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 the week whether it be a corporate luncheon, afternoon meeting or lazy weekend brunch. At Monti, the door is always open.

Starters

**ASPARAGUS BISMARCK** (V) 22
Imported Green Asparagus | Fried Egg | Parmigiano Fondue | Freshly Shaved Cheese | Seasonal Truffle

*OR*

**BURRATINA & HEIRLOOM TOMATOES** (V) 25
Burratina from Andria | Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

*OR*

**MAYURA WAGYU BEEF TARTARE** 22
Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | 25 Years Balsamic Vinegar

*OR*

**PANZANELLA DI TONNO** 22
Raw Red Tuna | Tuscan Bread | Tomato Salad | Cous Cous | Passion Fruit

Soup of the Day

*Please check with the service staff*

Pasta

**Freshly Made In-House Pasta**

*HOUSE-MADE TAGLIATELLE** 22
Mayura Wagyu Ragout | Parmigiano Fondue

*OR*

**HOUSE-MADE SPAGHETTONI AGLIO, OLIO E GAMBERI** (S) 24
Extra Virgin Olive Oil | Garlic | Chilli Padi | White Wine | Live Tiger Prawns

*OR*

**BAKED LASAGNETTA** (V) 22
Sangiovese Braised Radicchio Fillings | Parmigiano Cheese Fondue

*OR*

**CHICKEN CACCIATORA** 22
Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew | Roasted Zucchini

*OR*

**BRAISED BEEF SHORT RIB** 26
Slow Cooked Beef Short Rib | Lemon & Rosemary Grenolata | Soft Whipped Potatoes

*OR*

**PAN SEARED NORWEGIAN SALMON** 26
Carrot | Hazelnut | Mustard

Dessert

**DARK CHOCOLATE FONDANT** 12
Truffle Chocolate Ganache | Olive Gelato

*OR*

**VANILLA PANNA COTTA** 10
Yuzu Strawberry | Vanilla Crumbles | Mint

*OR*

**TROPICAL FRUIT PLATTER** 10
Tropical Sorbet | Fruit Coulis

*OR*

**MONTI’S TIRAMISU** 12
Pistachio & Coffee Crumbles | Espresso Caviar | Mascarpone Mousse | Dark Chocolate

Mains

**CHICKEN CACCIATORA** 26
Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew | Roasted Zucchini

*OR*

**BRAISED BEEF SHORT RIB** 26
Slow Cooked Beef Short Rib | Lemon & Rosemary Grenolata | Soft Whipped Potatoes

*OR*

**SMOKY MAPLE PORK BELLY** 26
Fig Jam | Celeriac | Fennel & Grape Fruit Salad | Citrus Vinaigrette

*OR*

**US SIRLOIN STEAK (200g)** 38
Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

*OR*

**PAN SEARED NORWEGIAN SALMON** 26
Carrot | Hazelnut | Mustard

Sides

**SAUTEED WILD MUSHROOMS** 8
In Aromatic Garlic Butter | Shimeji And Button Mushrooms In Butter | King Oyster Mushroom Flat Parsley And Shallot

*OR*

**BLACK TRUFFLE DUSTED FRIES** 12
Crispy Golden Fries With Shaved Black Truffle And Parsley

*OR*

**ROSEMARY ROASTED POTATOES** 8
Rosemary Crystal Salt

*OR*

**SAUTEED BROCCOLINI** 10
Garlic | Chilli

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.