

# MONTI

at 1·PAVILION

## 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**  
Group Executive Sous Chef

6-COURSE SEASONAL  
MENU

*Minimum 2 pax to dine*

208 pp

*\*With wine pairing additional 80*

*\*With cocktail pairing additional 80*

*Kindly inform service of your  
dietary restrictions and allergy.*

**CICCHETTI**

Fried Polenta with Balsamic Caviar  
Cucumber & Green Grapes Cold Soup  
Chicken Liver Pate with Passion Fruit Gel

1<sup>st</sup> Course

**MAINE LOBSTER TARTARE**

Cucumber | Roma Tomato | Yoghurt Sorbet | Crostini

2<sup>nd</sup> Course

**FRIED ZUCCHINI FLOWER**

Smoked Scamorza Cheese | Rosemary & Onion Cream Sauce | Lemon Gel

3<sup>rd</sup> Course

**HOUSE MADE SQUID INK TAGLIOLINI**

Queensland Spanner Crab | Zucchini | Fried Artichoke | Light Lobster Sauce

4<sup>th</sup> Course

**SALTED COD & HOKKAIDO SCALLOP**

Bacalao Espuma | Asparagus | Baby Radish | Cured Egg Yolk

Palate  
Cleanser

**CHICKEN BROTH**

5<sup>th</sup> Course

**ROASTED DUCK BREAST "MARGRET DE CANARD"**

Potato Puree | Rougie Foie Gras | Sugar Snap Pea | Cherry Sauce | Affila

6<sup>th</sup> Course

**MONTI CAVIALE TIRAMISU**

Mascarpone | Marsala Wine | Espresso Caviar | Valrhona Cocoa | Savoirdi Biscuit

*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.  
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# MONTI

at I-PAVILION

## MONTI'S COMMUNAL SET MENU

• *Minimum 2 pax to dine* •

110 pp

### Sharing Anti Pasti Misti

- \* For 2 to 3 pax, (for 2 pax, choose 2 only, for 3 pax, choose 3 only)
- \* For 4 to 5 pax, (All the items below will be served to the table to share)

#### STRACCIATELLA CHEESE

Parma Ham | Tomatoes | Basil | Arugula | Cantaloupe

#### BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | Aged Balsamic Vinegar

#### BRUSCHETTA (V)

White Corn | Tomato | Basil | Chives | Lime

#### EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella | Basil | Marinated Tomato | Wild Rocket | Crispy Capers

#### SOUP OF THE DAY (V)

\* Please check with service

### Choice of Main Course

- \* For 2 to 3 pax, (for 2 pax, choose 2 only, for 3 pax, choose 3 only)
- \* For 4 to 5 pax, (All the items below will be served to the table to share except supplementary dish)

#### RICOTTA CHEESE RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

or

#### WOOD-FIRE AUSTRALIA LAMB RACK

Broccolini | Crushed Potato with Rosemary & Parsley | Slow Cooked Cherry Tomatoes | Sun-dried Tomato Tapanede | Mustard Sauce

or

#### GRILLED FERMIN IBERICO PORK PLUMA

White Corn | Soft White Polenta | Roasted Shallots | Sugar Snap Peas | Balsamic Sauce

or

#### ROASTED THYME COD

Sautéed Baby Spinach | Toasted Pine Nuts | Marinara Sauce | Artichoke Fritters

or

#### ROASTED FULL BLOOD WAGYU BEEF SIRLOIN

Black Garlic | Asparagus | Garlic Crumbs | Humita | Truffle Sauce

\* Supplementary '28\*\*

### Dolce Misti

- \* (All the items below will be served to the table to share)

#### MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoirdi Biscuits | Cocoa Powder | Marsala Wine

#### SICILIAN CASSATA

Ricotta Cheese | Rum | Candied Fruit | Hazelnut | Lemon Verbena Gel | Dark Chocolate

#### CITRUS SORBET

Fruit Macedonia | Yoghurt | Mint

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## ANTIPASTI



<b>BURRATINA CHEESE (P)</b> 18 Months Aged San Daniele Ham   Tomatoes   Rocket Salad   Basil   Coratina Extra Virgin Oil	40
<b>COLD CUTS (P)</b> Chef's Selection   Marinated Olives   Pickles	44
<b>PAN SEARED HOKKAIDO SCALLOPS (P)</b> Cauliflower Puree   Mortadella Ham   Seasonal Truffle   Pistachio	46
<b>FRIED ZUCCHINI FLOWER (V)</b> Spicy Ricotta Cheese   Tomato & Basil Emulsion   Grated Cured Egg Yolk	26
<b>WAGYU BEEF TARTARE</b> Mustard   Cane Sugar   Raw Egg Yolk   Capers   Pickles   Red Onion Sorbet   25 Years Aged Balsamic Vinegar	38
<b>WOOD FIRE GILMAR OCTOPUS</b> Fennel & Taggiasca Olives   Mint Salsa Verde   Germolata Crumbs   Fresh Lemon	38
<b>EGGPLANT PARMIGIANA (V)</b> Tomato Sauce   Mozzarella Cheese   Basil   Marinated Tomato   Wild Rocket   Caper Berries	26

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## SOUP

<b>SOUP OF THE DAY</b> Please enquire with our service	22
<b>SEAFOOD STEW</b> Tiger Prawns   Mussels   Patagonian Squids   Lobster Broth   Basil   Cherry Tomatoes   Capers	28

*\* Vegetarian Serving*

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## PASTA

*Pastas Are Freshly  
Made Daily*

### SPAGHETTI ALLA CHITARRA

Tiger Prawn | Hokkaido Scallop | New Zealand Mussels | Sardinia Bottarga | Lobster Sauce | Lemon Crumbs

64

### 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 (Table Service For Indoor Dining Only)

Seasonal Truffle | Parmigiano Reggiano

*Please allow 20 minutes*

48



## A RAVIOLI AFFAIR

### 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

42

### RICOTTA RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

36

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MAIN  
COURSE

*FISH OF THE DAY*

Please enquire with our service

*MARKET PRICE*

*ROASTED THYME WHITE COD*

Artichoke Fritters | Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce

62

*GROUPEL 'ACQUA PAZZA'*

Clams | Mussels | Capers | Olives | Tomato | Basil | White Wine

58

*GRILLED FERMIN IBERICO PORK PLUMA*

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

52

*PRIME RIB EYE 'TAGLIATA DI MANZO' (250 G)*

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

76

*CHARCOAL GRILLED LAMB RACK*

Broccolini | Crushed Potato with Rosemary & Italian Parsley | Sun-dried Tomato Tapanede | Mustard Sauce

58

*WOOD-FIRE BONE-IN SHORT RIB*

Mesclun | Cherry Tomatoes | Asparagus | Balsamic Vinaigrette | Gremolata | Freshly Grated Parmigiano Reggiano

50

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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 168**

**STEAK BONE IN ~500G° Serves 2 Pax**

*Marbling score: MB4-5*

Asparagus | Salsa Verde

**MORGAN RANCH US PRIME OP RIB ~500G° Serves 2 Pax 148**

Tomato on Vine | Salsa Verde

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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<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)*

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## SIDES

<b>GRILLED GREEN ASPARAGUS</b> Charred Corn   Tomato Concasse   Pecorino Cheese	16
<b>GRILLED RADICCHIO</b> Four Cheese Fondue   Pistachio	16
<b>SOFT WHIPPED POTATO WITH BONE MARROW (P)</b> Crispy Parma Ham   Herb Crumbs	14
<b>ROASTED MUSHROOM</b> Garlic   Parsley   White Truffle Oil	14
<b>CREAM OF SPINACH</b> Raisin   Pine Nuts	16

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## DESSERT

<b>CLASSIC TIRAMISU</b>	25
Espresso   Mascarpone Cheese   Savoiardi Biscuits   Cocoa Powder   Marsala Wine	
<b>DARK CHOCOLATE FONDANT</b>	22
64% Dark Chocolate   Forest Berries   Coffee and Pistachio Crumble   Olive Oil Gelato	
<b>SICILIAN CASSATA</b>	22
Ricotta Cheese   Rum   Candied Fruit   Hazelnut   Lemon Verbena Gel   Dark Chocolate	
<b>CROSTATA</b>	24
Strawberry Jam   Mandarin Orange Sorbet   Aged Balsamic Vinegar   Fresh Strawberry   Lime Meringue   Apple Snow	
<b>OCCHIO DI BUE</b>	24
Raspberry Mint Sorbet   Cardamom & White Chocolate Espuma   Poached Apricot	
 <b>BOMBA</b>	26
Hazelnut Praline Mousse   Crunchy Feuilletine Base   Hot Berries Compote	
<b>CHEF'S CHOICE OF CHEESE PLATTER</b>	32 / 46
Dried Fruits   Toasted Nuts   Marmalade   Cheese Cracker	

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