

MONTI

at 1·PAVILION

**CHEF'S
OMAKASE MENU**

Minimum 2 pax to dine

6-course

₹158 pp

**With wine pairing additional ₹80*

*Kindly inform service of your
dietary restrictions and allergy.*

**DINE, IMBIBE AND
PLAY BY THE WATERFRONT**

Known for its award-winning architectural marvel and elegant multi-concept space, Monti offers Italian Dolce Vita by the bay. Co-curated by 2 culinary maestros, Monti brings the soul of authentic Tuscan-Italian cuisine to elevated heights, using only premium ingredients sourced with as much care as her décor – including olive oils created specifically for the restaurant.

Keeping in mind the essence and authenticity of Italian flavors, enthrall your taste buds in composed appetizers and entrees that echo Italy's charm.



Emanuele Faggi
Executive Chef



Felix Chong
Head Chef

ANTIPASTI

	BURRATINA CHEESE	34
	18 Months Aged San Daniele Ham Tomato Rocket Salad Basil Coratina Extra Virgin Oil	
	COLD CUTS	38
	18 Months Aged San Daniele Ham Olive Salami Wagyu Coppa Mortadella Marinated Olives Pickles	
	GRAND PLATTER	90
	Chef's Selection of Cheese & Cold Cuts Burratina Marinated Olives Dried Fruits Waffle Cracker	
	PAN SEARED HOKKAIDO SCALLOP	38
	Cauliflower Puree Mortadella Seasonal Truffle Pistachio	
	TAJIMA WAGYU BEEF CARPACCIO	28
	Parmigiano Custard Tomato San Marzano Apple Compote Yellow Frisee Capers Berry	
	ROCKET SALAD	24
	Tomato San Mazarno Grapes Onion Beet Root Mortadella Gorgonzola Dressing Caramelized Walnut	
	COD TRIPE	25
	Tomato Crispy Polenta Grated Parmigiano Reggiano	

SOUP


	SOUP OF THE DAY	17
	Please enquire with our service	
	ONION SOUP	18
	Brioche Scamorza Cheese	

** 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 Yellow Fin Tuna Hokkaido Scallop Boston Mussels Sardinia Bottarga Lobster Bisque Cherry Tomato White Wine Basil Italian Parsley	
TAGLIATELLE	36
Mayura Wagyu Ragout Grated Parmigiano Skin	
TAGLIATELLE *	29
Smoked Scamorza Cheese Roma Tomato Basil	
GNOCCHI *	32
Broccolini Porcini Mushroom Rosemary Chilli Garlic Bay leaf Powder	
 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 Green Peas Grapefruit & Fennel Capsicum	
OSSOBUCO RAVIOLI	36
Veal shank Grana Padano Cream of Bone Marrow Lemon Zest	
RAVIOLI BACCALA	28
Chickpea Mousse Rosemary Oil Rosemary Crumbs	
RICOTTA RAVIOLI *	28
Buffalo Ricotta Cheese Spinach Butter Sage Sauce	
BUTTERNUT SQUASH TORTELLONI	30
Foie Gras Morsels Sage Parmigiano Fondue Almond Crumbs	

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**MAIN
COURSE**

CRISPY CHICKEN

Foie Gras | Sweet & Sour BBQ Sauce | Imported Green Asparagus | Capsicum

38

FISH OF THE DAY

Please enquire with our service

MARKET PRICE

**FROM
THE INKA**

*All Meats Are
Grilled To Perfection*

CHARCOAL GRILLED IBERICO PORK PLUMA

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

42

CHARCOAL GRILLED LAMB RACK

Yoghurt | Mint | Pickled Vegetables | Rocket Salad | Roasted Parsnip Puree

48

CHARCOAL GRILLED USDA PRIME RIBEYE STEAK (250 Gm)

Japanese Corn | Fermented Garlic | Roasted Rosemary Potato | Crème Fraîche | Furikake

69

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FIorentina EXPERIENCE

Please allow 45 minutes



MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)

320

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.

SANCHOKU F1 WAGYU T-BONE (1.1KG)

220

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.

GRAINAGE ANGUS BEEF OP RIB (1.1KG)

180

Marbling score: MB2+

Originated from the fertile Riverina region of NSW, prime quality Black Angus cattles are fed a grain-based diet for an average of 120 days to deliver a distinctive texture - tender, juicy and consistent.

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DESSERT

	PISTACHIO RICOTTA Cream of Pistachio Buffalo Ricotta Polenta Cake	16
	STRAWBERRY & CHOCOLATE 20Years Aged Balsamic Chocolate Mousse Strawberry Sorbet	16
	MONTI'S TIRAMISU Morello Cherry Espresso Caviar Smoked Frangelico Mascarpone Pistachio & Coffee Soil	18
	BOMBA Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	20
	CHEF'S CHOICE OF CHEESE PLATTER Taleggio Gorgonzola Pecorino Romano 24 Months Aged Parmigiano Reggiano Dried Fruits Toasted Nuts Marmalade Cheese Cracker	28 / 42

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