

LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 11am to 2:30pm

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 - \$14

STRACCIATELLA CHEESE

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

OR

MONTI'S CAESAR SALAD

Baby Romaine Lettuce | Hard Boiled Egg | White Anchovies |
Grated Smoked EggYolk | Croutons | Pecorino | Crostini

OR

MAYURA WAGYU BEEF TARTARE

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

OR

TUSCAN PORK SAUSAGE TORTELLINI STEW

Savoy Cabbage | Tomato Sauce

OR

FRIED CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

OR

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

OR

SPAGHETTONI AGLIO OLIO E GAMBERI (S)

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

OR

US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus

(SUPPLEMENTARY \$12**)

OR

CHICKEN MILANESE STYLE

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

OR

PAN SEARED SNAPPER

Tomato Concasse & White Corn Salsa | Butternut Puree | Parsley Cream Sauce

MONTI'S TIRAMISU

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

OR

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola

OR

WHITE CHOCOLATE & YOGHURT BUDINO

Puff Rice | Red Berry Compote | Lemon Balm

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

MAYURA WAGYU BEEF TARTARE 30

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

STRACCIATELLA CHEESE 28

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

MONTI'S CAESAR SALAD 20

Baby Romaine Lettuce | Hard Boiled Egg | White Anchovies |
Grated Smoked EggYolk | Croutons | Pecorino | Crostini

FRIED CALAMARI 22

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

Pasta

Freshly Made In-House Pasta

VANILLA POACHED PEAR & BLUE CHEESE RAVIOLI 32

Cacio e pepe sauce | Lemon Zest

SPAGHETTONI AGLIO OLIO E GAMBERI (S) 32

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

HOUSE-MADE TAGLIATELLE (V) 32

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

BAKED WAGYU BEEF & PORK LASAGNA 32

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

Mains

US SIRLOIN STEAK 200G 'ROSSINI STYLE' 42

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus

CHICKEN MILANESE STYLE 34

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

SLOW COOKED BEEF CHEEK 34

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

ROASTED PORK BELLY 32

Infused Apricot | Sherry Vinegar | Honey | Fennel Salad |
Pomegranate Molasses Sauce

PAN SEARED SNAPPER 34

Tomato Concasse & White Corn Salsa | Butternut Puree | Parsley Cream Sauce

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V) 10

Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V) 14

White Truffle Oil

SAUTEED BROCCOLINI (V) 10

Garlic | Chili

Dessert

DARK CHOCOLATE FONDANT 15

Dark Chocolate Ganache | Olive Oil Gelato

MONTI'S TIRAMISU 15

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

TROPICAL FRUIT PLATTER 15

Freshly Cut Tropical Fruits | Crunchy Granola
(Optional Yoghurt)

WHITE CHOCOLATE & YOGHURT BUDINO 15

Puff Rice | Red Berry Compote | Lemon Balm

(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.