

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 11am to 2:30pm

Choice Of Main Course

WOOD-FIRED BONELESS BEEF 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 DUCK LEG

Vin Cotto | Roasted Zucchini | Salt Baked Celeriac | Aged Balsamic Sauce

ANGUS BEEF TENDERLOIN 170G 'ROSSINI STYLE'

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

SUPPLEMENTARY \$22

PAN ROASTED BARRAMUNDI

Capsicum & Zucchini Stew | Mint Salsa Verde

EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella Cheese | Basil

GARGANELLI PASTA

Manilla Clams | Bottarga | Aglio Olio | Saffron | Garlic & Parsley Crumbs

HOUSE-MADE TAGLIATELLE

Octopus & Tripe Ragout | Tomato Sauce | Pecorino Cheese

SUPPLEMENTARY \$6

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Truffle Cream Sauce | Sage | Oregano

ACQUERELLO RISOTTO

Hokkaido Scallop | Prawns | Saffron | Squid Ink Crumbs

SUPPLEMENTARY \$14

Choice of 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

CARAMELIZED ONION & THYME SOUP

Toasted Rye Bread

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

Fish | 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) Tomato Sauce | Onion | Zucchini | Capsicum | Thyme | Garlic 10

ROASTED BONE MARROW Gremolata Crumbs | Crispy Rye Bread | Anchovy 14

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

COCONUT PANNA COTTA

Passion Fruit Curd | Strawberry & Basil Gel | Citrus Crumbs

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.