RISTORANTE

# ALLORA

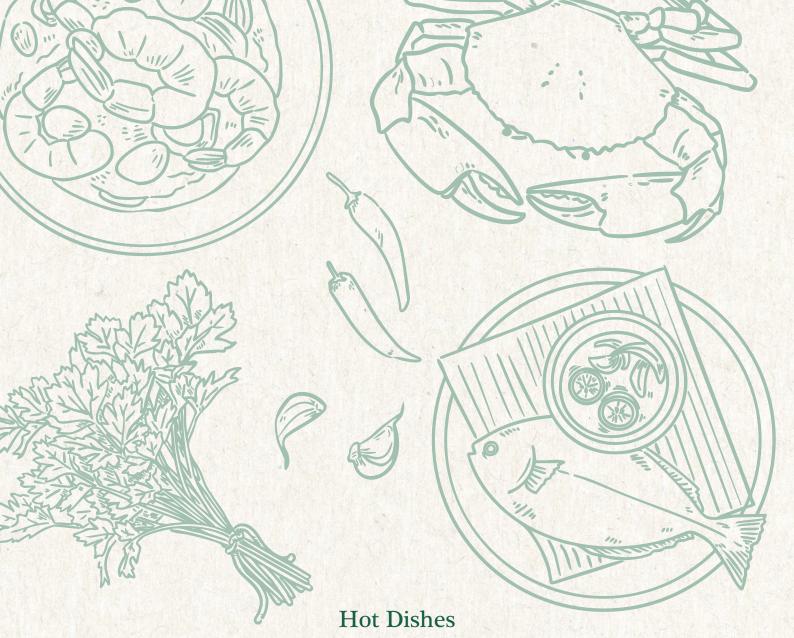
BAR



DAILY, FROM 19 FEBRUARY 2026 TO 20 MARCH 2026 6 PM - 9.30 PM CAMELLIA ROOM

\$68++

PER PERSON



7 types of hot dishes per day

#### Seafood

#### Prawn Assam Pedas (§

Spicy and tangy Tamarind Curry with Prawns, Tomatoes, and aromatic Herbs

## Prawn in Spicy Sambal Sauce (S) (Udang Sambal)

Juicy Prawns sautéed in fragrant Chilli Paste with Onion and Tamarind for a rich, spicy flavour

# Grilled Seabass with Sambal (S) and Soy-Lime Dip (Ikan Bakar Sambal Kicap)

Char-grilled Seabass served with spicy Sambal and Soy-lime Relish

## Fish in Thai Curry Sauce (5) (Fish Gulai Siam)

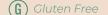
Fish simmered in spicy Thai-inspired Coconut Curry with Herbs

#### Black Pepper Crab

Crabs wok-tossed in fragrant Black Pepper Sauce

#### Singapore-Style Chili Crab

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



















#### Chicken

#### Ayam Masak Merah

Fried Chicken simmered in a sweet and spicy Tomato Sauce

### Village Chicken Curry with Potatoes (Kari Ayam Kampung)

Classic Malay-style Chicken Curry rich with Spices and Coconut Milk

#### Beef

#### **Beef Rendang**

Slow-braised flavorful Beef cooked in spiced Coconut Gravy

#### Lamb

### Braised Lamb with Tamarind and Chili (Kambing Masak Asam Pedas)

Lamb cooked in tangy Tamarind and Chilli Gravy with Lemongrass and Torch Ginger

#### Vegetables & Tofu

#### Sayur Lodeh

Mixed Vegetables cooked in fragrant Coconut Turmeric Gravy

### Fried Tofu with Sambal and Onion (Tauhu Goreng Berlada)

Crispy Tofu tossed in spicy Chilli Sauce with Caramelised Onion

#### Stir-Fried Kailan with Oyster Sauce

Crisp Chinese Kale tossed in savoury Oyster Sauce and Garlic Oil



#### **Noodles**

Mamak-Style Fried Noodles (Mee Goreng Mamak)

Wok-fried Yellow Noodles with Egg, Vegetables and Fish Cake

#### Rice

Fragrant Spiced Ghee Rice (Nasi Minyak Berempah)

Fluffy Ghee Rice cooked with aromatic Spices, Raisins and Fried Shallots

Steamed Jasmine Rice

Plain fragrant White Rice, ideal pairing for Curries and Sambal Dishes

Soups

1 type soup daily

Soup Kambing Berempah

Spiced Mutton Soup slow-cooked with Herbs, Spices and Potatoes

Soto Ayam

Traditional Malay Chicken Soup with Turmeric Broth, Vermicelli, and Bean Sprouts

Oxtail Soup

Rich Beef Oxtail Soup simmered with aromatic Spices and Vegetables until tender

**Bread Station** 

Assorted Bread Rolls



#### Seafood D(S)

Prawn, Mud Crab, Scallop, Mussels

#### Garnishes & Condiments:

Citrus Dressing
Lemon & Lime Wedges
Light Soy Sauce

#### Salads

#### Salad Bar (V)

Mesclun, Cherry Tomato, Bell Pepper, Carrot, Corn, Cucumber, Crouton

#### Garnishes:

Thousand Island DSE

Caesar DSE

Honey Mustard

#### Fattouch Salad

Lettuce, Tomato, Cucumber Radish, crispy fried Bread, Sumac

#### Singapore Rojak (N) (\$)

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

#### Legume Salad

Garbanzo, Kidney Beans, Cannellini Beans, Onion, Cucumber, Bell Peppers, Lemon Vinaigrette

#### Kerabu Sotong Bakar

Grilled Squid with Onion, Lime, and Chilli Dressing

#### Acar Rampai

Pickled Vegetables with Vinegar and Spice

#### **Arab Bread**

With Pickled Vegetable, Beetroot Hummus, Traditional Hummus, Baba Ganoush, Labneh









### Live Station

Weekend Special

Roasted whole Lamb served with Lebanese raisin rice and garnish

#### **Live Stations**

#### Shawarma Stall

Crispy Falafel Mediterranean Chicken Shawarma Arab Bread & Sauces

#### Condiments:

Garlic Sauce Tahini Spicy Harissa Pickled Vegetables

#### Singapore Noodle Stall

Laksa Broth

#### Condiments:

Prawn Fish Cake Beansprouts Yellow Noodle

Rice Noodle









### **Carving Station**

2 type carving selection per day

#### Slow-Roasted Beef Striploin

Served with Thyme Jus

OR

#### Slow-Roasted Lamb Leg

Served with Rosemary Jus

OR

#### Baked Whole Sambal Barramundi

Served with Lime Wedges

OR

#### Baked Whole Ayam Panggang

Served with Sambal Chili and Achar

#### Sides:

Confit Garlic Potato Roasted Mediterranean Vegetables

#### Dolci

Strawberry Shortcake (E) (D) (N)



Chocolate Opera Cake

Lemon Cheesecake

Black Forest Cake

Chocolate Fudge Cake

Chocolate Éclair

Medjool dates

Seasonal Fruit Platter

