

# MONTI

at 1·PAVILION

## COLAPRANZO EXTRAVAGANZA MENU

*MONTI presents our inaugural edition of Colapranzo Extravaganza!  
Revel in a supersized version of our signature Colapranzo menu and  
indulge in a lavish spread of unlimited Italian nosh.*

### ITALIAN BRUNCH BY THE BAY

10am – 3pm

(Last order at 2:30pm)

Adult - \$98<sup>++</sup>

Add-on: \$25<sup>++</sup>pp for free flow Coffee, Tea, Juices, Soft Drinks & Mocktails

Add-on: \$78<sup>++</sup>pp for free flow Prosecco, Red & White Wines,  
Selected Spirits, Beers

Kids - \$49<sup>++</sup>

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<sup>++</sup>

#### 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

### Live Stations

*Enjoy a theatrical experience of our*

SIGNATURE CHEESE WHEEL RISOTTO

ROASTED BEEF SIRLOIN CARVING

ROASTED PORCHETTA CARVING

FRESHLY SHUCKED OYSTERS WITH CONDIMENTS

### Sides

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

### 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

(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.*

*Please take note of the last alcohol order at 2:15pm & last alcohol serving at 2:30pm.  
The management reserves the right to refuse service of alcohol to guests deemed intoxicated.*