Known for its award-winning architectural marvel and timeless multi-faceted space, Monti offers Italian Dolce Vita by the bay. Curated by a team of culinary maestros, Monti brings the soul of authentic Tuscan-Italian cuisine to elevated heights. Both homely and refined, dishes are created to represent what Italian dining has been for years: hand-crafted, comforting and presented with heart.

*With wine pairing additional $80

Kindly inform service of your dietary restrictions and allergy.

From all of us at Monti, welcome to our home.

Felix Chong
Group Executive Sous Chef
ANTIPASTI

BURRATINA CHEESE
18 Months Aged San Daniele Ham | Tomato | Rocket Salad | Basil | Coratina Extra Virgin Oil

COLD CUTS
18 Months Aged San Daniele Ham | Olive Salami | Wagyu Coppa | Mortadella | Marinated Olives | Pickles

GRAND PLATTER
Chef’s Selection of Cheese & Cold Cuts | Burratina | Marinated Olives | Dried Fruits | Waffle Cracker

PAN SEARED HOKKAIDO SCALLOP
Cauliflower Puree | Mortadella | Seasonal Truffle | Pistachio

TAJIMA WAGYU BEEF CARPACCIO
Parmigiano Custard | Tomato San Marzano | Apple Compote | Yellow Frisee | Caper Berry

ROCKET SALAD
Tomato San Mazarno | Grapes | Onion | Beet Root | Mortadella | Gorgonzola Dressing | Caramelized Walnut

COD TRIPE
Tomato | Crispy Polenta | Grated Parmigiano Reggiano

SOUP

SOUP OF THE DAY
Please enquire with our service

ONION SOUP
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*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FREGOLA</td>
<td>58</td>
</tr>
<tr>
<td>Langoustine</td>
<td>Yellow Fin Tuna</td>
</tr>
<tr>
<td>TAGLIATELLE</td>
<td>36</td>
</tr>
<tr>
<td>Mayura Wagyu Ragout</td>
<td>Grated Parmigiano Skin</td>
</tr>
<tr>
<td>TAGLIATELLE *</td>
<td>29</td>
</tr>
<tr>
<td>Smoked Scamorza Cheese</td>
<td>Roma Tomato</td>
</tr>
<tr>
<td>GNOCCHI *</td>
<td>32</td>
</tr>
<tr>
<td>Broccolini</td>
<td>Porcini Mushroom</td>
</tr>
<tr>
<td>ACQUERELLO RISOTTO <em>(Prepared At The Table)</em></td>
<td>42</td>
</tr>
<tr>
<td>Seasonal Truffle</td>
<td>Parmigiano Reggiano</td>
</tr>
<tr>
<td>Please allow 20 minutes</td>
<td></td>
</tr>
</tbody>
</table>

**Pasta**

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

---

## A RAVIOLI AFFAIR

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOBSTER &amp; PRAWN MEZZELUNE</td>
<td>58</td>
</tr>
<tr>
<td>Ebico</td>
<td>Green Peas</td>
</tr>
<tr>
<td>OSSOBUCO RAVIOLI</td>
<td>36</td>
</tr>
<tr>
<td>Veal Shank</td>
<td>Grana Padano</td>
</tr>
<tr>
<td>RAVIOLI BACCALA</td>
<td>28</td>
</tr>
<tr>
<td>Chickpea Mousse</td>
<td>Rosemary Oil</td>
</tr>
<tr>
<td>RICOTTA RAVIOLI *</td>
<td>28</td>
</tr>
<tr>
<td>Buffalo Ricotta Cheese</td>
<td>Spinach</td>
</tr>
<tr>
<td>BUTTERNUT SQUASH TORTELLONI</td>
<td>30</td>
</tr>
<tr>
<td>Foie Gras Morsels</td>
<td>Sage</td>
</tr>
</tbody>
</table>

* Vegetarian Serving

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subject to 10% service charge & prevailing government taxes.
CRISPY CHICKEN
Foie Gras | Sweet & Sour BBQ Sauce | Imported Green Asparagus | Capsicum

FISH OF THE DAY
Please enquire with our service

MARKET PRICE

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

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.
MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)  
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)  
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)  
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.

Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.
PISTACHIO RICOTTA
Cream of Pistachio | Buffalo Ricotta | Polenta Cake

STRAWBERRY & CHOCOLATE
20 Years Aged Balsamic | Chocolate Mousse | Strawberry Sorbet

MONTI’S TIRAMISU
Morello Cherry | Espresso Caviar | Smoked Frangelico Mascarpone | Pistachio & Coffee Soil

BOMBA
Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berries Compote

CHEF’S CHOICE OF CHEESE PLATTER
Taleggio | Gorgonzola | Pecorino Romano | 24 Months Aged Parmigiano Reggiano | Dried Fruits | Toasted Nuts | Marmalade | Cheese Cracker

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