

MONTI

at 1•PAVILION

WEEKEND COLAPRANZO MENU

LUNCH

11:30 am - 5:00 pm

Starters

ASPARAGUS BISMARCK (V)	22
Imported Green Asparagus Fried Egg Parmigiano Fondue Freshly Shaved Cheese Seasonal Truffle	
BURRATINA & HEIRLOOM TOMATOES (V)	25
Burratina from Andria Marinated Heirloom Tomatoes Aromatic Crumbs Basil Oil	
VITELLO TONNATO	22
Thinly Sliced Veal Loin Tuna Sauce Crispy Capers Micro Greens	
PANZANELLA DI TONNO	22
Raw Red Tuna Tuscan Bread Tomato Salad Cous Cous Passion Fruit	

Waffles

CARAMELIZED BANANA WAFFLE	16
Bacon Fresh Berries Banana Fresh Cream	
ICE CREAM & BERRY WAFFLE	16
Berry Compote Salted Caramel Gelato Cookie Crumbs	

Pasta

Freshly Made In-House Pasta

CHITARRA ALL'AMATRICIANA (P)	22
Cured Pork Belly Tomato Sauce Red Onion Sweet Basil	
SPAGHETTONI AGLIO, OLIO E GAMBERI (S)	24
Extra Virgin Olive Oil Garlic Chili White Wine Tiger Prawns	
BAKED LASAGNETTA (V)	22
Sangiovese Braised Radicchio Fillings Parmigiano Cheese Fondue	
RAVIOLI (V)	24
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	
SMOKY MAPLE PORK BELLY	26
Fig Jam Celeriac Fennel & Grape Fruit Salad Citrus Vinaigrette	
200G PRIME RIBEYE	38
Roasted Roots Vegetables Red Onion Jam Mustard Jus	
STEAM GROUPER	26
Asparagus Tomato Mussels & Clams Olives White Wine Capers Basil	

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
Savoardi Espresso Mascarpone Mousse Dark Chocolate	

Monti presents 'Colapranzo' - Derived from the Italian Colazione (breakfast) and Pranzo (lunch). the Colapranzo menu is a classic selection of Italian dishes perfect for any day of week whether it be a corporate luncheon, afternoon meeting or lazy weekend brunch. At Monti, the door is always open.

BREAKFAST

9:30 am - 5 pm

MONTI'S BREAKFAST ON THE BAY	25
Choice of Eggs Tomato Avocado Crispy Bacon Portobello Mushroom Caramelized Onion Brazilian Pork Sausage Toasted Baguette	
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	
FRENCH TOAST	12
Caramelized Cut Banana Blue Berry Cornflakes Crème Fraiche	
CHEF'S OMELETTE	16
Porcini Mushroom Chestnut Cheese Crispy Bacon Onion Tomato Chives	
MONTI'S BREAKFAST BURGER	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	

(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.