

MONTI

at 1•PAVILION

COLAPRANZO MENU

BREAKFAST

9:30 am - 11:30 am

MONTI'S SMOOTHIE BOWL

Banana | Strawberries | Berries Compote | Granola | Crunchy Cocoa Nibs

12

EGGS BENEDICT

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

12

ITALIAN TOAST

Brioche Bread | Nutella | Caramelized Banana | Roasted Hazelnut

12

AVOCADO ON RYE

Grilled Rye Bread | Avocado | Cherry Tomato Salsa | Lime Sour Cream

12

BAKED EGG & SAUSAGE RAGOUT

Kurobuta Sausage Ragout | Tomatoes | Chili | Onion | Toasted Baguette

16

MONTI'S BREAKFAST ON THE BAY

Eggs any Style | Baked Cherry Tomatoes | Crispy Bacon | Pork Sausage | Roasted Potato | Toasted Baguette

18

LUNCH

11:30 am - 5:00 pm

Starters

SPINACH & MUSHROOMS SALAD (V)

Baby spinach | Shaved Button Mushrooms | Red Grapes | Caramelized Walnuts, Gorgonzola

14

BURRATINA & HEIRLOOM TOMATOES (V)

Burratina from Andria | Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

25

VITELLO TONNATO

Thinly Sliced Veal Loin | Tuna Sauce | Crispy Capers | Micro Greens

18

INSALATA CALABRESE (P)

Cannellini Beans | Salami | Grilled Zucchini | Pickled Red Onion

16

Pasta

Every Pasta is Daily-Made Fresh in House

CHITARRA ALL'AMATRICIANA (P)

Cured Pork Belly | Tomato Sauce | Red Onion | Sweet Basil

20

SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Touch Of Chili | White Wine | Live Tiger Prawns

20

RIGATONI (V)

Crispy Eggplant | Spring Onions | Cherry Tomatoes | Shaved Ricotta Cheese | Crushed Pine Nuts

18

BAKED LASAGNETTA (V)

Sangiovese Braised Radicchio Filling | Parmigiano Cheese Fondue

18

RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

20

Dessert

DARK CHOCOLATE FONDANT

Nutella Melting Heart | Salted Caramel Ice Cream

12

RICOTTA CHEESECAKE

Hazelnut Biscuit | Wild Berries Compote

12

HONEY-MANGO PANNA COTTA

Madagascar Vanilla | Palm Coconut Sugar

10

TROPICAL FRUIT PLATTER

Mandarin Sorbet | Strawberries Coulis

10

MONTI'S TIRAMISU

Ladysfinger, Espresso | Mascarpone Mousse | Dark Chocolate

12

Mains

CHICKEN CACCIATORA

Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew | Roasted Zucchini

26

BRAISED BEEF SHORT RIB

Slow Cooked Beef Short Rib | Lemon & Rosemary Gremolata | Soft Whipped Potatoes

26

ITALIAN STYLE PORCHETTA

Baked Pork Belly Marinated In Wild Fennel | Tangy Eggplant Caponata

26

200G PRIME RIBEYE

Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

38

RED SNAPPER GUAZZETTO

Rosemary Roasted Snapper Fillet | Seared Asparagus In Cherry Tomatoes | White Wine Broth

26

SPICY MUSSELS POT (S)

Live Mussels Steamed In Tomato, Garlic | Basil And a Touch Of Chili | Grilled Focaccia

24

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Morel | Enoki | Shimeji And Button Mushrooms In Butter | Flat Parsley And Shallot

8

BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

12

ROSEMARY ROASTED SWEET POTATOE (V)

Rosemary Crystal Salt, Soft And Crispy

8

CREAMY SPINACH (V)

Spinach Leaves In A Velvety Cream And Parmigiano Cheese Sauce

8

(V) - VEGETARIAN (P) - PORK (S) - SPICY

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.