

MONTI

at 1 PAVILION

COLAPRANZO MENU

LUNCH

11:00 am - 5:00 pm

BREAKFAST

9:30 am - 11:00 am

MONTI'S SMOOTHIE BOWL	12
Banana Strawberries Berries Compote Granola Crunchy Cocoa Nibs	
EGGS BENEDICT	12
Smoked Salmon Ikura Poached Egg Raisin Pistachio Hollandaise Sauce	
ITALIAN TOAST	12
Brioche Bread Nutella Caramelized Banana Roasted Hazelnut	
AVOCADO ON RYE	12
Grilled Rye Bread Avocado Cherry Tomato Salsa Lime Sour Cream	
BAKED EGG & SAUSAGE RAGOUT	16
Kurobuta Sausage Ragout Tomatoes Chili Onion Toasted Baguette	
MONTI'S BREAKFAST ON THE BAY	18
Eggs any Style Baked Cherry Tomatoes Crispy Bacon Pork Sausage Roasted Potato Toasted Baguette	

Starters

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

Pasta

Freshly Made In-House Pasta

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

Mains

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

Sides

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

Dessert

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

(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.