



# SAN VALENTINO

XOXO

**MONTI**

at 1-PAVILION

## VALENTINE'S DAY MENU

### 5-Course Dinner

*includes a complimentary glass of bubbly and cookies*

\$230<sup>++</sup> pp (Non-Window) | \$288<sup>++</sup> pp (Window)

#### CHOICE OF APPETISER

##### HOUSE CURED BEETROOT KING SALMON

Pesto Aioli | Pickled Beets | Celery & Apple | Fennel Crisp

##### WOODFIRE GRILLED GILMAR OCTOPUS

Saffron Potato | Lemon | Smoked Parsley Caviar | Asparagus | Pork Rib Fingers

##### ROASTED SMOKED SCAMORZA CHEESE (V)

Eggplant Puree | Grilled Eggplant | Aged Balsamic Vinegar | Caramelised Grapes & Red Wine Sauce

#### SOUP

##### CREAM OF ASPARAGUS SOUP (V)

Parmesan Crisp

#### PASTA

##### RICOTTA & CAGE FREE YOLK RAVIOLI

Butter Sage Sauce | Spanner Crab\* | Fresh Seasonal Truffle

*\*Vegetarian-friendly option: White Asparagus*

#### CHOICE OF MAIN COURSE

##### ROASTED AUSTRALIAN WAGYU BEEF TENDERLOIN MB 8-9

Caramelised Onion Rings | Turnips | Artichoke Fritters | Slow Cooked Datterini Tomato | Porcini & Chestnut Sauce

##### ROASTED WHITE COD

Mustard Leaves | Banana Shallot | Braised Capsicum Stew | Pantelleria Capers & Lemon Crumbs

##### HOUSE MADE GNOCCHI (V)

Artichoke | Plant Base Wagyu | Green Peas | Sage | Porcini Mushroom | Seasonal Truffle

#### PRE-DESSERT

##### 'GARIBALDI'

Campari | Candied Orange Peel

#### DESSERT

##### MONTI'S CUORE E ROSA

Ivory Chocolate Mousse | Raspberry Rose | Pistachio Sponge |  
Pistachio & Feuilletine Crunch | Slow Cooked Apple with Vanilla

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