

# 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.

### Brunch Favorites

#### THE MONTI 'EGGS BENEDICT'

Sundried Tomato Focaccia | Sautéed Spinach | Avocado | Anchovy & Capers Hollandaise | Poached Cage-Free Egg | *Choice of Mortadella OR Smoked Salmon* |

#### ITALIAN MELTING STRACCIATELLA BAGUETTE

Stracciatella Cheese | Parma Ham | Tomatoes | Honey Mustard | Fennel | Jalapeño Pepper | Arugula

#### STRACCIATELLA CHEESE

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

#### MONTI'S CAESAR SALAD

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

#### FRIED CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

#### TRUFFLE MUSHROOM SOUP

Croutons | White Truffle Oil

### Pasta

*Freshly Made In-House Pasta*

#### VANILLA POACHED PEAR & GORGONZOLA CHEESE RAVIOLI

Cacio e pepe sauce | Lemon Zest

#### SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

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

#### RIGATONI PASTA

Wagyu Beef & Pork Ragout | Tomato Sauce | Parmesan Cheese

#### PORCINI RISOTTO

Porcini Mushroom | Mascarpone Cheese

### CHRISTMAS ITALIAN BRUNCH BY THE BAY

25<sup>th</sup> December 2021 | 11:00 am – 2:30 pm

(Last order at 2:00 pm)

Adult - \$148<sup>++</sup>

Inclusive of free flow Coffee, Tea, Juices, Soft Drinks & Mocktails  
Add-on: \$78<sup>++pp</sup> for free flow Prosecco, Red & White Wines, selected Spirits, selected Beers

Kids - \$74<sup>++</sup>

Inclusive of free flow Coffee, Tea, Juices, Soft Drinks & Mocktails  
**Under 6 Years old - Kids dine free**

### Mains

#### ANGUS BEEF TENDERLOIN 170G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus  
Supplementary \$12<sup>++</sup>

#### CHICKEN MILANESE STYLE

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

#### SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

#### ROASTED DUROC PORK RIB

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

#### PAN SEARED SNAPPER

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

#### ROASTED COTECHINO

Pumpkin Polenta | Caramelized Balsamic Onion | Aged Balsamic Glaze

### Sides

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

Shimeji, Button & King Oyster Mushroom | Flat Parsley

#### TRUFFLE FRIES (V)

White Truffle Oil

#### SAUTEED BROCCOLINI (V)

Garlic | Chilli

### Dessert

#### DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

#### MONTI'S TIRAMISU

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

#### TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola  
(Optional Yoghurt)

#### WHITE CHOCOLATE & YOGHURT BUDINO

Puff Rice | Red Berry Compote | Lemon Balm

#### PANETTONE

Marsala Zabaglione | Cinnamon Sugar

(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.