

**MONTI**

at 1·PAVILION

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

**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.*

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.

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

*Felix Chong*

**Felix Chong**  
Group Executive Sous Chef

## ANTIPASTI



<b>BURRATINA CHEESE</b> 18 Months Aged San Daniele Ham   Tomato   Rocket Salad   Basil   Coratina Extra Virgin Oil	34
<b>COLD CUTS</b> 18 Months Aged San Daniele Ham   Olive Salami   Wagyu Coppa   Mortadella   Marinated Olives   Pickles	38
<b>PAN SEARED HOKKAIDO SCALLOP</b> Cauliflower Puree   Mortadella   Seasonal Truffle   Pistachio	38
<b>ROCKET SALAD</b> Tomato San Mazarno   Grapes   Onion   Beet Root   Mortadella   Gorgonzola Dressing   Caramelized Walnut	24

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## SOUP

<b>SOUP OF THE DAY</b> Please enquire with our service	17
<b>ONION SOUP</b> Brioche   Scamorza Cheese	18

*\* 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

Langoustine | Yellow Fin Tuna | Hokkaido Scallop | Boston Mussels | Sardinia Bottarga | Lobster Bisque | Cherry Tomato | White Wine | Basil | Italian Parsley

58

### TAGLIATELLE

Mayura Wagyu Ragout | Grated Parmigiano Skin

36

### GNOCCHI \*

Potato 'Gnocchi' | Tomato Sauce | Oregano | Mozzarella | Basil

32



### ACQUERELLO RISOTTO *(Prepared At The Table)*

Seasonal Truffle | Parmigiano Reggiano

*Please allow 20 minutes*

42

## A RAVIOLI AFFAIR

### LOBSTER & PRAWN MEZZELUNE

Lobster | Prawn | Green Peas | Capsicum | Foie Gras

58

### OSSOBUCO RAVIOLI

Veal shank | Grana Padano | Cream of Bone Marrow | Lemon Zest

36

### RICOTTA RAVIOLI \*

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

28

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**MAIN  
COURSE**

**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

**PRIME RIB EYE 'TAGLIATA DI MANZO' (250 G)**

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

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

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

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