

## LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 12 noon to 2:30 pm

2-COURSE  
\$45 pp

3-COURSE  
\$55 pp

4 COURSE DEGUSTATION MENU  
Menu exclusively available for the entire table  
\$88 pp

\*Additional coffee/tea - \$5 | \*Wine by the glass - \$12

### SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

OR

### BURRATINA & HEIRLOOM TOMATOES (V)

Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

OR

### MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |  
Red Onion Sorbet | 25 Years Balsamic Vinegar

OR

### DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

OR

### SOUP OF THE DAY

\* Please check with the service staff

### HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

OR

### HOUSE-MADE SPAGHETTI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili Padi | White Wine | Tiger Prawns

OR

### BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

OR

### CHICKEN MILANESE STYLE

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

OR

### US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus  
(SUPPLEMENTARY \$12\*\*)

OR

### PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

### BLUEBERRY PANNA COTTA

Marinated Pineapple With Aged White Balsamic Vinegar | Vanilla Crumbs | Mint

OR

### TROPICAL FRUIT PLATTER

Tropical Sorbet | Strawberries Coulis

OR

### MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits | Amaretti Crumbs |  
Cocoa | Marsala Wine

# MONTI

at 1-PAVILION

## 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 brunch club. At Monti, the door is always open.

## LUNCH

11am - 3pm

(Last order at 2:30pm)

### Starters

#### SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

19

#### BURRATINA & HEIRLOOM TOMATOES (V)

Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

27

#### MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |  
Red Onion Sorbet | 25 Years Balsamic Vinegar

30

#### DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

22

### Pasta

Freshly Made In-House Pasta

#### HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

25

#### HOUSE-MADE SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

25

#### BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

25

#### RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

24

### Mains

#### CHICKEN MILANESE STYLE

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

27

#### 12 HOURS SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

28

#### SLOW COOKED PORK BELLY

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

28

#### US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus

42

#### PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

27

### Sides

#### SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

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

10

#### BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

14

#### ROSEMARY ROASTED POTATOES (V)

Rosemary Crystal Salt

10

#### SAUTEED BROCCOLINI (V)

Garlic | Chili

10

### Dessert

#### DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

14

#### BLUEBERRY PANNA COTTA

Marinated Pineapple with Aged White Balsamic Vinegar | Vanilla Crumbs | Mint

12

#### TROPICAL FRUIT PLATTER

Tropical Sorbet | Fruit Coulis

12

#### MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits |  
Amaretti Crumbs | Cocoa | Marsala Wine

14

(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.