

MONTI

at 1·PAVILION

WEEKEND COLAPRANZO MENU

• EASTER BRUNCH BY THE BAY SPECIAL •

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.

Starters

ASPARAGUS BISMARCK (V)

Imported Green Asparagus | Fried Egg | Parmigiano Fondue | Freshly Shaved Cheese | Seasonal Truffle

BURRATINA & HEIRLOOM TOMATOES (V)

Burratina from Andria | Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

MAYURA WAGYU BEEF TARTARE

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

PANZANELLA DI TONNO

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

Pasta

Freshly Made In-House Pasta

HOUSE-MADE TAGLIATELLE

Mayura Wagyu Ragout | Parmigiano Fondue

SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

ALL-YOU-CAN-EAT BRUNCH

11:30am – 2:30pm
(Last order at 2:15pm)

Adult - \$98⁺⁺
| **Free Flow Liquid Gold** |

Kids - \$49⁺⁺
Under 6 Years old - Kids dine free

Mains

CHICKEN CACCIATORA

Braised Free Range Chicken Leg In Hearty Tomato And Vegetable Stew | Roasted Zucchini

BRAISED BEEF SHORT RIB

Slow Cooked Beef Short Rib | Lemon & Rosemary Gremolata | Soft Whipped Potatoes

SMOKY MAPLE PORK BELLY

Fig Jam | Celeriac | Fennel & Grape Fruit Salad | Citrus Vinaigrette

US SIRLOIN STEAK (200g)

Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

PAN SEARED NORWEGIAN SALMON

Carrot | Hazelnut | Mustard

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

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

BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

ROSEMARY ROASTED POTATOES (V)

Rosemary Crystal Salt

SAUTEED BROCCOLINI (V)

Garlic | Chilli

Dessert

DARK CHOCOLATE FONDANT

Truffle Chocolate Ganache | Olive Gelato

VANILLA PANNA COTTA

Yuzu Strawberry | Vanilla Crumbles | Mint

TROPICAL FRUIT PLATTER

Tropical Sorbet | Fruit Coulis

MONTI'S TIRAMISU

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

(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.