

# 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

### ROASTED AVOCADO

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

### 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<sup>++</sup>

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

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

Kids - \$44<sup>++</sup>

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 \$18<sup>++</sup>

### ROASTED FREE RANGE CHICKEN

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

### 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.