

RISTORANTE

ALLORA

BAR



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

\$68++
PER PERSON



Hot Dishes

7 types of hot dishes per day

Seafood

Prawn Assam Pedas (S)

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 (S) (*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 (D)(S)(E)

Caesar (D)(S)(E)

Honey Mustard

Fattouch Salad

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

Singapore Rojak (N)(S)

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 S

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