

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 18 Months Aged San Daniele Ham Tomato Rocket Salad Basil Coratina Extra Virgin Oil	34
COLD CUTS 18 Months Aged 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
PAN SEARED HOKKAIDO SCALLOP Truffle Caviar Porcini Mushroom Chestnut Celeriac	38
TAJIMA WAGYU BEEF CARPACCIO Parmigiano Custard Tomato San Marzano Apple Compote Yellow Frisee Capers Berry	28
ROCKET SALAD Tomato San Mazarno Grapes Onion Beet Root Mortadella Gorgonzola Dressing Caramelized Walnut	24
BISMARCK * Imported Green Asparagus Parmigiano Cheese Fondue Sunny Side Up Seasonal Fresh Truffle Fresh Cheese Shavings	25

SOUP

SOUP OF THE DAY Please enquire with our service	17
CREAM OF CHICKPEA Sautéed Prawns Basil Oil Black Pepper Grana Padano	18

** Vegetarian Serving*

*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	58
Langoustine Bamboo Clams Hokkaido Scallop Boston Mussels Sardinia Bottarga Lobster Bisque Cherry Tomato White Wine Basil Italian Parsley	
TAGLIATELLE	36
Tajima Wagyu Ragout Stracciatella Cheese	
TAGLIATELLE *	29
Smoked Scamorza Cheese Roma Tomato Basil	
GNOCCHI *	32
Four Cheese Sauce Walnut Balsamic Reduction Rocket Leaves	
ACQUERELLO RISOTTO <i>(Prepared at the table)</i>	42
Seasonal Truffle Parmigiano Reggiano <i>Please allow 20 minutes</i>	

A RAVIOLI AFFAIR

LOBSTER & PRAWN MEZZELUNE	58
Ebico Velvety of Spinach & Tarragon Soup Grapefruit & Fennel Jerusalem Artichoke Chips	
OSSOBUCO RAVIOLI	36
Veal shank Grana Padano Cream of Bone Marrow Lemon Zest	
SMOKED SALMON TORTELLONI	28
Spicy Mascarpone Almond Romesco Puree Marcona Almond Zucchini Asparagus	
TALEGGIO & PEAR RAVIOLI	28
Beetroot Pearls Candied Onion Petals Cream of Milk	
BUTTERNUT SQUASH TORTELLONI	30
Foie Gras Morsels Sage Parmigiano Fondue Almond Crumbs	

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MAIN COURSE

CHICKEN INVOLTINI 35

San Daniele Ham | Spinach | Wild Rocket Salad | Fresh Lemon | Marsala Wine Sauce | Roasted Asparagus

STEAMED RED GROUPER 38

Light Fish Broth | White Wine | Taggiasca Olives | Pantelleria Capers | Cherry Tomato | Bamboo Clams | Italian Parsley | Boston Mussels

FROM THE INKA

*All Meats Are
Grilled To Perfection*

CHARCOAL GRILLED IBERICO PORK PLUMA 42

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine 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 | Black Garlic Aioli

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	16
Limoncello Curd Pear Chutney Rose Hibiscus Meringue	
YOGHURT PANNA COTTA	16
Lemon Tart Shell Roasted Buckwheat Orange Fluid Gel Nitro Thyme	
MONTI'S TIRAMISU	18
Morello Cherry Espresso Caviar Frangelico Mascarpone Pistachio & Coffee Soil	
BOMBA	20
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
CHEF'S CHOICE OF CHEESE PLATTER	28 / 42
Taleggio Gorgonzola Pecorino Romano 24 Months Aged Parmigiano Reggiano Dried Fruits Toasted Nuts Marmalade Cheese Cracker	

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