

FROM 9.30 AM - 5 PM

BREAKFAST

FRENCH TOAST

Caramelized Banana | Mixed Berries
Cornflakes | Crème Fraiche

EGGS SUNNY SIDE UP / OVER EASY

Avocado | Tomatoes | Asparagus
Toasted Brioche

CHEF'S OMELETTE

Porcini Mushroom | Chestnut | Cheese
Streaky Bacon | Onion | Tomato | Chives

BAKED EGGS & SAUSAGE RAGOUT

Kurobuta Sausage Ragout | Tomatoes
Chilli | Onions | Toasted Baguette

EGGS SCRAMBLED

Crispy Bacon | Cornichons | Tomatoes
Toasted Brioche

EGGS BENEDICT

Smoked Salmon | Ikura | Poached Egg
Raisin | Toasted Brioche | Pistachio
Hollandaise Sauce

MONTI'S BIG BREAKFAST

Choice of Eggs | Tomato | Avocado
Crispy Bacon | Portobello Mushroom
Caramelized Onion | Brazilian Pork Sausage
Toasted Baguette

WAFFLES

LEMONGRASS WAFFLE WITH FRIED CHICKEN

Maple Syrup | Seaweed Butter

CARAMELIZED BANANA WAFFLE

Bacon | Fresh Berries | Banana | Fresh Cream

ADD ONS

Avocado | Truffled Rosti
Asparagus | Champignon Mushroom
Crispy Bacon | Smoked Salmon
18 Month San Daniele Ham
Fresh Berries

ONE SERVING OF
BAY CATCH OF THE DAY
or
CHARCOAL GRILLED RIBEYE
per person

FROM 11.30 AM - 5 PM

SALAD

KALE SALAD

Tomatoes | Asparagus | Ikura | Seaweed Furikake

ROCKET SALAD

Sweet Tomato | Toasted Walnut | Avocado
Parmigiano Reggiano | Beetroot | Grapes
Raisin | Lemon Vinaigrette

HOUSEMADE PASTA

TAGLIATELLE *(vegetarian)*

Tomato | Basil | Burrata Cheese

TAGLIATELLE *(contains pork)*

Wagyu Ragout | Parmigiano Reggiano
Burrata Cheese

SPAGHETTI

Tiger Prawn | Garlic | Chili | Parsley | Asparagus

MAINS

MONTI'S BREAKFAST BURGER

Brioche Bun | Double Tajima Wagyu Beef Patty
Mozzarella Cheese | Crispy Bacon | Lettuce
Cucumber | Onion | Tomato | Sunny Side Up
Fermented Garlic Aioli | Potato Wedges
Mixed Greens

SEAFOOD PIZZA

Tomato Sauce | Mozzarella Cheese
Parmigiano Reggiano | Hokkaido Octopus
Tiger Prawn | Bottarga | Basil

VEGETARIAN PIZZA

Tomato Sauce | Mozzarella Cheese
Parmigiano Reggiano | Champignon Mushroom
Olives | Asparagus | Rocket Leaves

BAY CATCH OF THE DAY

Mixed Greens | Sautéed Asparagus with Olives
Lemon Hollandaise

*Kindly enquire from our staff

CHARCOAL GRILLED PRIME RIBEYE STEAK 200GM

Mixed Greens | Tomatoes
Champignon Mushroom | Mustard Jus

SOMETHING SWEET

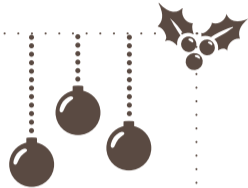
BANANA SPLIT

Vanilla Gelato | Banana | Berries

MONTI'S TIRAMISU

Frangelico | Pistachio & Coffee Soil | Mascarpone

CHRISTMAS SPECIALS



APPETIZERS

BURRATINA CHEESE *(vegetarian)*

Pomegranate | Cantaloupe | Tomato |
Wild Rocket Salad



CHEF'S SELECTION OF COLD CUTS

Coppa Wagyu | Olive Salami | San Daniele Ham |
Mortadella | Olives | Pickles

ROASTED TURKEY SALAD

Pomegranates | Grapes | Citrus Vinaigrette |
Rocket Salad

PASTA

AGNOLOTTI

Wagyu Beef | Mascarpone | Butter Sage Sauce |
Veal Jus Reduction | Pine Nuts | Raisin

BAKED LASAGNETTE *(vegetarian)*

Sangiovese Braised Raddichio Filling |
Parmigiano Cheese Fondue

RAVIOLI *(vegetarian)*

Burrata Cheese | Burnt Butter Sauce |
Pistachio Crumbs

CARVING STATION

ROASTED LAMB RACK

Braised Lentil | Wild Rocket Salad |
Yoghurt & Mint Sauce

ROASTED TURKEY

Figs Marmalade | Roasted Pumpkin & Potato |
Pickle Radish & Wild Rocket

ROASTED COTECHINO

Raddichio | Taleggio Cheese | Pancetta |
Cream of Balsamic



DESSERT

CARAMELIZED PANATONE

Salted Caramel Gelato | Vanilla Crumbs |
Wild Berries

DARK CHOCOLATE FONDANT

Nutella Ganache | Vanilla Gelato | Forest Berries

CHIACCHIERE

Chocolate Dip

