

**MONTI**

at 1·PAVILION

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

**CHEF'S  
DEGUSTATION 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   Salami   Wagyu Coppa   Mortadella Ham   Marinated Olives   Pickles	38
<b>PAN SEARED HOKKAIDO SCALLOP</b> Cauliflower Puree   Mortadella Ham   Seasonal Truffle   Pistachio	38
<b>ROCKET SALAD</b> Tomato San Mazarno   Grapes   Onion   Beet Root   Mortadella Ham   Gorgonzola Dressing   Caramelized Walnut	24
<b>WAGYU BEEF TARTARE</b> Mustard   Cane Sugar   Raw EggYolk   Capers   Pickles   Red Onion Sorbet   25 Years Aged Balsamic Vinegar	28

## SOUP

<b>SOUP OF THE DAY</b> Please enquire with our service	17
<b>TUSCAN BEAN SOUP</b> Cannellini Beans   Savoy Cabbage   Pancetta   Parmigiano	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

Pork & Beef Wagyu Ragout | Grated Parmigiano Skin

36

### POTATO GNOCCHI \*

Baby Spinach | Sun Dried Tomato | Pecorino Cheese | Pesto | Pine nuts

32



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

Seasonal Truffle | Parmigiano Reggiano

*Please allow 20 minutes*

42

## A RAVIOLI AFFAIR

### LOBSTER & PRAWN MEZZELUNE

Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

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

### GROUPEL 'ACQUA PAZZA'

Clams | Mussels | Capers | Olives | Tomato | Basil | White Wine

48

## 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

### CHARCOAL GRILLED LAMB RACK

Porcini Crocchetta | Mint Salsa Verde | Asparagus | Broccolini | Mustard

48

### AUSTIGE F1 WAGYU TOMAHAWK (1.3 - 1.4 KG)

Grilled Sweet Corn | Roasted Potato | Roasted Garlic | Asparagus | Rocket Salad | Salsa Verde | Mustard

280

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## FIorentina EXPERIENCE

*Please allow 45 minutes*



### MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)

340

*Marbling score: Signature Series MBS 9+*

Available exclusively at Monti, be assured the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "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.

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## DESSERT

CLASSIC TIRAMISU	18
Espresso   Mascarpone Cheese   Savoiardi Biscuits   Cocoa Powder   Marsala Wine	
DARK CHOCOLATE FONDANT	14
64% Dark Chocolate   Forest Berries   Citrus Crumbs   Olive Oil Gelato	
SICILIAN CASSATA	16
Ricotta Cheese   Rum   Candied Fruit   Hazelnut   Passionfruit   Dark Chocolate	
ZABAGLIONE	18
Mixed Berries   Vanilla Gelato   Marsala Wine   Egg Yolk	
SMOKED MASCARPONE	18
Espresso Caviar   Frangelico   Morello Cherry   Pistachio & Coffee Crumbs	
 BOMBA	20
Hazelnut Praline Mousse   Crunchy Feuilletine Base   Hot Berries Compote	
CHEF'S CHOICE OF CHEESE PLATTER	28 / 42
Dried Fruits   Toasted Nuts   Marmalade   Cheese Cracker	

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