

# MONTI

at 1·PAVILION

## PATIO DINING MENU

---

### SNACKS

#### TRUFFLE FRIES

*Truffle Perfume | Parmesan Cheese*

**14**

#### OVEN BAKED MID WINGS | 6 PCS

*Cajun Spices | Spicy Chili Dip*

**14**

#### BREADED PRAWNS | 6 PCS

*Wasabi Aioli | Cornichon*

**16**

---

### APPETIZER

#### COLD CUTS

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

**28**

#### BURRATA

*Tomato | Rocket Salad | Basil | Coratina Extra Virgin Oil  
Olives*

**27**

#### SOUP OF THE DAY

*\*Please kindly enquire with our service*

**10**

#### CAESAR SALAD

*Romaine Lettuce | Caesar Dressing | Anchovy  
Hard Boiled Egg | Parmesan Cheese | Croutons*

**18**

# MONTI

at 1·PAVILION

## PATIO DINING MENU

---

### PASTA & PIZZA

**HOUSE MADE SPAGHETTONI  
WITH PRAWNS, AGLIO OLIO** **20**

*Garlic | Chili | Italian Parsley | White Wine | Tiger Prawn*

**TAGLIATELLE BOLOGNESE** **28**

*Beef & Pork Bolognese | Tomato Sauce  
Parmigiano Reggiano*

**RISOTTO TRUFFLE** **38**

*Seasonal Truffle | Parmigiano Reggiano  
Good for 2 pax*

**MARGHERITA PIZZA** **16**

*Mozzarella Cheese | Tomato Sauce | Wild Rocket | Basil  
Add Burratina - 10*

**SEAFOOD PIZZA** **26**

*Mozzarella Cheese | Tomato Sauce | Prawn | Squid  
Grated Bottarga*

**TRUFFLE PIZZA** **30**

*Truffle Mushroom Cream | Mozzarella Cheese  
White Truffle Oil | Egg | Fresh Seasonal Truffle*

# MONTI

at 1·PAVILION

## PATIO DINING MENU

---

### MAIN COURSE

#### BARRAMUNDI

*Eggplant Caponata | Broccolini | Sicilian Sauce*

**28**

#### PORK PLUMA

*Soft Polenta | Pickled Onion Petals | Asparagus  
Marsala Wine Jus*

**38**

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

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

**69**

### DESSERTS

#### CLASSIC TIRAMISU

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

**12**

#### CASSATA

*Ricotta Cheese | Candied Fruits | Rum  
64% Dark Chocolate | Passion Fruit | Amaretti Crumbs*

**16**

#### CHEESE PLATTER

*Taleggio | Gorgonzola | Pecorino Romano  
24 Months Aged Parmigiano Reggiano | Dried Fruits  
Toasted Nuts | Marmalade | Cheese Cracker*

**28**