

RISTORANTE  
**ALLORA**  
 BAR

## Antipasti (Appetisers)

**Tradizionale** (V) 15  
 Tomato Bruschetta (3 pieces)  
*Fresh Cherry Tomatoes, Oregano, Fresh Basil,  
 Extra Virgin Olive Oil on Ciabatta Toast*

**Cotto** (D P) 16  
 Ham and Truffle Bruschetta (3 pieces)  
*Cheese and Cooked Ham,  
 Black Truffle Sauce on Ciabatta Toast*

## Zuppa (Soups)

**Tomato** (D V) 12  
 Creamy Tomato Soup  
*Served with Bread Croutons and Extra  
 Virgin Olive Oil*

**Minestrone** (D N V) 12  
 Clear Vegetable Soup  
*Vegetables, Grains, Beans, Basil Pesto*

## Risotto

**NEW Bosco e Tartufo** (A D G V) 28  
 Mushroom and Truffle Risotto  
*Carnaroli Rice, Truffle-scented Mushrooms,  
 Grana Padano, Parsley*

**Genova Pesto** (A D G N S) 32  
 Grilled Prawn Risotto  
*Carnaroli Rice, Prawn, Traditional Basil Pesto*

## Contorni (Sides)

**Seasonal Vegetables** (G V) 9

**Baked Potatoes** (G V) 9

**Smoked Potato Purée** (D G V) 9

**French Fries** (D V) 10

**Green Asparagus** (G V) 12

Please inform your server of any food allergies,  
 food intolerance, dietary requirements or religious  
 interest that you or any of your party may have.

**Rucola & Grana Padano** (D G V) 16  
 Arugula and Grana Padano Salad  
*Arugula, Cherry Tomatoes,  
 Shaved Grana Padano,  
 Housemade Balsamic Dressing*

**Cesare** (D E P S) 20  
 Caesar Salad  
*Romaine Lettuce, Caesar Dressing,  
 Croutons, Pancetta, Grana Padano*  
 Add on:  
 Charcoal-grilled Chicken 5  
 Smoked Salmon 7  
 Poached Prawns (4 pieces) 9

**Sauté di Cozze** (A S) 22  
 Sautéed Mussels  
*Mussels sautéed in White Wine, Garlic,  
 Olive Oil, Parsley, served with  
 Toasted Ciabatta Bread*

## Pasta

**★ Pomodoro e Basilico** (D V) 29  
 Cherry Tomato Spaghettoni  
*Spaghettoni, Tomato Sauce, Olives,  
 Fresh Basil, Stracciatella Cheese*

**Emilia** (A D E) 29  
 Lasagna  
*Traditional Gratinated Lasagna,  
 Housemade Ragù all'Emiliana,  
 Béchamel Sauce, Grana Padano*

**Gnocchi al Ragù Bolognese** 29  
 Beef Ragout Gnocchi (A D E)  
*Housemade Potato Gnocchi,  
 Beef Ragout Emiliana Style, Grana Padano*

**NEW Carbonara** (D E P) 32  
 Carbonara Spaghetti  
*Spaghetti with Guanciale, Egg Yolk,  
 Pecorino Romano, Black Pepper*

## Secondi (Mains)

**Pollo alla Brace** (A D G N) 36  
 Grilled Spring Chicken  
*Beechwood-grilled Spring Chicken, Smoked  
 Potato Purée, Tomato-Basil Pesto, Mustard Jus*

**Panino Allora (200g)** (D E P) 36  
 Allora Burger  
*Brioche Bun, Angus Beef Patty,  
 Sunny-Side-Up Egg, Mustard Mayonnaise,  
 Red Onion Marmalade, Bacon, Smoked Provolone,  
 Lettuce, served with Potato Wedges  
 and Garden Salad*

**Stinco d'Agnello Brasato** (A D G) 46  
 Braised Lamb Shank  
*Slow-braised Whole Shank, Roasted Baby Carrots,  
 Parsley Herb Cream, Smoked Potato Purée,  
 Trio Pepper Jus*

**Allora** (G N S) 22  
 Tuna Quinoa Bowl  
*Seared Red Tuna, Mixed Organic Salad,  
 Quinoa, Housemade Mustard Dressing,  
 Pumpkin Seeds, Avocado*

**NEW Burrata Caprese** (D G V) 22  
 Caprese Salad with Burrata  
*Fresh Tomatoes, Burrata, Oregano,  
 Fresh Basil, Balsamic Reduction,  
 Extra Virgin Olive Oil*

**NEW Vitello Tonnato** (A D E S) 26  
 Sliced Chilled Veal with Tuna Sauce  
*Veal with Tuna, Capers, Anchovy Sauce*

**Antipasti Platter** (D N P S) 40  
 Good for 2, additional pax for \$20  
*A Mixed Platter of Italian Antipasti*

**Rigatoni al Ragù d'Agnello** (A D) 34  
 Lamb Ragout Rigatoni  
*Rigatoni, Slow-braised Lamb Shoulder Ragout,  
 Pecorino Romano, Mint, Lemon*

**NEW Vongole** (A S) 34  
 Clam Linguine  
*Linguine, Fresh Clams, Garlic,  
 Parsley, Extra Virgin Olive Oil*

**Granchio** (A D E S) 39  
 Crab Ravioli  
*Housemade Crab and Mascarpone Ravioli,  
 Creamy Herbal Bisque Butter, Fresh Dill, Lemon*

### GLUTEN-FREE OPTIONS AVAILABLE

- Choice of Penne or Casarecce
- All Sauces are Gluten-free, except Lasagna

**Lido Barramundi** (A D G S) 46  
 Pan-seared Barramundi  
*Barramundi, White Wine, Black Olives,  
 Fresh Tomatoes, Capers, Basil, Potato Purée*

**Salmone alla Griglia** (G S) 54  
 Grilled Salmon  
*Salmon, Baked Potato, Asparagus,  
 Lemon, Chives*

**Tagliata (250g)** (A D G) 92  
 Grilled Beef Ribeye  
*Beechwood-grilled Australian Angus Ribeye,  
 Trio Pepper Jus*

**Special of the Day** 58  
*Please check with our team for today's special*

RISTORANTE  
**ALLORA**  
 BAR

## Pizza

### Tomato Base

12-inch 10-inch

★ **Margherita** (D)(V) 32 | 30  
 Mozzarella and Tomato  
*Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil*

**Parmigiana** (D)(V) 32 | 30  
 Eggplant  
*Tomato Sauce, Fior di Latte, Eggplant, Grana Padano, Basil*

**Mucca** (D) 33 | 31  
 Beef Salami  
*Tomato Sauce, Fior di Latte, Beef Salami*

**Calzone** (D)(P) 33 | 31  
 Stuffed Folded Pizza  
*Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil*

**Capricciosa** (D)(P) 34 | 32  
 Mixed Veggies with Ham  
*Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Artichokes, Cooked Ham, Leccino Olives*

**Regina** (D)(P) 35 | 33  
 Parma Ham  
*Tomato Sauce, Fior di Latte, Parma Ham, Shaved Grana Padano, Fresh Basil, Extra Virgin Olive Oil*

**Diavola** (D)(P) 35 | 33  
 Spicy Salami  
*Tomato Sauce, Fior di Latte, Grana Padano, Spicy Spianata Salame, Extra Virgin Olive Oil*

**Mare** (D)(S) 40 | 36  
 Mixed Seafood  
*Tomato Sauce, Fior di Latte, Prawns, Calamari, Octopus, Fresh Parsley, Extra Virgin Olive Oil*

### Cheese Base

12-inch 10-inch

★ **Bari** (D)(S) 39 | 36  
 Burrata and Anchovies  
*Fior di Latte, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil*

**Quattro Formaggi** (D)(V) 30 | 28  
 Four Cheese  
*Fior di Latte, Grana Padano, Provolone, Gorgonzola*

**Vegetariana** (D)(V) 32 | 30  
 Grilled Veggies  
*Fior di Latte, Cherry Tomatoes, Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil*

**Tartufata** (D)(V) 38 | 36  
 Burrata with Truffle  
*Fior di Latte, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil*

**Brisket** (D) 38 | 36  
 Beef Brisket  
*Fior di Latte, Mashed Potatoes, Grana Padano, Sliced Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil*

**Focaccia di Recco** (D)(P) 35  
 Focaccia stuffed with Parma Ham  
*Stracchino, Parma Ham, Chives, Extra Virgin Olive Oil*

**Pizza of the Day** 36  
*Please check with our team for today's special*

#### UPGRADE YOUR PIZZA:

Burrata Cheese (125g)

12



## Dolci (Dessert)

★ **Limone** (D)(E)(N) 15  
*Citrus Lemon Confit, Creamy Lemon Curd, Almond Crumble, Crispy Meringue*

★ **Alloramisu** (D)(E)(V) 16  
*Savoardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder*

**Cannoli** (D)(E)(N)(P) 4  
 \$4 per piece | 2nd piece at \$2 | 3rd piece onwards at \$1  
*Ricotta Cheese, Candied Fruit, Chocolate Chips*

**Gelato** (D)(N)(V) 10  
 Chocolate | Strawberry | Vanilla

**Sorbet** (G)(N)(V) 10  
 Lemon | Peach

**Affogato** (D)(V) 12  
*Vanilla Ice Cream, Espresso Coffee*  
 Add on:  
 Kahlúa 6  
 Whisky 6  
 Grappa 10

**Burnt Honey Panna Cotta** (D)(G) 14  
*Silky Soft Burnt Honey Cream, Crunchy Bittersweet Honeycomb*

**Pistachio Crème Brûlée** (D)(E)(G)(N) 15  
*Pistachio Crème Brûlée, Pistachio Nuts*

**Rocher** (D)(E)(N) 16  
*Chocolate Sponge, Crunchy Praline Wafer Flakes, Chocolate Cream, Hazelnut Chocolate Mousse*

**Coppa Kahlua** (A)(D)(N)(V) 18  
*Vanilla Ice Cream, Kahlúa Liquor, Espresso Coffee, Whipped Cream, Strawberries, Almonds*

TRIPLE THE TREAT, DOUBLE THE JOY –  
 Get 3 Desserts for the Price of 2!



Scan for menu and ongoing promotions!



RISTORANTE  
**ALLORA**  
 BAR

## Antipasti (Appetisers)

**Tradizionale** (V) 15  
 Tomato Bruschetta (3 pieces)  
*Fresh Cherry Tomatoes, Oregano, Fresh Basil,  
 Extra Virgin Olive Oil on Ciabatta Toast*

**Cotto** (D)(P) 16  
 Ham and Truffle Bruschetta (3 pieces)  
*Cheese and Cooked Ham,  
 Black Truffle Sauce on Ciabatta Toast*

## Zuppa (Soups)

**Tomato** (D)(V) 12  
 Creamy Tomato Soup  
*Served with Bread Croutons and  
 Extra Virgin Olive Oil*

**Minestrone** (D)(N)(V) 12  
 Clear Vegetable Soup  
*Vegetables, Grains, Beans, Basil Pesto*

### GLUTEN-FREE PASTA OPTIONS AVAILABLE

- Choice of Penne or Casarecce
- All Sauces are Gluten-free, except Lasagna

## Grills

For 2 to 4 persons Discount Subject  
 to Company Discretion

**T-Bone Steak (500g)** (A)(D)(G) 138  
*Beechwood-grilled Angus T-Bone  
 Served with:*

- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Condiments: Horseradish Cream
- Sauces: Trio Pepper Jus, Truffle Hollandaise

**Tomahawk (1.2kg)** (A)(D)(G) 228  
*\*Estimated 45 minutes waiting time  
 Beechwood-grilled Angus Tomahawk.  
 Served with:*

- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Creamy Spinach
- Condiments: Dijon Mustard, Pommery Mustard, Horseradish Cream
- Salts: Pink Salt, Smoked Salt, Sea Salt Flake
- Sauces: Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise

**Rucola & Grana Padano** (D)(G)(V) 16  
 Arugula and Grana Padano Salad  
*Arugula, Cherry Tomatoes,  
 Shaved Grana Padano,  
 Housemade Balsamic Dressing*

**Cesare** (D)(E)(P)(S) 20  
 Caesar Salad  
*Romaine Lettuce, Caesar Dressing,  
 Croutons, Pancetta, Grana Padano*

**Add on:**  
 Charcoal-grilled Chicken 5  
 Smoked Salmon 7  
 Poached Prawns (4 pieces) 9

**Sauté di Cozze** (A)(S) 22  
 Sautéed Mussels  
*Mussels sautéed in White Wine, Garlic,  
 Olive Oil, Parsley, served with  
 Toasted Ciabatta Bread*

## Pasta

★ **Pomodoro e Basilico** (D)(V) 29  
 Cherry Tomato Spaghettoni  
*Spaghettoni, Tomato Sauce, Olives,  
 Fresh Basil, Stracciatella Cheese*

★ **Brasato 3 Pepi** (A)(D)(E) 36  
 Beef Ravioli  
*Housemade Braised Beef Ravioli,  
 Sage, Butter, Trio Pepper Beef Jus*

**Emilia** (A)(D)(E) 29  
 Lasagna  
*Traditional Gratinated Lasagna,  
 Housemade Ragù all'Emiliana,  
 Béchamel Sauce, Grana Padano*

**Gnocchi al Ragù Bolognese** 29  
 Beef Ragout Gnocchi (A)(D)(E)  
*Housemade Potato Gnocchi,  
 Beef Ragout Emiliana Style, Grana Padano*

## Secondi (Mains)

**Pollo alla Brace** (A)(D)(G)(N) 36  
 Grilled Spring Chicken  
*Beechwood-grilled Spring Chicken, Smoked  
 Potato Purée, Tomato-Basil Pesto, Mustard Jus*

**Panino Allora (200g)** (D)(E)(P) 36  
 Allora Burger  
*Brioche Bun, Angus Beef Patty,  
 Sunny-Side-Up Egg, Mustard Mayonnaise,  
 Red Onion Marmalade, Bacon, Smoked Provolone,  
 Lettuce, served with Potato Wedges  
 and Garden Salad*

**Stinco d'Agnello Brasato** (A)(D)(G) 46  
 Braised Lamb Shank  
*Slow-braised Whole Shank, Roasted Baby  
 Carrots, Parsley Herb Cream, Smoked Potato  
 Purée, Trio Pepper Jus*

**Allora** (G)(N)(S) 22  
 Tuna Quinoa Bowl  
*Seared Red Tuna, Mixed Organic Salad,  
 Quinoa, Housemade Mustard Dressing,  
 Pumpkin Seeds, Avocado*

**Burrata Caprese** (D)(G)(V) 22  
 Caprese Salad with Burrata  
*Fresh Tomatoes, Burrata, Oregano,  
 Fresh Basil, Balsamic Reduction,  
 Extra Virgin Olive Oil*

**Vitello Tonnato** (A)(D)(E)(S) 26  
 Sliced Chilled Veal with Tuna Sauce  
*Veal with Tuna, Capers, Anchovy Sauce*

**Antipasti Platter** (D)(N)(P)(S) 40  
 Good for 2, additional pax for \$20  
*A Mixed Platter of Italian Antipasti*

**Carbonara** (D)(E)(P) 32  
 Carbonara Spaghetti  
*Spaghetti with Guanciale, Egg Yolk,  
 Pecorino Romano, Black Pepper*

**Rigatoni al Ragù d'Agnello** (A)(D) 34  
 Lamb Ragout Rigatoni  
*Rigatoni, Slow-braised Lamb Shoulder Ragout,  
 Pecorino Romano, Mint, Lemon*

**Vongole** (A)(S) 34  
 Clam Linguine  
*Linguine, Fresh Clams, Garlic,  
 Parsley, Extra Virgin Olive Oil*

**Granchio** (A)(D)(E)(S) 39  
 Crab Ravioli  
*Housemade Crab and Mascarpone Ravioli,  
 Creamy Herbal Bisque Butter,  
 Fresh Dill, Lemon*

**Lido Barramundi** (A)(D)(G)(S) 46  
 Pan-seared Barramundi  
*Barramundi, White Wine, Black Olives,  
 Fresh Tomatoes, Capers, Basil, Potato Purée*

**Salmone alla Griglia** (G)(S) 54  
 Grilled Salmon  
*Salmon, Baked Potato, Asparagus,  
 Lemon, Chives*

**Tagliata (250g)** (A)(D)(G) 92  
 Grilled Beef Ribeye  
*Beechwood-grilled Australian Angus Ribeye,  
 Trio Pepper Jus*

**Special of the Day** 58  
*Please check with our team for today's special*

RISTORANTE  
**ALLORA**  
BAR

### Contorni (Sides)

Seasonal Vegetables (G V)	9
Baked Potatoes (G V)	9
Smoked Potato Purée (D G V)	9
French Fries (D V)	10
Green Asparagus (G V)	12

### Risotto

<b>NEW</b> Bosco e Tartufo (A D G V)	28
Mushroom and Truffle Risotto <i>Carnaroli Rice, Truffle-scented Mushrooms, Grana Padano, Parsley</i>	
Genova Pesto (A D G N S)	32
Grilled Prawn Risotto <i>Carnaroli Rice, Prawn, Traditional Basil Pesto</i>	



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.



Scan for menu and ongoing promotions!

### Dolci (Dessert)

<b>★ NEW</b> Limone (D E N)	15
<i>Citrus Lemon Confit, Creamy Lemon Curd, Almond Crumble, Crispy Meringue</i>	
<b>★</b> Alloramisu (D E V)	16
<i>Savoardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder</i>	
Cannoli (D E N P)	4
\$4 per piece   2nd piece at \$2   3rd piece onwards at \$1 <i>Ricotta Cheese, Candied Fruit, Chocolate Chips</i>	
Gelato (D N V)	10
Chocolate   Strawberry   Vanilla	

### Pizza

#### Tomato Base

12-inch 10-inch

<b>★</b> Margherita (D V)	32	30
Mozzarella and Tomato <i>Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil</i>		
Parmigiana (D V)	32	30
Eggplant <i>Tomato Sauce, Fior di Latte, Eggplant, Grana Padano, Basil</i>		
<b>NEW</b> Mucca (D)	33	31
Beef Salami <i>Tomato Sauce, Fior di Latte, Beef Salami</i>		
Calzone (D P)	33	31
Stuffed Folded Pizza <i>Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil</i>		
Capricciosa (D P)	34	32
Mixed Veggies with Ham <i>Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Artichokes, Cooked Ham, Leccino Olives</i>		
Regina (D P)	35	33
Parma Ham <i>Tomato Sauce, Fior di Latte, Parma Ham, Shaved Grana Padano, Fresh Basil, Extra Virgin Olive Oil</i>		
Diavola (D P)	35	33
Spicy Salami <i>Tomato Sauce, Fior di Latte, Grana Padano, Spicy Spianata Salame, Extra Virgin Olive Oil</i>		
Mare (D S)	40	36
Mixed Seafood <i>Tomato Sauce, Fior di Latte, Prawns, Calamari, Octopus, Fresh Parsley, Extra Virgin Olive Oil</i>		

#### Cheese Base

12-inch 10-inch

<b>★</b> Bari (D S)	39	36
Burrata and Anchovies <i>Fior di Latte, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil</i>		
Quattro Formaggi (D V)	30	28
Four Cheese <i>Fior di Latte, Grana Padano, Provolone, Gorgonzola</i>		
Vegetariana (D V)	32	30
Grilled Veggies <i>Fior di Latte, Cherry Tomatoes, Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil</i>		
Tartufata (D V)	38	36
Burrata with Truffle <i>Fior di Latte, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil</i>		
Brisket (D)	38	36
Beef Brisket <i>Fior di Latte, Mashed Potatoes, Grana Padano, Sliced Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil</i>		
<b>NEW</b> Focaccia di Recco (D P)		35
Focaccia stuffed with Parma Ham <i>Stracchino, Parma Ham, Chives, Extra Virgin Olive Oil</i>		
Pizza of the Day		36
<i>Please check with our team for today's special</i>		

#### UPGRADE YOUR PIZZA:

Burrata Cheese (125g) 12

TRIPLE THE TREAT, DOUBLE THE JOY –  
Get 3 Desserts for the Price of 2!

RISTORANTE

ALLORA

BAR

BAMBINI  
*Menu*

Only applicable to Children  
below 12 years old

**Pomodoro** (D)

Cherry Tomato Pasta

15

*Penne or Spaghetti Pasta, Tomato Sauce,  
Grana Padano*

**Bolognese** (A)(D)

Beef Meat Sauce Pasta

15

*Penne or Spaghetti Pasta,  
Traditional Ragout, Grana Padano*

**Chicken Tenders** (D)(E)

10

*Fried Chicken Tenders, Crispy Fries*

**Stella Pizza** (D)

Star-Shaped Pizza

20

*Star-Shaped Pizza, Tomato Sauce,  
Mozzarella, Crispy Fries*

**Gelato** (D)(N)(V)

10

*Choice of flavour: Chocolate, Strawberry, Vanilla*

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

All prices are subject to 10% service charge and prevailing government tax.