

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, sleek and elegant multi-concept space, Monti continues to be the bay's jewel for culinary excellence, new-age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-orientated Italian cuisine, our regal and bold interiors also offers modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

From all of us at Monti, welcome to our home.

Felix Chong

Felix Chong
Group Executive Sous Chef

TAPAS
*Only Available at Rooftop
From 5 pm to 10 pm*

MARINATED OLIVES Pickled Red Onions	10
TOMATO BRUSCHETTA Toasted Focaccia Marinated Tomatoes Basil Grana Padano Pine Nuts	16
TRUFFLE FRIES Truffle Perfume Fresh Seasonal Truffle	14
DEEP FRIED BREADED WING & DRUMLETS Honey Soy Sauce *5 Pieces	18
FRIED CAPRESE Mozzarella Cheese Anchovy & Olive Tapenade White Loaf Bread Tomato Basil Lime & Sriracha Sauce	16
BBQ IBERICO PORK SKEWERS (P) Iberico Pluma Zucchini Capsicum Onion Salsa Verde Port Wine Glace	22
PIZZA PUGLIESE Mozzarella Cheese Burratina Cheese Wild Rocket Fresh Cherry Tomato Tomato Sauce	26
PIZZA SICILIANA Mozzarella Cheese Cheddar Cheese Tomato Sauce Anchovy Prawns Patagonian Squid New Zealand Green Mussels	28
PIZZA PIEMONTE Truffle Cream Mozzarella & Cheddar Cheese Free Range Egg White Truffle Oil	29
PIZZA BOLOGNA (P) Pork & Beef Bolognese Mortadella Ham Onion Mozzarella & Cheddar Cheese Tomato Sauce Basil	26
SPAGHETTI AGLIO OLIO PRAWN (SPICY) Extra Virgin Olive Oil Garlic Chili Padi Italian Parsley Tiger Prawns	20
GRILLED STEAK BITES (100G) Fries Mustard	27

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**6-COURSE
SEASONAL
MENU**

CICCHETTI

Gnocco Fritto with Truffle Caviar
Chilled Beet Soup
Parmigiano Crisp

1st Course

HOKKAIDO SCALLOP CARPACCIO

Baby Radish | Asparagus | Tomato Aioli | Salmon Roe

2nd Course

CASTELMAGNO CHEESE FLAN

Blueberry Gel | Fruit Mostarda | Black Olive Truffle Sponge | Shaved White Truffle (2gm)

3rd Course

WHITE TRUFFLE TAGLIOLINI

Truffle Butter | Veal Sauce Reduction | Shaved White Truffle (2gm)

4th Course

PAN SEARED HALIBUT

Charred Roasted Leeks | Slow Cooked Cherry Tomato | Red Bell Pepper Puree | White Truffle Sauce | Leek Ash

*Palate
Cleanser*

CHICKEN BROTH

5th Course

PISTACHIO CRUSTED VEAL LOIN

Fondant Potato | Charred Baby Fennel | Sweetbreads | Truffle Jus | Shaved White Truffle (2gm)

6th Course

LEMON LIME CUSTARD CAKE

Truffle Chocolate Espuma | Limoncello Caviar | Candied Lemon Peel White Truffle Ice Cream

Option to add on White Truffle \$12 per gram (Minimum of 3 grams)

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ANTIPASTI



BURRATINA CHEESE (P)	38
18 Months Aged San Daniele Ham Tomatoes Rocket Salad Basil Coratina Extra Virgin Oil	
COLD CUTS (P)	42
Chef's Selection Marinated Olives Pickles	
PAN SEARED HOKKAIDO SCALLOPS (P)	42
Cauliflower Puree Mortadella Ham Seasonal Truffle Pistachio	
ROCKET SALAD (P)	26
Tomato San Marzano Grapes Onions Beetroot Mortadella Ham Gorgonzola Dressing Caramelized Walnuts	
WAGYU BEEF TARTARE	34
Mustard Cane Sugar Raw Egg Yolk 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 (V)	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 (P)

Pork & Beef Wagyu Ragout | Sauce of Parmigiano Reggiano

38

POTATO GNOCCHI (P)

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

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 (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

34

A RAVIOLI AFFAIR

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MAIN COURSE

FISH OF THE DAY

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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

CHEF GUY GROSSI'S BRAISED BEEF SHORT RIBS

Heirloom Carrots | Shallots | Celeriac



"MONTI'S FEATURED CHEF"

Having made his mark in Melbourne's culinary scene, Two-hatted Chef Guy Grossi and owner of internationally acclaimed restaurant group Grossi Restaurants, is known for his passion and devotion to Italian cuisine. Back in 2019, Monti's very own Head Chef Felix Chong shared the kitchen with Chef Guy - where they shared their philosophies, forged new friendships and had a sold-out 4 Hands collaboration.

42

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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

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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_c 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_c BONE (1.1KG)

318

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 RADICCHIO Four Cheese Fondue Pistachio	12
SOFT WHIPPED POTATO WITH BONE MARROW (P) 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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