

**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

**6-COURSE  
SEASONAL  
MENU**

**CICCHETTI**

Gnocco Fritto with Truffle Caviar  
Chilled Beet Soup  
Parmigiano Crisp

*1<sup>st</sup> Course*

**HOKKAIDO SCALLOP CARPACCIO**

Baby Radish | Asparagus | Tomato Aioli | Salmon Roe

*2<sup>nd</sup> Course*

**CASTELMAGNO CHEESE FLAN**

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

*3<sup>rd</sup> Course*

**WHITE TRUFFLE TAGLIOLINI**

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

*4<sup>th</sup> Course*

**PAN SEARED HALIBUT**

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

*Palate  
Cleanser*

**CHICKEN BROTH**

*5<sup>th</sup> Course*

**PISTACHIO CRUSTED VEAL LOIN**

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

*6<sup>th</sup> 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)

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## TAPAS

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

MARINATED OLIVES WITH PICKLES	12
WHITE CORN & TOMATO BRUSCHETTA	18
TRUFFLE FRIES White Truffle Oil   Parmesan Cheese	15
DEEP FRIED BREADED OYSTERS Sriracha Sauce   Paprika *5 Pieces	18
FRIED CAPRESE Mozzarella Cheese   Anchovy & Olive Tapenade   White Loaf Bread   Tomato   Basil   Lime Aioli	18
WOOD-FIRE IBERICO PORK SKEWERS (P) Iberico Pork Pluma   Vegetables   Salsa Verde   Port Wine Glace	18
SPAGHETTI AGLIO OLIO PRAWN (SPICY) Extra Virgin Olive Oil   Garlic   Chili Padi   Italian Parsley   Tiger Prawns	
FRESH SHUCKED OYSTERS	

*Half Dozen | One Dozen*

54 | 96

### OYSTER HOUR 7:30 pm – 9:00 pm

FRESH NATURAL OYSTER

OYSTER WITH WHITE CORN, TOMATO SALSA & SALMON ROE

OYSTER WITH TRUFFLE CAVIAR

*With Every Regular Price Alcoholic Beverage*

*Limited to Half Dozen Per Beverage*

*Not Applicable to Happy Hour Beverages or Other Promotions*

*All Beverage Orders to Be Placed After 7:30 pm For Oyster Hour*

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

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

PIZZA PARMA HAM	26
Mozzarella Cheese   Tomato Sauce   Wild Rocket   Parma Ham   Honey	
PIZZA SEAFOOD	29
Mozzarella Cheese   Tomato Sauce   Prawns   Squid   Mussel   Anchovy	
PIZZA TRUFFLE	29
Mushroom   Truffle Cream   Mozzarella Cheese   Cage Free Egg   White Truffle Oil	
PIZZA 4 CHEESE	29
Mozzarella   Gorgonzola   Taleggio   Parmigiano Reggiano   Tomato Sauce	
PIZZA GARDEN	26
Mozzarella Cheese   Tomato Sauce   Asparagus   Mushroom   Onion   Cherry Tomatoes   Crispy Capers	

**OYSTER HOUR 7:30 pm – 9:00 pm**

*With Every Regular Price Alcoholic Beverage*

*Limited to Half Dozen Per Beverage*

*Not Applicable to Happy Hour Beverages or Other Promotions*

*All Beverage Orders to Be Placed After 7:30 pm For Oyster Hour*

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## 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*

*Kindly note that acts of showmanship are limited to indoor dining only.*

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.*

*All prices are subjected to 10% service charge & prevailing government taxes.*

## 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

*\* Vegetarian Serving*

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## 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

### CHEF GUY GROSSI'S BRAISED BEEF SHORT RIBS

Heirloom Carrots | Shallots | Celeriac

42



#### "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.

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

# 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

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*



# 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<sub>c</sub> 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<sub>c</sub> 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)*

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## 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

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## 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	

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*