

MONTI

at 1·PAVILION

WEEKEND 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.

Starters

SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

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

DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

Pasta

Freshly Made In-House Pasta

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

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

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

ALL-YOU-CAN-EAT BRUNCH

11am - 3pm

(Last order at 2:30pm)

Adult - \$68⁺⁺

Kids - \$34⁺⁺

Under 6 Years old - Kids dine free

Mains

CHICKEN MILANESE STYLE

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

BRAISED BEEF SHORT RIB

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

SLOW COOKED 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 BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

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 | Chili

Dessert

DARK CHOCOLATE FONDANT

Truffle Chocolate Ganache | Olive Oil Gelato

BLUEBERRY PANNA COTTA

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

TROPICAL FRUIT PLATTER

Tropical Sorbet | Fruit Coulis

MONTI'S TIRAMISU

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

(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.