

MONTI

at 1•PAVILION

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 brunch club. At Monti, the door is always open.

LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 11am to 2:30pm

Choice Of Main Course

WOOD-FIRE BONE-IN SHORT RIB

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

ROASTED FREE RANGE CHICKEN

Stuff with Mushroom | Soft Polenta | Broccolini | Spicy Nduja & Black Pepper Sauce

ROASTED DUROC PORK RIB

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

ANGUS BEEF TENDERLOIN 170G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Potatoes | Red Onion Jam | Mustard Sauce

SUPPLEMENTARY \$18*

PAN SEARED SALMON

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

EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella Cheese | Basil

SPAGHETTONI AGLIO OLIO E VONGOLE (S)

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

HOUSE-MADE TAGLIATELLE

Octopus & Tripe Ragout | Tomato Sauce | Pecorino Cheese

SUPPLEMENTARY \$6*

VANILLA POACHED PEAR & BLUE CHEESE RAVIOLI

Cacio e pepe sauce | Lemon Zest

ACQUERELLO RISOTTO (V)

Hokkaido Scallop | Salmon | Saffron | Squid Ink Crumbs

SUPPLEMENTARY \$12*

Appetizers

STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

ROASTED AVOCADO

Lemon Vinaigrette | Salt Baked Beets | Artichokes | Cherry Tomatoes | Basil | Toasted Almonds | Mesclun

MINISTRONE SOUP (V)

Summer Vegetables | Tomato | Basil | Extra Virgin Oil

SOUP OF THE DAY

Please check with our Service Staff

FRIED CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

SEARED MARINATED AHI TUNA

Asparagus | Green Peas | Mint | Coconut | Basil Oil

SUPPLEMENTARY \$8*

BLACKMORE FULL BLOOD WAGYU TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | 25 Years Balsamic Vinegar

SUPPLEMENTARY \$8*

CACCIUCCO 'TUSCAN SEAFOOD STEW

Seabass | Tiger Prawns | Squid | Mussels | Toasted Bruschetta

SUPPLEMENTARY \$16*

2-COURSE \$48 pp	3-COURSE \$58 pp
4 COURSE DEGUSTATION MENU Menu exclusively available for the entire table \$88 pp	
*Additional coffee/tea - \$6 *Wine by the glass - \$14	

Choice Of Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V) Shimeji, Button & King Oyster Mushroom Flat Parsley	10
TRUFFLE FRIES (V) White Truffle Oil	14
BRAISED SUMMER VEGETABLES (V)	10
SAUTEED BROCCOLINI (V) Garlic Chili	10

Choice Of Dessert

DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

FRESHLY CUT FRUIT PLATTER

Lychee Rose Sorbet | Tropical Fruits

MONTI'S TIRAMISU

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

PASSION FRUIT PANNA COTTA

Basil & Honey Gel | Citrus Crumbs | Mango Compote

SICILIAN CASSATA

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

SUPPLEMENTARY \$5*

CHEF'S CHOICE OF CHEESE PLATTER

Dried Fruits | Toasted Nuts | Honey | Cheese Cracker

SUPPLEMENTARY \$8*

(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.