

MONTI

at 1-PAVILION

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

SPAGHETTONI AGLIO OLIO (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

CHEF GIACOMO GALLINA'S HOUSEMADE TAGLIATELLE

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

SUPPLEMENTARY \$9

"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!

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Truffle Cream Sauce | Sage | Oregano

ACQUERELLO RISOTTO

Hokkaido Scallop | Prawns | Saffron | Squid Ink Crumbs

SUPPLEMENTARY \$14

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 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 | Savoiardi 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.