

# MONTI

at 1•PAVILION

## WEEKEND COLAPRANZO MENU

### LUNCH

11:30 am - 5:00 pm

### BREAKFAST

9:30 am - 5 pm

<b>MONTI'S BREAKFAST ON THE BAY</b>	25
Choice of Eggs   Tomato   Avocado   Crispy Bacon   Portobello Mushroom   Caramelized Onion   Brazilian Pork Sausage   Toasted Baguette	
<b>MONTI'S SMOOTHIE BOWL</b>	12
Banana   Strawberries   Berries Compote   Granola   Crunchy Cocoa Nibs	
<b>EGGS BENEDICT</b>	12
Smoked Salmon   Ikura   Poached Egg   Raisin   Pistachio   Hollandaise Sauce	
<b>ITALIAN TOAST</b>	12
Brioche Bread   Nutella   Caramelized Banana   Roasted Hazelnut	
<b>AVOCADO ON RYE</b>	12
Grilled Rye Bread   Avocado   Cherry Tomato Salsa   Lime Sour Cream	
<b>BAKED EGG &amp; SAUSAGE RAGOUT</b>	16
Kurobuta Sausage Ragout   Tomatoes   Chili   Onion   Toasted Baguette	
<b>FRENCH TOAST</b>	12
Caramelized Cut Banana   Blue Berry   Cornflakes   Crème Fraiche	
<b>CHEF'S OMELETTE</b>	16
Porcini Mushroom   Chestnut   Cheese   Crispy Bacon   Onion   Tomato   Chives	
<b>MONTI'S BREAKFAST BURGER</b>	25
Brioche Bun   Tajima Wagyu Beef Patty   Mozzarella Cheese   Crispy Bacon   Lettuce   Cucumber   Onion   Tomato   Fermented Garlic Aioli   Sunny Side Up   Potato Wedges   Mixed Greens	

### Starters

<b>SPINACH &amp; MUSHROOMS SALAD (V)</b>	14
Baby spinach   Shaved Button Mushrooms   Red Grapes   Caramelized Walnuts, Gorgonzola	
<b>BURRATINA &amp; HEIRLOOM TOMATOES (V)</b>	25
Burratina from Andria   Marinated Heirloom Tomatoes   Aromatic Crumbs   Basil Oil	
<b>VITELLO TONNATO</b>	18
Thinly Sliced Veal Loin   Tuna Sauce   Crispy Capers   Micro Greens	
<b>INSALATA CALABRESE (P)</b>	16
Cannellini Beans   Salami   Grilled Zucchini   Pickled Red Onion	

### Waffles

<b>CARAMELIZED BANANA WAFFLE</b>	16
Bacon   Fresh Berries   Banana   Fresh Cream	
<b>ICE CREAM &amp; BERRY WAFFLE</b>	16
Berry Compote   Salted Caramel Gelato   Cookie Crumbs	

### Pasta

*Freshly Made In-House Pasta*

<b>CHITARRA ALL'AMATRICIANA (P)</b>	20
Cured Pork Belly   Tomato Sauce   Red Onion   Sweet Basil	
<b>SPAGHETTONI AGLIO, OLIO E GAMBERI (S)</b>	20
Extra Virgin Olive Oil   Garlic   Chili   White Wine   Live Tiger Prawns	
<b>RIGATONI (V)</b>	18
Crispy Eggplant   Spring Onions   Cherry Tomatoes   Shaved Ricotta Cheese   Crushed Pine Nuts	
<b>BAKED LASAGNETTA (V)</b>	18
Sangiovese Braised Radicchio Fillings   Parmigiano Cheese Fondue	
<b>RAVIOLI (V)</b>	20
Filled With Burrata Cheese   Burnt Butter Sauce   Pistachio Crumbs	

(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.

### Mains

<b>CHICKEN CACCIATORA</b>	26
Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew   Roasted Zucchini	
<b>BRAISED BEEF SHORT RIB</b>	26
Slow Cooked Beef Short Rib   Lemon & Rosemary Gremolata   Soft Whipped Potatoes	
<b>ITALIAN STYLE PORCHETTA</b>	26
Baked Pork Belly Marinated In Wild Fennel   Tangy Eggplant Caponata	
<b>200G PRIME RIBEYE</b>	38
Roasted Roots Vegetables   Red Onion Jam   Mustard Jus	
<b>RED SNAPPER GUAZZETTO</b>	26
Rosemary Roasted Snapper Fillet   Seared Asparagus In Cherry Tomatoes   White Wine Broth	
<b>SPICY MUSSELS POT (S)</b>	24
Live Mussels Steamed In Tomato, Garlic   Basil & Chili   Grilled Focaccia	

### Sides

<b>SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)</b>	8
Morel   Enoki   Shimeji And Button Mushrooms In Butter   Flat Parsley And Shallot	
<b>BLACK TRUFFLE DUSTED FRIES (V)</b>	12
Crispy Golden Fries With Shaved Black Truffle And Parsley	
<b>ROSEMARY ROASTED SWEET POTATOES (V)</b>	8
Rosemary Crystal Salt, Soft And Crispy	
<b>CREAMY SPINACH (V)</b>	8
Spinach Leaves In A Velvety Cream And Parmigiano Cheese Sauce	

### Dessert

<b>DARK CHOCOLATE FONDANT</b>	12
Nutella Melting Heart   Salted Caramel Ice Cream	
<b>RICOTTA CHEESECAKE</b>	12
Hazelnut Biscuit   Wild Berries Compote	
<b>HONEY-MANGO PANNA COTTA</b>	10
Madagascar Vanilla   Palm Coconut Sugar	
<b>TROPICAL FRUIT PLATTER</b>	10
Mandarin Sorbet   Strawberries Coulis	
<b>MONTI'S TIRAMISU</b>	12
Savoardi   Espresso   Mascarpone Mousse   Dark Chocolate	