

In-Room Dining

Breakfast

06:00 - 11:00 daily

Fresh Bakery Basket D E N V Choice of Three (3) Bakery Items: Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Pain au Chocolat, Danish Pastries, Chocolate Muffin or Low-Fat Muffin, Donuts <i>(Gluten-Free Options are Available Upon Request)</i> Choice of Spread: Butter, Berry Jam, Orange Marmalade, Honey	\$14.00	Congee E N S Choice of Chicken or Seafood Congee with Crispy Chinese Dough Sticks and Condiments	\$21.00
Granola Yoghurt in Jar D N V Low-Fat Greek Yoghurt, Fresh Berries, Housemade Granola, Honey	\$14.00	Dim Sum Basket E N P S Steamed Pork Dumplings "Siew Mai", Prawn Dumplings "Har Gow", Steamed Pork Bun "Char Siew Pau", Steamed Glutinous Rice with Chicken "Lor Mai Gai"	\$26.00
Cereal D E N V Choice of Cereal: Cornflakes, Coco Crunch, All-Bran, Granola, Oatmeal, Bircher Muesli or Sugar-Free Muesli Choice of Cereal Milk: Full Cream Milk, Low-Fat Milk or Sugar-Free Soya Milk	\$15.00	Nonya Fried Rice E N S Fried Rice with Nonya Belachan, Vegetables, Crispy Chicken Wing, Cracker, Sunny-Side-Up Egg	\$32.00
Fresh Fruits Platter G VG Seasonal Sliced Fruit with Fresh Berries	\$16.00	Local Breakfast Set D E N S Choice of Nasi Lemak or Laksa, Traditional Hainanese Kaya Toast and Soft-Boiled Organic Eggs Choice of Beverage: Hot Coffee, Hot Tea, Orange Juice, Apple Juice or Pineapple Juice	\$29.00
French Toast D E V Traditional Pan Brioche, Seasonal Fruits, Honey	\$18.00	Continental Breakfast Set D E N V Choice of Belgian Waffles or Pancakes with Cinnamon, Maple Syrup, Berries Compote, Cereal with Milk, Fresh Morning Bakes, Fresh Fruit Bowl Choice of Cereal: Cornflakes, Coco Crunch, All-Bran, Granola, Oatmeal, Bircher Muesli or Sugar-Free Muesli Choice of Cereal Milk: Full Cream Milk, Low-Fat Milk or Sugar-Free Soya Milk Choice of Three (3) Bakery Items: Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Danish Pastries, Chocolate Muffin or Low-Fat Muffin <i>(Gluten-Free Options are Available Upon Request)</i> Choice of Beverage: Hot Coffee, Hot Tea, Orange Juice, Apple Juice or Pineapple Juice	\$32.00
Belgian Waffles D E V Seasonal Fruits, Maple Syrup, Honey, Seasonal Marmalade	\$21.00	American Breakfast Set D E N P Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Roasted Tomatoes, Potato Rösti, Baked Beans, Fresh Morning Bakes, Fresh Fruit Bowl Choice of Eggs: Sunny Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette Choice of Omelette Fillings: Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper Choice of Three (3) Bakery Items: Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Danish Pastries, Chocolate Muffin or Low-Fat Muffin <i>(Gluten-Free Options are Available Upon Request)</i> Choice of Beverage: Hot Coffee, Hot Tea, Orange Juice, Apple Juice or Pineapple Juice	\$36.00
Pancakes D E V Seasonal Fruits, Maple Syrup, Vanilla Gelato	\$21.00	Sides	
Ham & Truffle D E P Toasted Bread, Cooked Ham, Sunny-Side-Up Egg, Black Truffle Béchamel	\$21.00	Hash Brown V	\$5.00
Cold Cuts N P Parma Ham, Mortadella, Spicy Spianata Salami, Schiacciata Bread	\$28.00	Mushroom G V	\$6.00
Cheese Board D N V Taleggio DOP, Grana Padano, Fontal, Gorgonzola Dolce DOP, Housemade Tomato Jam	\$29.00	Garden Salad G V	\$6.00
Avocado on Toast E Toasted Sourdough, Poached Eggs	\$29.00	Pork Bacon P	\$6.00
Benedict D E P English Muffin, Parma Ham, Poached Eggs, Hollandaise Sauce	\$32.00	Chicken Sausage	\$8.00
Continental D E P Toasted Bread, Baked Beans, Pork Sausage, Roasted Tomatoes, Bacon, Two Organic Eggs Choice of Eggs: Sunny Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette Choice of Omelette Fillings: Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper	\$34.00	Smoked Salmon S	\$9.00

All Day Menu

11:00 - 21:30 daily

To Start

Cold Cuts N P Parma Ham, Mortadella, Spicy Spianata Salami, Schiacciata Bread	\$28.00
Cheese Board D N V Taleggio DOP, Grana Padano, Fontal, Gorgonzola Dolce DOP, Housemade Tomato Jam	\$29.00

Soup

Minestrone D N V Vegetables, Grains, Beans, Basil Pesto	\$14.00
Tomato D V Creamy Tomato Soup served with Bread Croutons and Extra Virgin Olive Oil	\$14.00

Salad

Papaya Salad N VG Green Papaya and Mango, Organic Mixed Salad, Roasted Peanuts, Thai-Style Dressing	\$16.00
Rucola & Grana Padano D G V Arugula, Cherry Tomatoes, Shaved Grana Padano, Housemade Balsamic Dressing	\$18.00
Caesar Salad D E P S Romaine Lettuce, Caesar Dressing, Croutons, Pancetta, Grana Padano Add On: Charcoal-grilled Chicken \$5.00 Smoked Salmon \$7.00 Poached Prawn (4 pieces) \$9.00	\$20.00
Burrata Caprese D G V Fresh Tomatoes, Burrata, Oregano, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil	\$23.00

Pizza – 12-inch

12:00 - 21:30 daily

Margherita D V Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil	\$33.00
Quattro Formaggi D V Fior di Latte, Grana Padano, Provolone, Gorgonzola	\$33.00
Vegan Margherita VG Tomato Sauce, Vegan Mozzarella, Fresh Tomato, Fresh Basil, Extra Virgin Olive Oil	\$33.00

Pasta

Bolognese Ragout A D Rigatoni, Slow-Cooked Beef Bolognese, Grana Padano	\$30.00
Pomodoro e Basilico D V Spaghettoni, Tomato Sauce, Olives, Fresh Basil, Stracciatella Cheese	\$30.00
Impossible Meat Ragout VG Rigatoni, Slow-Cooked Vegan Bolognese	\$30.00

Mains

Verde G V Assorted Grilled Vegetables, served with Citrus Dressing	\$22.00
Grilled Spring Chicken A D G N Grilled Spring Chicken, Smoked Potato Purée, Tomato-Basil Pesto, Mustard Jus	\$32.00
Lido Barramundi A D G S Pan-seared Barramundi, White Wine, Black Olives, Fresh Tomatoes, Capers, Basil, Potato Puree	\$48.00
Tagliata (250g) A D G Charcoal-Grilled Australian Angus Ribeye, Roasted Potatoes, Grilled Asparagus, Roasted Garlic, Trio Pepper Jus	\$98.00



Scan the QR code to access and order from our in-room dining menu / Call "0" to place order

A Alcohol D Dairy E Eggs G Gluten Free N Nuts P Pork S Seafood V Vegetarian VG Vegan

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All Day Menu (continued)

11:00 - 21:30 daily

Asian

Mala Plant-Based Bowl (N)(VG)	\$26.00
Wok-Fried "Mala Xiang Guo" Style with Housemade Chilli Oil Confit Mala Paste, Plant-Based Chicken, Fresh Vegetable, Mushroom, Seaweed, Sweet Potato Noodles and Lotus Roots	
Singapore Laksa (D)(E)(N)(S)	\$28.00
Thick Rice Vermicelli, Prawns, Fish Cake, Bean Curd Puff, Beansprouts, Quail Eggs, Housemade Singapore Laksa Gravy	
Hainanese Chicken Rice (D)(E)(N)(S)	\$29.00
Classic Poached Sakura Chicken served at Room Temperature, Pickled Achar, Fresh Chilli Sauce, Ginger Puree, Dark Soya Sauce, Soup	
Char Kway Teow (D)(E)(N)(S)	\$29.00
Rice Noodles, Prawns, Fresh Cockles, Fish Cake, Choy Sum, Beansprouts, Chinese Sausage Choice of Spiciness: Spicy or Non-Spicy	
Nonya Fried Rice (E)(N)(S)	\$32.00
Fried Rice with Nonya Belachan, Vegetables, Crispy Chicken Wings, Cracker, Sunny-Side-Up Egg	
Sides	
Steamed Rice (G)(V)	\$6.00
Garden Salad (G)(V)	\$8.00
Steamed Broccoli (G)(V)	\$8.00
Steamed French Beans (G)(V)	\$8.00
French Fries (D)(V)	\$10.00

Sandwich & Burger

Allora Club Sandwich (D)(E)(P)	\$26.00
White Toast, Charcoal-Grilled Chicken Breast, Grana Padano, Egg Mimosa, Bacon, Tomatoes, Romaine Lettuce, served with Potato Wedges and Garden Salad	
The Impossible Burger (VG)	\$32.00
Focaccia Bun, Impossible Beef Patty, Vegan Mayonnaise, Romaine Lettuce, Tomatoes, served with Potato Wedges and Garden Salad	

Late Night Menu

Minestrone (D)(N)(V)	\$14.00
Vegetables, Grains, Beans, Basil Pesto	
Grilled Vegetable and Hummus Wrap (V)	\$16.00
Grilled Bell Peppers, Zucchini, Eggplant, Mushrooms, served with House-made Hummus, Fresh Mint, Pomegranate	
Crispy Chicken Wings (8 pieces) (D)(E)(S)	\$20.00
Golden Fried Chicken Wings, served with Sriracha Mayonnaise	
Caesar Salad (D)(E)(P)(S)	\$20.00
Romaine Lettuce, Caesar Dressing, Croutons, Pancetta, Grana Padano Add On: Charcoal-grilled Chicken \$5.00 Smoked Salmon \$7.00 Poached Prawn (4 pieces) \$9.00	
Satay (6 pieces) (N)	\$26.00
Chicken Satay Skewers, served with Ketupat and Peanut Sauce	
Allora Club Sandwich (D)(E)(P)	\$26.00
White Toast, Charcoal-Grilled Chicken Breast, Grana Padano, Egg Mimosa, Bacon, Tomatoes, Romaine Lettuce, served with Potato Wedges and Garden Salad	

Drinks

HOT	
Americano (A) 0% sugar	\$8.00
Espresso (C) 0% sugar	\$8.00
Café Latte (C) 0% sugar	\$9.00
Cappuccino (C) 0% sugar	\$9.00
Hot Chocolate (C) 9% sugar	\$9.00
ICED & BLENDED	
Ice Lemon Tea (B) 3% sugar	\$9.00
Ice Café Latte (C) 0% sugar	\$10.00
Iced Chocolate (C) 9% sugar	\$11.00
Blended Chocolate Milk (C) 1% sugar	\$11.00
Iced Blended Mocha (C) 8% sugar	\$13.00
SOFT DRINK	
Coke (B) 4.6% sugar	\$7.00
Coke Zero (B) 0% sugar	\$7.00
Soda Water (B) 0% sugar	\$7.00
Sprite (B) 4.6% sugar	\$7.00
Tonic (B) 4.6% sugar	\$7.00

MINERAL WATER	
Aqua Panna 750ml	\$11.00
San Pellegrino 750ml	\$11.00
TEA	
Brilliant Breakfast	\$10.00
The Earl Grey	\$10.00
Chamomile	\$10.00
Green Tea Jasmine Flower	\$10.00
JUICE	
Chilled Apple Juice (C) 8% sugar	\$7.00
Chilled Orange Juice (C) 8% sugar	\$7.00
Chilled Pineapple Juice (C) 10% sugar	\$7.00
Fresh Watermelon Juice (C) 6% sugar	\$11.00
Fresh Orange Juice (C) 9% sugar	\$11.00
CHAMPAGNE BOTTLE	
Moët & Chandon Imperial	\$158.00
Billecart Salmon Brut Rose	\$170.00
Taitinger Brut Reserve	\$200.00
Taitinger Brut Rose	\$210.00
Dom Perignon	\$630.00

BEER BOTTLE	
Asahi Dry	\$15.00
Corona	\$15.00
Tiger	\$15.00
Heineken	\$15.00
Bucket of 5 Beers	\$65.00
SPARKLING GLASS BOTTLE	
Bottega Millesima Brut	\$18.00 \$80.00
Bottega Spumante Vino Poeti Rose	\$18.00 \$80.00
WHITE WINE GLASS BOTTLE	
Saint Clair Sauvignon Blanc	\$19.00 \$90.00
Tempus Two Pinot Gris	\$19.00 \$90.00
Las Condes Chardonnay	\$19.00 \$90.00
RED WINE GLASS BOTTLE	
Tempus Two Merlot	\$19.00 \$90.00
Tempus Two Shiraz	\$19.00 \$90.00
Avignonesi Cantaloro Toscana Rosso	\$19.00 \$90.00

Allora Burger (D)(E)(P)	\$38.00
Brioche Bun, Angus Beef Patty, Sunny-Side-Up Egg, Mustard Mayonnaise, Red Onion Marmalade, Bacon, Smoked Provola, Lettuce, served with Potato Wedges and Garden Salad	

Snacks

Cheese Fries (D)(E)(V)	\$13.00
Crispy Fries, Grated Grana Padano, served with Mayonnaise	
Truffle Fries (D)(E)(V)	\$13.00
Crispy Fries, Truffle Oil, served with Mayonnaise	
Grilled Vegetable and Hummus Wrap (V)	\$16.00
Grilled Bell Peppers, Zucchini, Eggplant, Mushrooms, served with House-made Hummus, Fresh Mint, Pomegranate	
Mozzarella Sticks (8 pieces) (D)(V)	\$18.00
Crispy Breaded Mozzarella Sticks, served with Arrabbiata Sauce	
Crispy Battered Fish (8 pieces) (D)(E)(S)	\$18.00
Crispy Battered Fish, served with Lemony Tartar Sauce	
Crispy Chicken Wings (8 pieces) (D)(E)(S)	\$20.00
Golden Fried Chicken Wings, served with Sriracha Mayonnaise	
Satay (6 pieces) (N)	\$26.00
Chicken Satay Skewers, served with Ketupat and Peanut Sauce	

Dessert

Gelato Ice Cream (D)(N)(V)	\$12.00
Choice of Flavour: Chocolate, Vanilla, Strawberry	
Mango Sago Pomelo (D)(G)(V)	\$15.00
Fresh Mango Puree, Sago, Pomelo Bits	
Rocher (D)(E)(N)	\$18.00
Chocolate Sponge, Crunchy Praline Wafer Flakes, Chocolate Cream, Hazelnut Chocolate Mousse	
Fresh Fruit Platter (G)(VG)	\$16.00
Seasonal Sliced Fruit with Fresh Berries	
Speculoos Cheesecake (D)(E)(N)(V)	\$16.00
Housemade Cheesecake with Lotus Biscoff Crumbs	

21:30 - 06:00 daily

Bolognese Ragout (A)(D)	\$30.00
Rigatoni, Slow-Cooked Beef Bolognese, Grana Padano	
Grilled Spring Chicken (A)(D)(G)(N)	\$32.00
Grilled Spring Chicken, Smoked Potato Purée, Tomato-Basil Pesto, Mustard Jus	
Benedict (D)(E)(P)	\$32.00
English Muffin, Parma Ham, Poached Eggs, Hollandaise Sauce	
Nonya Fried Rice (E)(N)(S)	\$32.00
Fried Rice with Nonya Belachan, Vegetables, Crispy Chicken Wings, Cracker, Sunny-Side-Up Egg	
Allora Burger (D)(E)(P)	\$38.00
Brioche Bun, Angus Beef Patty, Sunny-Side-Up Egg, Mustard Mayonnaise, Red Onion Marmalade, Bacon, Smoked Provola, Lettuce, served with Potato Wedges and Garden Salad	
Lido Barramundi (A)(D)(G)(S)	\$48.00
Pan-seared Barramundi, White Wine, Black Olives, Fresh Tomatoes, Capers, Basil, Potato Puree	
Fresh Fruit Platter (G)(VG)	\$16.00
Seasonal Sliced Fruit with Fresh Berries	
Speculoos Cheesecake (D)(E)(N)(V)	\$16.00
Housemade Cheesecake with Lotus Biscoff Crumbs	

24 hours

(A) Alcohol (D) Dairy (E) Eggs (G) Gluten Free (N) Nuts (P) Pork (S) Seafood (V) Vegetarian (VG) Vegan

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