

MONTI

at 1-PAVILION



12- 14 FEB | 6PM

## VALENTINE'S DAY 5-COURSE MENU

*Includes a complimentary glass of bubbly*

**\$230++ per pax (regular) | \$288++ per pax (window)**

### Amuse Bouche

Raspberry Tuile | Burrata & Tomato | Crispy Parmesan

### Pan-Seared Jumbo Scallop

Mustard Cress | Spiced Mango | Parsley & Horseradish Cream | Oyster Emulsion

### White Velvet Soup

Red Sicilian Prawn | Fennel | Celeriac | Parsnip | Pomegranate | Parsley Oil

### Beetroot Risotto

Balsamic Glazed Eel | Heirloom Beets & Radish | Beetroot Foam | Smoked Ricotta | Olive Oil Caviar

### Roasted Chilean Seabass

Uni Zabaglione | Zucchini 'Scales' | Battered Zucchini Flower | Broccolini | Avruga Caviar

Or

### Char-grilled Wagyu Livingstone Oyster Blade 78

Wilted Radicchio & Swiss Chard | Caramelized Banana Shallot | Foyot Sauce

### Pre Dessert

Cucumber Sorbet with Lemon Verbena Granita

### White Chocolate Cheesecake

Strawberry Gel | Opalys White Chocolate | Rum & Cheese Cake Foam | Salted Hazelnut Crumbs | Honeycomb | Rose Snow