S)**

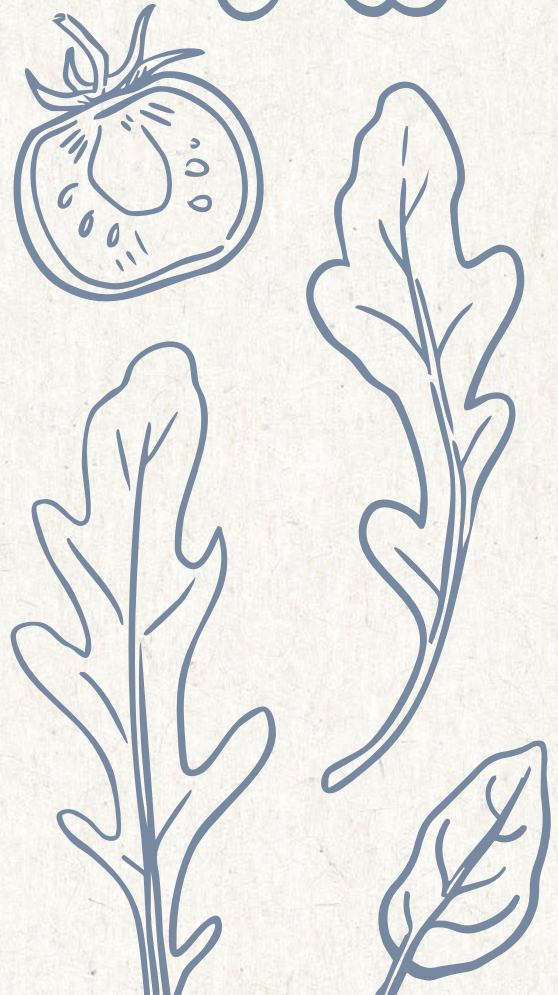
Jicama, Apple, Pineapple, Green Mango, Rose Apple, Peanut, and Ginger Flower in Rojak Sauce

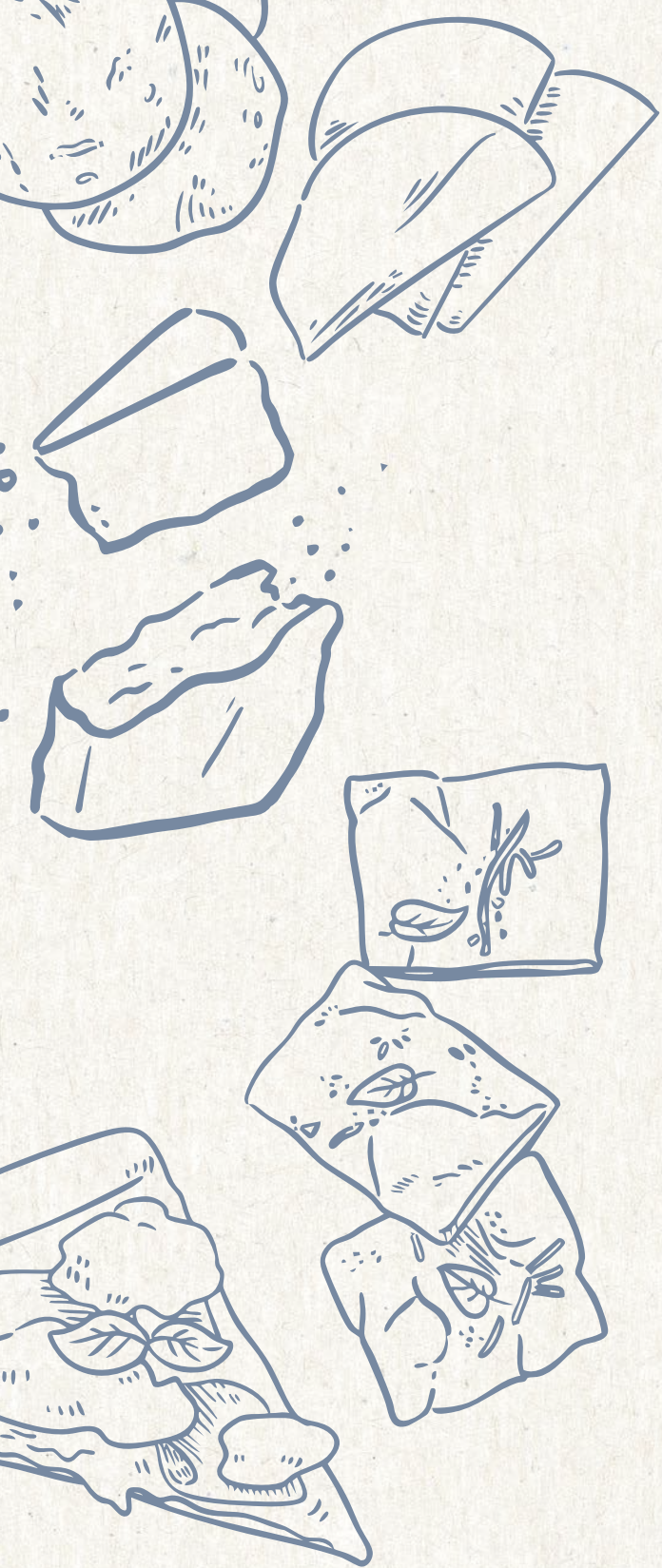
Caesar Salad **(D)(S)(E)(P)**

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

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 and Smoked Scamorza

Accompaniments:

Tomato Jam, Onion Relish, Honey, Grain Mustard, 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)**

A selection of Pizzas served on a meter-long board

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:

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

Hawker Stall

Poached Chicken

Roasted Duck

Roasted Five-spice Pork Belly (P)

Chicken Satay

Condiments:

Satay Sauce, Onion, Ketupat,
Fragrant Rice, Cucumber, Tomato,
Chicken Rice Chilli Sauce, Achar (N)

Carving Station

Slow-Roasted Beef Ribeye

Served with Mustard and Herbs

Sambal Whole Barramundi (S)

Grilled Barramundi with Sambal Glaze

Sides:

Potato Purée (D)

Grilled Vegetables (V)

Sauces & Condiments:

Grain Mustard

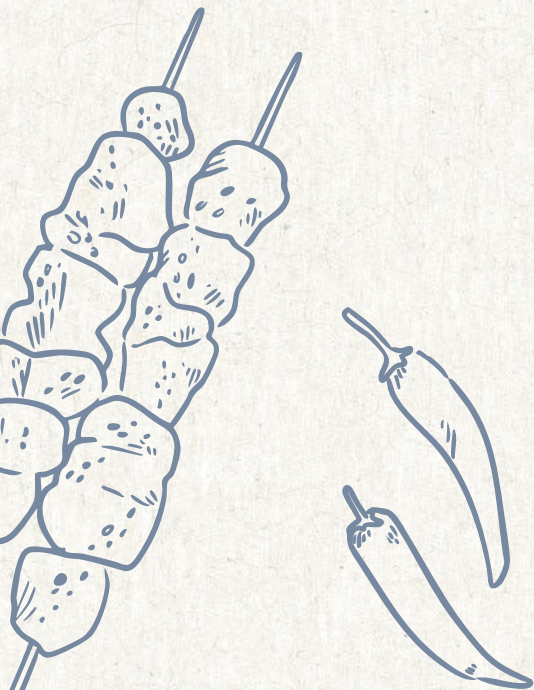
Dijon Mustard

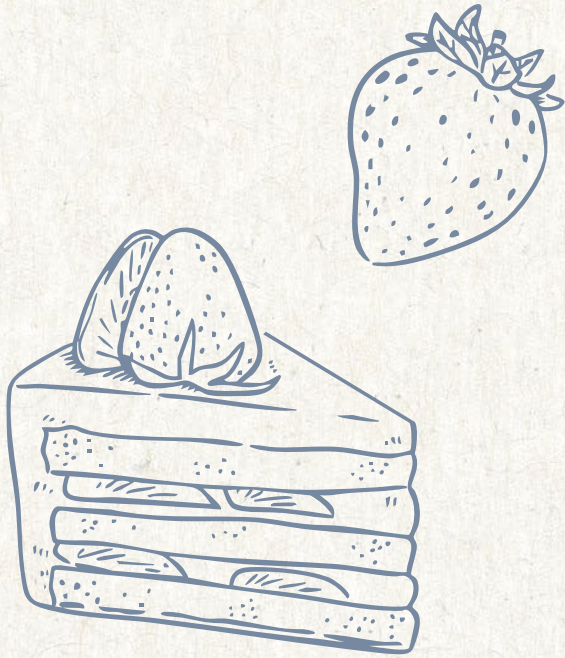
Horseradish Cream

Calamansi

Black Pepper Sauce (A)

Red Wine Sauce (A)





Dolci

Strawberry Shortcake (E)(D)(N)

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

Pandan Gula Melaka Coconut Cake (E)(D)

Tiramisu (E)(D)

Cannoli (E)(D)(N)

Chocolate Bomboloni (E)(D)

Lychee Bandung Panna Cotta (D)(G)

Earl Grey Cheese Mousse (E)(D)

Kueh Lapis (E)(D)(N)

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

Sea Salt Caramel Chocolate Tart (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)