

# MONTI

at 1·PAVILION

## WEEKEND 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.

### Starters

#### ASPARAGUS BISMARCK (V)

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

#### BURRATINA & HEIRLOOM TOMATOES (V)

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

#### VITELLO TONNATO

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

#### PANZANELLA DI TONNO

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

### Pasta

*Freshly Made In-House Pasta*

#### CHITARRA ALL'AMATRICIANA (P)

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

#### SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

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

#### RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

### ALL-YOU-CAN-EAT BRUNCH

11:00 am - 4:00 pm

Adult - \$68<sup>++</sup> | Kids - \$34<sup>++</sup>  
Under 6 Years old - Kids dine free

### Mains

#### CHICKEN CACCIATORA

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

#### BRAISED BEEF SHORT RIB

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

#### SMOKY MAPLE PORK BELLY

Fig Jam | Celeriac | Fennel & Grape Fruit Salad | Citrus Vinaigrette

#### US SIRLOIN STEAK (200g)

Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

#### STEAMED GROUPEL

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

### Sides

#### SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Morel | Enoki | Shimeji And Button Mushrooms In Butter | Flat Parsley And Shallot

#### BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

#### ROSEMARY ROASTED SWEET POTATOES (V)

Rosemary Crystal Salt, Soft And Crispy

#### CREAMY SPINACH (V)

Spinach Leaves In A Velvety Cream And Parmigiano Cheese Sauce

### Dessert

#### DARK CHOCOLATE FONDANT

Nutella Melting Heart | Salted Caramel Ice Cream

#### HONEY-MANGO PANNA COTTA

Madagascar Vanilla | Palm Coconut Sugar

#### TROPICAL FRUIT PLATTER

Mandarin Sorbet | Strawberries Coulis

#### MONTI'S TIRAMISU

Savoardi | 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.