

MONTI

at 1·PAVILION

DINE, IMBIBE AND PLAY BY THE WATERFRONT

Known for its award-winning, sleek and elegant multi-concept space, Monti continues to be the bay's jewel for culinary excellence, new-age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-orientated Italian cuisine, our regal and bold interiors also offers modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

From all of us at Monti, welcome to our home.



Felix Chong
Group Executive Sous Chef

6-COURSE SEASONAL MENU

Minimum 2 pax to dine

₹238 pp

**With wine pairing additional ₹80*

**With cocktail pairing additional ₹80*

*Kindly inform service of your
dietary restrictions and allergy.*

CICCHETTI

Gorgonzola and Red Wine Poached Strawberries on Crostini
Honeycomb Cookie with Bresaola, Ricotta Cheese & Truffle Honey
Muscat Melon and Tomato Cold Soup

1st Course

STRACCHINO CHEESE

Bartlett Pear | Crispy Pastry | Cherry Tomato | Truffle Honey | Manjimup Truffle

2nd Course

SMOKED MUD CRAB

Butternut Squash Espuma | Patagonian Squid | Leek Gremolata | Basil Oil

3rd Course

HOUSEMADE PAPPARDELLE

Duck Ragout | Porcini Mushroom | Chestnut | Manjimup Truffle | Gorgonzola Cheese Sauce

4th Course

WHITE COD WRAPPED WITH PARMA HAM

Savoy Cabbage | Spinach & Arugula Puree | Pickled Radish

5th Course

SLOW ROASTED VENISON LOIN

Mustard Leaf | Endive | Kale | Plum | Pancetta Crumble | Vincotto Sauce

Pre-Dessert

CITRUS SORBET

6th Course

RUM BABA

Slow-Cooked Rhubarb | Pastry Cream | Vanilla Snow | Candied Lemon | Burnt Orange | Pomegranate Gel

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MONTI'S COMMUNAL SET MENU

• MINIMUM 2 TO START •

110⁺⁺ pp

Sharing Anti Pasti Misti

* For 2 to 3 pax, (for 2 pax, choose 2 only, for 3 pax, choose 3 only)

* For 4 to 5 pax, (All the items below will be served to the table to share)

STRACCIATELLA CHEESE

Parma Ham | Tomatoes | Basil | Arugula | Cantaloupe

BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet |
Aged Balsamic Vinegar

BRUSCHETTA (V)

White Corn | Tomato | Basil | Chives | Lime

EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella | Basil | Marinated Tomato | Wild Rocket |
Capers Berries

SOUP OF THE DAY (V)

* Please check with service

Choice Of Main Course

* For 2 to 3 pax, (for 2 pax, choose 2 only, for 3 pax, choose 3 only)

* For 4 to 5 pax, (All the items below will be served to the table to share except
supplementary dish)

RICOTTA CHEESE RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

or

ACQUERELLO RISOTTO (V)

Seasonal Truffle | Parmigiano Reggiano

or

GRILLED FERMIN IBERICO PORK PLUMA

White Corn | Soft White Polenta | Roasted Shallots | Sugar Snap Peas |
Balsamic Sauce

or

ROASTED THYME COD

Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce |
Artichoke Fritters

or

ROASTED FULL BLOOD WAGYU BEEF SIRLOIN

Black Garlic | Asparagus | Garlic Crumbs | Humita | Truffle Sauce

* Supplementary \$28⁺⁺

Dolce Misti

* (All the items below will be served to the table to share)

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoirdi Biscuits | Cocoa Powder |
Marsala Wine

SICILIAN CASSATA

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

CITRUS SORBET

Fruit Macedonia | Yoghurt | Mint

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ANTIPASTI



BURRATINA CHEESE (P) 18 Months Aged San Daniele Ham Tomatoes Rocket Salad Basil Coratina Extra Virgin Oil	40
COLD CUTS (P) Chef's Selection Marinated Olives Pickles	44
PAN SEARED HOKKAIDO SCALLOPS (P) Cauliflower Puree Mortadella Ham Seasonal Truffle Pistachio	46
FRIED ZUCCHINI FLOWER (V) Spicy Ricotta Cheese Tomato & Basil Emulsion Grated Cured Egg Yolk	26
WAGYU BEEF TARTARE Mustard Cane Sugar Raw Egg Yolk Capers Pickles Red Onion Sorbet 25 Years Aged Balsamic Vinegar	38
WOOD FIRE GILMAR OCTOPUS Fennel & Taggiasca Olives Mint Salsa Verde Germolata Crumbs Fresh Lemon	38
EGGPLANT PARMIGIANA (V) Tomato Sauce Mozzarella Cheese Basil Marinated Tomato Wild Rocket Caper Berries	26

SOUP

SOUP OF THE DAY Please enquire with our service	22
SEAFOOD STEW Tiger Prawns Mussels Patagonian Squids Lobster Broth Basil Cherry Tomatoes Capers	28

** Vegetarian Serving*

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SPAGHETTI ALLA CHITARRA

Tiger Prawn | Hokkaido Scallop | New Zealand Mussels | Sardinia Bottarga | Lobster Sauce | Lemon Crumbs

64

CHEF GIACOMO GALLINA'S HOUSEMADE TAGLIATELLE

Aged Parmigiano Reggiano Fondue | Lampong's Black Pepper | Crispy Culatello | Seasonal Truffle

45

"MONTI'S FEATURED CHEF"

Chef Giacomo Gallina remains a humble and understated chef despite having a wealth of invaluable experience. The last 30 years of his career have included heading some of the most recognized restaurants in the world. MONTI's very own Group Executive Sous Chef Felix Chong shared the kitchen with the renowned Italian Master Chef Giacomo - where they exchanged their philosophies, broadened their culinary horizons, and had a sold-out and successful 4 Hands collaboration. Now at MONTI only, try Chef Gallina's delish Housemade Tagliatelle!

PASTA

*Pastas Are Freshly
Made Daily*

POTATO GNOCCHI (P)

Smoked Speck Ham | Porcini Mushroom | Gorgonzola Cheese Sauce | Parmigiano Reggiano

36

ACQUERELLO RISOTTO (Table Service For Indoor Dining Only)

Seasonal Truffle | Parmigiano Reggiano

Please allow 20 minutes

48



LOBSTER & PRAWN MEZZELUNE

Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

58

OSSOBUCO RAVIOLI

Veal Shank | Grana Padano | Cream of Bone Marrow | Lemon Zest

42

RICOTTA RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

36

A RAVIOLI AFFAIR

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MAIN
COURSE

FISH OF THE DAY

Please enquire with our service

MARKET PRICE

ROASTED THYME WHITE COD

Artichoke Fritters | Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce

62

GROUPEL 'ACQUA PAZZA'

Clams | Mussels | Capers | Olives | Tomato | Basil | White Wine

58

GRILLED FERMIN IBERICO PORK PLUMA

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

52

PRIME RIB EYE 'TAGLIATA DI MANZO' (250 G)

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

76

CHARCOAL GRILLED LAMB RACK

Broccolini | Crushed Potato with Rosemary & Italian Parsley | Sun-dried Tomato Tapanede | Mustard Sauce

58

BRAISED BEEF SHORT RIBS

Heirloom Carrots | Shallots | Celeriac

50

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Bistecca ALLA MONTI

FROM THE WOOD-FIRED GRILL “ON-THE-BONE”

Monti stands alone with Singapore's widest selection of award winning premium 'on-the-bone' beef cuts cooked to perfection over the wood-fired grill.

"SANCHOKU" BEEF F1 WAGYU STRIPLOIN 168
STEAK BONE IN ~500G° *Serves 2 Pax*

Marbling score: MB4-5
Asparagus | Salsa Verde

MORGAN RANCH US PRIME OP RIB ~500G° *Serves 2 Pax* 148
Tomato on Vine | Salsa Verde

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Bistecca ALLA MONTI

FIorentina EXPERIENCE

This classic Tuscan cut known also as the T-bone. One side of the bone being the tenderloin and the other side being the sirloin. Monti's signature 'On-the-bone' steak prepared in the traditional Bistecca alla Fiorentina (Florentine) style over the embers.



MAYURA FULL BLOOD WAGYU T_c BONE ~1.1KG°

358

Marbling score: Signature Series MBS 9+

Available exclusively at Monti, be assured the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "From the paddock award", this full-blood single source wagyu located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

SANCHOKU F1 WAGYU T_c BONE ~1.1KG°

318

Marbling score: MB5

Rich, full-flavoured and consistently outstanding quality Wagyu raised in the rich pristine environment and lush green pastures of the gulf region in northern Queensland, Australia. To intensify marbling, tenderness and flavour, the cattle is progressively moved on to natural grains and oats for 300 days. The Sanchoku Fiorentina is served with a selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

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SIDES

GRILLED GREEN ASPARAGUS Charred Corn Tomato Concasse Pecorino Cheese	16
GRILLED RADICCHIO Four Cheese Fondue Pistachio	16
SOFT WHIPPED POTATO WITH BONE MARROW (P) Crispy Parma Ham Herb Crumbs	14
ROASTED MUSHROOM Garlic Parsley White Truffle Oil	14
CREAM OF SPINACH Raisin Pine Nuts	16

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DESSERT

CLASSIC TIRAMISU	25
Espresso Mascarpone Cheese Savoiardi Biscuits Cocoa Powder Marsala Wine	
DARK CHOCOLATE FONDANT	22
64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	
SICILIAN CASSATA	22
Ricotta Cheese Rum Candied Fruit Hazelnut Lemon Verbena Gel Dark Chocolate	
CROSTATA	24
Strawberry Jam Mandarin Orange Sorbet Aged Balsamic Vinegar Fresh Strawberry Lime Meringue Apple Snow	
OCCHIO DI BUE	24
Raspberry Mint Sorbet Cardamom & White Chocolate Espuma Poached Apricot	
 BOMBA	26
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
CHEF'S CHOICE OF CHEESE PLATTER	32 / 46
Dried Fruits Toasted Nuts Marmalade Cheese Cracker	

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