

MONTI

at 1·PAVILION

CHEF'S
DEGUSTATION MENU

Minimum 2 pax to dine

6-course

₹168 pp

**With wine pairing additional ₹80*

**With cocktail pairing additional ₹80*

6-course Seasonal

₹208 pp

**With wine pairing additional ₹80*

**With cocktail pairing additional ₹80*

*Kindly inform service of your
dietary restrictions and allergy.*

DINE, IMBIBE AND
PLAY BY THE WATERFRONT

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

**6-COURSE
SEASONAL
MENU**

CICCHETTI

Cantaloupe Gazpacho
Eggplant Caponata Cone With Basil Caviar
Parma Ham Crisp With Stracciatella Cheese & Olive Dust

1st Course

WHITE ASPARAGUS

Aged Parmigiano Cheese Sauce | Pistachio & Dill Crumbs | Sous-vide Egg | Fresh Truffle

2nd Course

SMOKED SCALLOP & FOIE GRAS

Cauliflower Puree | Truffle Caviar | Morel Sauce

3rd Course

FRIED ZUCCHINI FLOWER

Tomato & Basil Emulsion | Lobster Tail | Heirloom Tomatoes | Burratina

4th Course

ROASTED BLUEFIN TUNA LOIN

Tomato, Parsley & Corn Vinaigrette | Slow-cooked Cherry Tomatoes with Aged Balsamico | Crispy Kale

Palate
Cleanser

CAPON CONSOMMÉ

5th Course

AUSTRALIAN LIVINGSTONE WAGYU OYSTER BLADE 9+

New Zealand Mussels | Heirloom Carrot | Broccolini | Allium

6th Course

MONTI'S AFFOGATO

Madagascar Vanilla Gelato | Honeycomb | Vanilla Meringue | Toasted Hazelnut | Chocolate & Coffee Sauce

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ANTIPASTI



BURRATINA CHEESE	38
18 Months Aged San Daniele Ham Tomatoes Rocket Salad Basil Coratina Extra Virgin Oil	
COLD CUTS	42
Chef's Selection Marinated Olives Pickles	
PAN SEARED HOKKAIDO SCALLOPS	42
Cauliflower Puree Mortadella Ham Seasonal Truffle Pistachio	
ROCKET SALAD	26
Tomato San Marzano Grapes Onions Beetroot Mortadella Ham Gorgonzola Dressing Caramelized Walnuts	
WAGYU BEEF TARTARE	34
Mustard Cane Sugar Raw EggYolk Capers Pickles Red Onion Sorbet 25 Years Aged Balsamic Vinegar	
HEIRLOOM TOMATO SALAD	28
Tuna Sauce Crispy Pantelleria Capers Cucumber Onion Anchovy Basil Herb Crumbs	
EGGPLANT PARMIGIANA *	26
Tomato Sauce Mozzarella Cheese Basil Marinated Tomato Wild Rocket Caper Berries	

SOUP

SOUP OF THE DAY	22
Please enquire with our service	
SEAFOOD STEW	28
Tiger Prawns Mussels Patagonian Squids Lobster Broth Basil Cherry Tomatoes Capers	

** Vegetarian Serving*

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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

62

TAGLIATELLE

Pork & Beef Wagyu Ragout | Sauce of Parmigiano Reggiano

38

POTATO GNOCCHI

Smoked Speck Ham | Porcini Mushroom | Gorgonzola Cheese Sauce | Parmigiano Reggiano

36



ACQUERELLO RISOTTO *(Prepared At The Table)*

Seasonal Truffle | Parmigiano Reggiano

Please allow 20 minutes

48

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

38

RICOTTA RAVIOLI *

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

34

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MAIN
COURSE

FISH OF THE DAY

Please enquire with our service

MARKET PRICE

ROASTED THYME WHITE COD

Tiger Prawn | Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce

58

GROUPEL 'ACQUA PAZZA'

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

54

GRILLED IBERICO PORK PLUMA

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

46

PRIME RIB EYE 'TAGLIATA DI MANZO' (250 G)

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

72

CHARCOAL GRILLED LAMB RACK

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

54

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Bistecca ALLA MONTI

FROM THE WOOD-FIRED GRILL "ON-THE-BONE"

Monti stands alone with Singapore's widest selection of award winning premium 'on-the-bone' beef cuts cooked to perfection over the wood-fired grill.

"SANCHOKU" BEEF F1 WAGYU STRIPLOIN STEAK BONE IN (500G) <i>Serves 2 Pax</i> <i>Marbling score: MB4-5</i> Asparagus Salsa Verde	148
MORGAN RANCH US PRIME OP RIB (500G) <i>Serves 2 Pax</i> Tomato on Vine Salsa Verde	138
AUSTIGE F1 WAGYU TOMAHAWK (1.3 - 1.4 KG) <i>Serves 3-4 Paxx</i> Grilled Sweet Corn Roasted Potato Roasted Garlic Asparagus Rocket Salad Salsa Verde Mustard	288

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Bistecca ALLA MONTI

FIorentina EXPERIENCE

This classic Tuscan cut known also as the T-bone. One side of the bone being the tenderloin and the other side being the sirloin. Monti's signature 'On-the-bone' steak prepared in the traditional Bistecca alla Fiorentina (Florentine) style over the embers.



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

358

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. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. (*serves 3-4 pax*)

SANCHOKU F1 WAGYU T-BONE (1.1KG)

240

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. The Sanchoku Fiorentina is served with a selection of seasonal vegetables and condiments. (*serves 3-4 pax*)

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SIDES

GRILLED GREEN ASPARAGUS Charred Corn Tomato Concasse Pecorino Cheese	12
GRILLED RADDICCHIO Four Cheese Fondue Pistachio	12
SOFT WHIPPED POTATO WITH BONE MARROW Crispy Parma Ham Herb Crumbs	10
ROASTED MUSHROOM Garlic Parsley White Truffle Oil	10
CAPSICUM STEW White Balsamic Vinegar Tomato Sauce	10

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DESSERT

CLASSIC TIRAMISU	22
Espresso Mascarpone Cheese Savoiardi Biscuits Cocoa Powder Marsala Wine	
DARK CHOCOLATE FONDANT	18
64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	
SICILIAN CASSATA	18
Ricotta Cheese Rum Candied Fruit Hazelnut Lemon Verbena Gel Dark Chocolate	
CROSTATA	22
Strawberry Jam Mandarin Orange Sorbet Aged Balsamic Vinegar Fresh Strawberry Lime Meringue Apple Snow	
SMOKED MASCARPONE	22
Espresso Caviar Frangelico Morello Cherry Pistachio & Coffee Crumbs	
 BOMBA	24
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
CHEF'S CHOICE OF CHEESE PLATTER	32 / 46
Dried Fruits Toasted Nuts Marmalade Cheese Cracker	

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