

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

SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

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

DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

SOUP OF THE DAY

* Please check with the service staff

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccoli

OR

HOUSE-MADE SPAGHETTI AGLIO, OLIO E GAMBERI (S)

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

OR

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

OR

CHICKEN MILANESE STYLE

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

OR

BRAISED BEEF SHORT RIB

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

(SUPPLEMENTARY \$6**)

OR

PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccoli | Sicilian Sauce

BLUEBERRY PANNA COTTA

Marinated Pineapple With Aged White Balsamic Vinegar |
Vanilla Crumbs | 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

SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

19

BURRATINA & HEIRLOOM TOMATOES (V)

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

25

MAYURA WAGYU BEEF TARTARE

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

22

DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

19

Pasta

Freshly Made In-House Pasta

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccoli

24

HOUSE-MADE SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

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

24

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

25

RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

24

(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 MILANESE STYLE

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

26

BRAISED BEEF SHORT RIB

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

28

SLOW COOKED PORK BELLY

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

26

US SIRLOIN STEAK (200g)

Roasted Roots Vegetables | Red Onion Jam | Mustard Jus

38

PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccoli | Sicilian Sauce

26

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

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

8

BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

12

ROSEMARY ROASTED POTATOES (V)

Rosemary Crystal Salt

8

SAUTEED BROCCOLINI (V)

Garlic | Chili

10

Dessert

DARK CHOCOLATE FONDANT

Truffle Chocolate Ganache | Olive Oil Gelato

12

BLUEBERRY PANNA COTTA

Marinated Pineapple with Aged White Balsamic Vinegar | Vanilla Crumbs | Mint

10

TROPICAL FRUIT PLATTER

Tropical Sorbet | Fruit Coulis

10

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoirdi Biscuits |
Amaretti Crumbs | Cocoa

12