

MONTI

at 1-PAVILION

3-COURSE

**INTERNATIONAL WEEK
OF ITALIAN CUISINE**

23RD - 29TH NOV

\$90++

**CHEF'S CHOICE OF
AMUSE BOUCHE**

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ANTI PASTI MISTI

Cantaloupe | San Daniele Ham | Burratina | Fresh Figs
Marinated Mushroom | Aged Balsamic Vinegar

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CHOICE OF MAIN COURSE

ROASTED ANGUS SIRLOIN STEAK

Soft Polenta | Broccolini | Baby Carrot
Gremolata Crumbs | Truffle Sauce

OR

PAN SEARED GROUPEL FILLET

Eggplant Caponata | Pumpkin Flan | Caper & Olives Tomato Sauce

OR

ACQUERELLO TRUFFLE RISOTTO

Aged Parmesan Cheese | Seasonal Fresh Truffle | Black Olives

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CHOICE OF DESSERT

CLASSIC TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits
Cocoa Powder | Marsala Wine

OR

ZABAGLIONE

Mixed Berries | Vanilla Gelato | Marsala Wine | Egg Yolk

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VEG MENU - \$90++

**CHEF'S CHOICE OF
AMUSE BOUCHE**

~

ANTI PASTI MISTI

Cantaloupe with Beet Root | Burratina | Fresh Figs
Marinated Mushroom | Aged Balsamic Vinegar

~

CHOICE OF MAIN COURSE

**ROASTED "IMPOSSIBLE"
BEEF ROSSINI**

Roasted Legume Patty | Zucchini Salad with Lemon Vinaigrette
Baked Potato | Red Wine & Beet Root Sauce

OR

ACQUERELLO TRUFFLE RISOTTO

Aged Parmesan Cheese | Seasonal Fresh Truffle | Black Olives

~

CHOICE OF DESSERT

CLASSIC TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits
Cocoa Powder | Marsala Wine

OR

ZABAGLIONE

Mixed Berries | Vanilla Gelato | Marsala Wine | Egg Yolk