

MONTI

at 1·PAVILION

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

MINISTRONE SOUP (V)

Summer Vegetables | Tomato | Basil | Extra Virgin Oil

Pasta

Freshly Made In-House Pasta

VANILLA POACHED PEAR & BLUE CHEESE RAVIOLI

Cacio e pepe sauce | Lemon Zest

SPAGHETTONI AGLIO, OLIO E VONGOLE (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Manila Clams

RIGATONI PASTA

Wagyu Beef & Pork Ragout | Tomato Sauce | Parmesan Cheese

TRUFFLE RISOTTO

Truffle & Mushroom | Olives | White Truffle Oil

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. Menu is
applicable on Weekends & Public Holidays.

ITALIAN BRUNCH BY THE BAY

11am - 3pm

(Last order at 2:30pm)

Adult - \$88⁺⁺

Add-on: \$25⁺⁺pp for free flow Coffee, Tea, Juices, Soft Drinks & Mocktails

Add-on: \$78⁺⁺pp for free flow Prosecco, Red & White Wines,
Selected Spirits, Beers

Kids - \$44⁺⁺

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⁺⁺

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

Truffle Potato Puree | Rosemary Roasted Onion | Broccolini |
Aged Balsamic Sauce

PAN SEARED SALMON

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

SPICY ITALIAN SAUSAGE

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 | Savoiardi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola
(Optional Yoghurt)

PASSION FRUIT PANNA COTTA

Basil & Honey Gel | Citrus Crumbs | Mango Compote

(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.

Please take note of the last alcohol order at 2:15pm & last alcohol serving at 2:30pm.
The management reserves the right to refuse service of alcohol to guests deemed intoxicated.