



LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 12 noon to 2:30 pm

2-COURSE \$39 pp 3-COURSE \$45 pp

*Additional coffee/tea - \$3

*Wine by the glass - \$12

ASPARAGUS BISMARCK (V)

Imported Green Asparagus | Fried Egg | Parmigiano Fondue | Freshly Shaved Cheese | Seasonal Truffle

OR

BURRATINA & HEIRLOOM TOMATOES (V)

Burratina from Andria | Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

OR

VITELLO TONNATO

Thinly Sliced Veal Loin | Tuna Sauce | Crispy Capers | Micro Greens

OR

PANZANELLA DI TONNO

Raw Red Tuna | Tuscan Bread | Tomato Salad | Cous Cous | Passion Fruit

SOUP OF THE DAY

* Please check with the service staff

HOUSE-MADE SPAGHETTI ALL'AMATRICIANA (P)

Cured Pork Belly | Tomato Sauce | Red Onion | Sweet Basil

OR

HOUSE-MADE SPAGHETTI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili Padi | White Wine | Live Tiger Prawns

OR

BAKED LASAGNETTA (V)

Sangiovese Braised Radicchio Fillings | Parmigiano Cheese Fondue

OR

CHICKEN CACCIATORA

Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew | Roasted Zucchini

OR

BRAISED BEEF SHORT RIB

Slow Cooked Beef Short Rib | Lemon & Rosemary Gremolata | Soft Whipped Potatoes

OR

STEAMED GROUPEL

Asparagus | Tomato | Mussels & Clams | Olives | White Wine | Capers | Basil

HONEY MANGO PANNA COTTA

Madagascar Vanilla | Palm Coconut Sugar

OR

TROPICAL FRUIT PLATTER

Madagascar Vanilla Gelato | Espresso | Coffee & Pistachio Crumbs

MONTI

at 1-PAVILION

COLAPRANZO MENU

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.

LUNCH

11:00 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

Pasta

Freshly Made In-House Pasta

HOUSE-MADE CHITARRA ALL'AMATRICIANA (P) 22

Cured Pork Belly | Tomato Sauce | Red Onion | Sweet Basil

HOUSE-MADE 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

(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.

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

US SIRLOIN STEAK (200g) 38

Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

STEAMED GROUPEL 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

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

