



## 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

### MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | 25 Years Balsamic Vinegar

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 TAGLIATELLE

Mayura Wagyu Ragout | Parmigiano Fondue

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

### PAN SEARED NORWEGIAN SALMON

Carrot | Hazelnut | Mustard

### VANILLA PANNA COTTA

Yuzu Strawberry | Vanilla Crumbles | Mint

OR

### TROPICAL FRUIT PLATTER

Tropical Sorbet | Strawberries Coulis

# 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 - 3:00 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

#### MAYURA WAGYU BEEF TARTARE 22

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | 25 Years Balsamic Vinegar

#### PANZANELLA DI TONNO 22

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

### Pasta

Freshly Made In-House Pasta

#### HOUSE-MADE TAGLIATELLE 22

Mayura Wagyu Ragout | Parmigiano Fondue

#### 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

#### PAN SEARED NORWEGIAN SALMON 26

Carrot | Hazelnut | Mustard

### Sides

#### SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V) 8

Shimeji And Button Mushrooms In Butter | King Oyster Mushroom Flat Parsley And Shallot

#### BLACK TRUFFLE DUSTED FRIES (V) 12

Crispy Golden Fries With Shaved Black Truffle And Parsley

#### ROSEMARY ROASTED POTATOES (V) 8

Rosemary Crystal Salt

#### SAUTEED BROCCOLINI (V) 10

Garlic | Chili

### Dessert

#### DARK CHOCOLATE FONDANT 12

Truffle Chocolate Ganache | Olive Gelato

#### VANILLA PANNA COTTA 10

Yuzu Strawberry | Vanilla Crumbles | Mint

#### TROPICAL FRUIT PLATTER 10

Tropical Sorbet | Fruit Coulis

#### MONTI'S TIRAMISU 12

Pitsachio & Coffee Crumbles | Espresso Caviar | Mascarpone Mousse | Dark Chocolate

