

MONTI

at I·PAVILION

NATIONAL DAY MENU

• 9 AUGUST 2022 •

308++ pp

Amuse Bouche

Foie Gras & Kaya Sandwich with Oscietra Caviar
Roasted Iberico Pork Pluma Tartlet with Peanut Sauce
Sour Plum and Tomato Essence

1st Course

Laksa

Charcoal Baked Mud Crab | Curry & Coconut Espuma | Laksa Powder | Cod Fish Fritter

2nd Course

Soon Kueh

Culurgiones Pasta | Lobster | Pickled Radish | Crustacean Broth | Reduction of Dark Sweet Sauce

3rd Course

Prawn Noodle

Red Sicilian Prawn | Eggless Housemade Spaghetti | Prawn, Crab & Ikan Bilis Broth

4th Course

Bak Kut Teh

Smoked Iberico Pork Rib

Herbal Glaze | Parmesan Cracker | Housemade Chili Sauce | Gold Leaf
**Angus Beef Tenderloin will be served as an alternative to pork for guests who do not consume pork*

Pre-Dessert

Trishaw Ice Cream Sandwich

Melon Sorbet | Yoghurt Mousse | Crispy Parma Ham

5th Course

Orh Nee

Fried Taro | Taro & Shallot Puree | Honeycomb | Coconut Caviar | Caramelized Gingko Nuts | Coconut Snow

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