

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)

Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

PANZANELLA

Tomato | Cucumber | Onion | Aged Balsamic Vinegar |
Red Onion Sorbet | Seared Tuna | Basil | Cantaloupe | Croutons

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

RIGATONI PASTA WITH WAGYU BEEF & PORK RAGOUT

Wagyu Beef & Pork Ragout | Tomato Sauce | Parmesan Cheese

FOCACCIA BREAD WITH TOPPINGS

Mozzarella Cheese | Mortadella Ham | Spinach | Sun Dried Tomato |
Mascarpone Cheese | Truffle & Olive Paste | Pistachio Crumbs

TRUFFLE RISOTTO

Truffle & Mushroom | Olives | White Truffle Oil

ITALIAN BRUNCH BY THE BAY

11am - 3pm

(Last order at 2:30pm)

Adult - \$88⁺⁺

Add-on: \$20⁺⁺pp for free flow Coffee, Tea, Juices & Soft Drinks

Add-on: \$78⁺⁺pp for free flow Prosecco, Red & White Wines

Kids - \$44⁺⁺

Under 6 Years old - Kids dine free

Mains

CHICKEN MILANESE STYLE

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

12 HOURS SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

SLOW COOKED PORK BELLY

Fig Jam | Celeriac | Fennel & Grape Fruit Salad | Citrus Vinaigrette

US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus
Supplementary \$12⁺⁺

ROASTED SMOKED DUCK BREASTS

Soft Polenta | Broccolini | Marsala Wine Sauce

PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

(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.

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji And Button Mushrooms In Butter | King Oyster Mushroom |
Flat Parsley and Shallot

TRUFFLE FRIES (V)

Parmesan Cheese | White Truffle Oil

SAUTEED BROCCOLINI (V)

Garlic | Chilli

Dessert

DARK CHOCOLATE FONDANT

Dark 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 | Savoirdi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine