



MONTI

at 1•PAVILION

4 COURSE CHRISTMAS MENU

\$158⁺⁺ pp

Choice of Appetizer

BURRATINA CHEESE

Marinated Artichokes | Pomegranate Balsamic | Figs | Parma Ham Crumbs |
18 Months Aged San Daniele Ham

or

GRILLED GILMAR OCTOPUS

Purple Potato | Smoked Pancetta | Anchovy Crumbs | Caramelized Onion



Choice of Soup or Pasta

CREAM OF PUMPKIN SOUP

Aged Balsamic Vinegar | Roasted Thyme Croutons | Pumpkin Seeds | Lobster Ravioli

or

RISONI PASTA

Roasted Pumpkin | Fried Kale | Caciocavallo Cheese | Carabinero Prawn



Choice of Main Course

ROASTED WHITE COD

Sugar Snap Peas | Sweet Corn | Cardoons | Red Bell Pepper Sauce

or

ROASTED PORCHETTA

Roasted Pumpkin | Fig Jam | Fennel & Apple Salad | Morello Cherry Sauce

or

ROASTED MAYURA WAGYU TRI TIP 9+

Rougie Foie Gras | Soft Polenta | Sticky Shallots | Broccolini | Bone Marrow Butter Sauce

Supplementary \$18⁺⁺



Choice of Dessert

MARSALA ZABAGLIONE

Rhubarb | Strawberries | Ginger Cookie Crumble

or

PANNATONE BREAD PUDDING

Salted Caramel Sauce | Rum Gelato

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subjected to 10% service charge & prevailing government taxes.

