

MONTI

at 1·PAVILION



LITTLE INDIA

MONTI x MEATSMITH

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A FOUR HANDS DINNER BY CHEF FELIX & CHEF EDWIN

- 6 COURSE DINNER MENU •
- \$158++ pp
- WINE PAIRING ADDITIONAL \$88++

Amuse Bouche by Chef Felix

Blini with Osteria Caviar

Parmesan & Sago Cracker with Minced Tuna & Salmon Roe
Tomato & Beet with Smoked Basil Pearl

1st Course

Midfield Roquefort Salad by Chef Edwin

Midfield Sheep's Milk Blue Cheese | Sheep's Milk Yogurt | Heirloom Tomato | Turmeric Citrus
| Smoked Orange

2nd Course

White Pyrenees Grain Fed Lamb Tartare by Chef Felix

Pressed Potato | Chive Mascarpone | Sweet Corn Puree | Honey Mustard Popcorn

3rd Course

Courgette Flower by Chef Edwin

Stuffed Courgette Flower with Tandoori Lamb | Coriander Pesto | Saffron

4th Course

Lamb in two styles

White Pyrenees Grain Fed Slow Cooked Lamb Neck by Chef Felix

Pistachio & Dill Crust | Heirloom Carrot | Mustard | Allium | Truffle & Free-Range Yolk Sauce

Spiced Lamb Midfield Sweetbreads by Chef Edwin

Madras Sauce | Mint

Pre Dessert

Mango & Passionfruit Sorbet

5th Course

Chilled Limoncello Souffle by Chef Felix

Chamomile Gelato | Yogurt | Lemon Zest

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