

MONTI

at 1·PAVILION

VALENTINE'S DAY MENU

\$180⁺⁺ per pax
Inclusive of a glass of Champagne



\$220⁺⁺ per pax
*Inclusive of a glass of Champagne
Window Seats*

APPETIZERS

Onion & Thyme Sea Salt Bread Roll

House Made Truffle Butter

Amuse Bouche

Beetroot Crisp | Baccala | Kaluga Queen Caviar

Hokkaido Scallop & King Salmon Tartare

Rose & Passion Fruit Pearl | Taggiasca Olive Sable | Garden Of Pickled Apple, Chervil & Frisee

Sous Vide Free-range Egg

Almond Bread Crumbs | Crispy Hotaru Squid | Sherry Caramel | Seasonal Fresh Truffle

Nettle Lobster & Potato Raviolo

Lobster Foam | Clams | Confit Heirloom Cherry Tomato | Dill

MAINS

Slow Cooked King Fish

Spearmint Perfumed Fruit | Oyster & Cucumber Espuma | Roasted Chervil Puree | Hanano

Or

Charcoal Grilled Full Blood Mayura Tri Tip

Purple Potato Puree | Parsley Sponge | Grilled Eggplant & Zucchini | Confit Tomato

DESSERT

Rose, Strawberry, Passion Fruit

Sponge | Chocolate | Gelato | Hazelnut

