

CHEF'S OMAKASE MENU

Minimum 2 pax to dine

5-course

₹130 pp

**With wine pairing additional \$80*

7-course

₹180 pp

**With wine pairing additional \$110*

*Kindly inform service of your
dietary restrictions and allergy.*

DINE, IMBIBE AND PLAY BY THE WATERFRONT

Monti is an iconic, multi-concept F&B lifestyle destination that offers Italian Dolce Vita by the bay. Immerse in a fusion of experiences in the floating glass dome by the Marina Bay as we present Contemporary Italian cuisine, created using the best ingredients and sustainable produce in Europe and South East Asia.

Keeping in mind the essence and authenticity of Italian flavours, enthrall & excite your taste buds with dishes incorporating progressive cooking techniques and modern plating.

"The thirst for learning about food drives my passion to create original and dynamic creations, bringing Contemporary Italian cuisine to greater heights."

Felix Chong
- Chef Felix Chong

MONTI

at 1·PAVILION

ANTIPASTI

BURRATINA CHEESE San Daniele Ham Tomato Rocket Salad Basil Coratina Extra Virgin Oil	34
TOMINO CHEESE Acacia Honey San Daniele Ham Fig Jam Rocket Salad Tomato	28
COLD CUTS San Daniele Ham Olive Salami Wagyu Coppa Mortadella Marinated Olives Pickles	38
GRAND PLATTER Chef's Selection of Cheese & Cold Cuts Burratina Marinated Olives Dried Fruits Waffle Cracker	90
FINE DE CLAIRE NO. 2 (4 pcs) Yuzu Caviar Crispy Pancetta Fennel & Dill Espuma	28 (+6 per extra piece)
PAN SEARED HOKKAIDO SCALLOP Crispy Pancetta Porcini Mushroom Chestnut Celeriac	38
TAJIMA WAGYU BEEF CARPACCIO Parmigiano Custard Horseradish Aioli Tomato San Marzano Apple Compote Yellow Frisee Caper Berry	28
ROCKET SALAD Tomato San Mazarno Grapes Onion Beetroot Mortadella Gorgonzola Dressing Walnut	24
SEAFOOD SALAD Grilled Tiger Prawn Coconut Fresh Passion Fruit Red Skin Potato Tomato Ikura	32

SOUP

SOUP OF THE DAY Please enquire with our service	17
ARTICHOKE VELOUTE * Tortellini Basil Oil Chestnut Renkon Chips <i>* Contains Pork</i>	18

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

PASTA
*Pastas Are Freshly
Made Daily*

FREGOLA Tiger Prawns Boston Mussels Clams Sardinian Bottarga Roma Tomato Lobster Bisque White Wine Basil	35
CHITARRA Maine Lobster Mentaiko Lemon Zest Garlic Chili	58
SQUID INK TONNARELLI Tiger Prawn Sardinian Bottarga Garlic Chili Italian Parsley	48
MALLOREDDUS Kurobuta Sausage & Porcini Mushroom Ragout Rosemary Pecorino Cheese	30
TAGLIATELLE Tajima Wagyu Ragout Stracciatella Cheese	36
RAVIOLI Ossobuco Veal Shank Grana Padano Cream of Bone Marrow Lemon Zest	36
TAGLIATELLE * Stracciatella Roma Tomato Basil	29
GNOCCHI * Four Cheese Sauce Walnut Balsamic Reduction Rocket Leaves	32
RISOTTO 'MILANESE' Braised Veal Ossobuco Gremolata Butter Iran Saffron Grana Lodigiano <i>Sharing for 2</i>	68
ACQUERELLO RISOTTO (PREPARED AT THE TABLE) Seasonal Truffle Parmigiano Reggiano Black Pepper <i>Please allow 20 minutes</i>	42

** Vegetarian Serving*

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MAIN COURSE

GRAN BOLLITO MISTO	45
Cotechino Chicken Veal Tongue Tajima Oyster Blade Honey Comb Ox Tripe Mustard Fruit Green Sauce Dijon Mustard Bormida Sauce Root Vegetables	
PAN SEARED YELLOW FIN TUNA	42
Smoked-Almond Romesco Purée Beetroot Purée Sautéed Asparagus Olive & Brussel Sprout	
PAN SEARED WHITE COD	45
Parma Ham Spicy Squid Ink Sauce Miso Glazed Parsnip Asparagus Rocket Leaves	

FROM THE INKA

*All Meats Are
Grilled To Perfection*

CHARCOAL GRILLED IBERICO PORK JOWL	42
Fermented Garlic Blue Cheese Polenta Asparagus Pickled Shallot Mustard Jus	
CHARCOAL GRILLED LAMB RACK	48
Yoghurt Mint Pickles Rocket Salad Roasted Parsnip Puree	
CHARCOAL GRILLED USDA PRIME RIBEYE STEAK	
US Asparagus Roasted Potato Roasted Japanese Sweet Corn Rocket Salad	
CHOICE OF 200Gm	54
CHOICE OF 400Gm	92
CHOICE OF 600Gm	132

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FIorentina EXPERIENCE

Please allow 45 minutes

MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)

Marbling score: Signature Series MBS 9+

Available exclusively at Monti, be assured the Mayura T-bone is the best Fiorentina steak in Singapore. Recently awarded the coveted “Delicious From the paddock award”, this full-blood single source wagyu located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. Enjoy an unparalleled flavour profile, silky tender texture and succulent juiciness.

320

SANCHOKU F1 WAGYU T-BONE (1.1KG)

Marbling score: MB5

Rich, full-flavoured and consistently outstanding quality Wagyu raised in the rich pristine environment and lush green pastures of the gulf region in northern Queensland, Australia. To intensify marbling, tenderness and flavour, the cattle is progressively moved on to natural grains and oats for 300 days.

220

RANGERS VALLEY BLACK ONYX T-BONE (1.1KG)

Marbling score: MB3+

Exquisite fine marbling, hearty rich flavour and tender juiciness that only come from a highly marbled piece of black Angus. Rangers Valley located in the New England Tablelands of NSW Australia provides a cool climate environment where the black Angus have a mixed grain and grass fed diet.

180

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DESSERT

LIMONCELLO TART Limoncello Curd Pear Chutney Rose Hibiscus Meringue	16
SHISO PANNA COTTA Aged Balsamic Strawberry Apple Lime Confit Candied Ginger Crème Fraiche	16
TRIPLE CHEESE AFFOGATO Triple Cheese Ice Cream Toasted Nuts Grissini Espresso	16
MONTI'S TIRAMISU Espresso Caviar Frangelico Pistachio Coffee Mascarpone	18
BOMBA Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	20
CHEF'S CHOICE OF CHEESE PLATTER Taleggio Gorgonzola Pecorino Bella Lodigiano Dried Fruits Toasted Nuts Marmalade Cheese Cracker	28 / 42

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