

MONTI

at I-PAVILION



Bianco Natale

5 COURSE CHRISTMAS MENU

\$188++ pp

Amuse Bouche

POLENTA CHIP
CAPRESE BURRATA STUFFED 'TOMATO'
PARMESAN CHEESE CRISP WITH GREEN OIL & PARSLEY EMULSION

FINE DE CLAIRE OYSTERS

1st Course

SMOKED STRACCIATELLA CHEESE
Fermented Plum | Tomato Carpaccio | Basil Sorbet | Citrus Caviar | Black Olive Dust

2nd Course

HOUSE CURED NORWEGIAN KING SALMON WITH MILANO GIASS DRY GIN
Avocado | Eggplant Caviar | Cucumber | Tomato Gel | Basil & Lemon Yoghurt Oil

3rd Course

RISONI PASTA
Beetroot Crisp | Slow Cooked Leek | Grated Pecorino Cheese | Pomegranate

4th Course

Choice of Main Course

SANCHOKU F1 WAGYU RUMP CAP 4-5
Cassava Root 'Charcoal' | Chestnut | Vincotto Sauce

or

THYME ROASTED MONKFISH
Chicken Skin Crisp | Peperonata | Asparagus | Vermouth & Tarragon Sauce

5th Course

MONTI'S CHESTNUT TIRAMISU
Chestnut Mascarpone | Espresso Caviar | Savoirdi | Madagascar Vanilla Snow | Gold Leaf

PASTICCINI

Panettone | Baci di Dama | Coffee Meringue

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