

MONTI

at 1 PAVILION

WEEKEND 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 weekend brunch.
At MONTI, the door is always open.

Brunch Favorites

THE MONTI 'EGGS BENEDICT'

Sundried Tomato Focaccia | Sautéed Spinach | Avocado |
Anchovy & Capers Hollandaise | Poached Cage-Free Egg
| Choice of *Mortadella* OR *Smoked Salmon* |

ITALIAN MELTING STRACCIATELLA BAGUETTE

Stracciatella Cheese | Parma Ham | Tomatoes | Honey Mustard |
Fennel | Jalapeño Pepper | Arugula

STRACCIATELLA CHEESE

Heirloom Tomatoes | Candied Tomatoes | Mortadella |
Crushed Pistachio

ROASTED AVOCADO

Lemon Vinaigrette | Salt Baked Beets | Artichokes |
Cherry Tomatoes | Basil | Toasted Almonds | Mesclun

FRIED CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

CARAMELIZED ONION & THYME SOUP

Toasted Rye Bread

Pasta

Freshly Made In-House Pasta

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Truffle Cream Sauce | Sage | Oregano

GARGANELLI PASTA

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

RIGATONI PASTA

Wagyu Beef & Pork Ragout | Tomato Sauce | Parmesan Cheese

TRUFFLE RISOTTO

Truffle & Mushroom | Olives | White Truffle Oil

CHRISTMAS ITALIAN BRUNCH BY THE BAY

25th December 2022 | 11:00 am – 3 pm
(Last order at 2:30 pm)

Adult - \$148⁺⁺

Add-on: \$20⁺⁺pp Coffee, Tea, Juices, Soft Drinks
Add-on: \$88⁺⁺pp for free flow Prosecco, Red & White Wines

Kids - \$74⁺⁺

Inclusive of free flow Coffee, Tea, Juices, Soft Drinks & Mocktails
Under 6 Years old - Kids dine free

Mains

ANGUS BEEF TENDERLOIN 170G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus
Supplementary \$22⁺⁺

ROASTED FREE RANGE CHICKEN

Stuff with Mushroom | Soft Polenta | Broccolini |
Spicy Nduja & Black Pepper Sauce

SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

ROASTED DUCK LEG

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

PAN ROASTED BARRAMUNDI

Capsicum & Zucchini Stew | Mint Salsa Verde

SPICY ITALIAN SAUSAGE

Pumpkin Polenta | Caramelized Balsamic Onion | Aged Balsamic Glaze

(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.

Sides



FINE DE CLAIRE OYSTERS

\$3 per piece, min. half dozen per platter

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V)

White Truffle Oil

BRAISED SUMMER VEGETABLES (V)

Tomato Sauce | Onion | Zucchini | Capsicum
| Thyme | Garlic

Dessert

DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola
(Optional Yoghurt)

COCONUT PANNA COTTA

Passion Fruit Curd | Strawberry & Basil Gel |
Citrus Crumbs

Live Stations

MONTI'S SIGNATURE TRUFFLE RISOTTO CHEESE WHEEL

SALMON COULIBIAC WITH CREAMED SPINACH

ROASTED LEG OF LAMB WITH MUSTARD & ROSEMARY