

# MONTI

at 1·PAVILION

## DINE, IMBIBE AND PLAY BY THE WATERFRONT

Known for its award-winning, sleek and elegant multi-concept space, MONTI continues to be the bay's jewel for culinary excellence, new age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-oriented Italian cuisine, our regal and bold interiors also offers modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

*From all of us at MONTI, welcome to our home.*



Felix Chong

Culinary Associate Director, Group Cuisine Development (Mediterranean)

# MONTI

at 1-PAVILION

## MONTI'S COMMUNAL SET MENU

• MINIMUM 2 TO START •

110<sup>++</sup> pp

### Selection Of Appetisers

*\* For 2 pax, choose 3 dishes*

*\* For 3 to 5 pax, (All the items below will be served to the table to share)*

#### STRACCIATELLA CHEESE

Parma Ham | Tomatoes | Basil | Arugula | Cantaloupe

#### BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet |  
Aged Balsamic Vinegar

#### BRUSCHETTA (V)

White Corn | Tomato | Basil | Chives | Lime

#### EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella | Basil | Marinated Tomato | Wild Rocket |  
Capers Berries

#### SOUP OF THE DAY (V)

*\* Please check with service*

### Selection Of Main Courses

*\* For main course, choose 1 dish per pax*

#### RICOTTA CHEESE RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

*or*

#### ACQUERELLO RISOTTO (V)

Seasonal Truffle | Parmigiano Reggiano

*or*

#### GRILLED FERMIN IBERICO PORK PLUMA

White Corn | Soft White Polenta | Roasted Shallots | Sugar Snap Peas |  
Balsamic Sauce

*or*

#### ROASTED THYME COD

Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce |  
Artichoke Fritters

*or*

#### ROASTED FULL BLOOD WAGYU BEEF SIRLOIN

Black Garlic | Asparagus | Garlic Crumbs | Humita | Truffle Sauce

*\* Supplementary \$28<sup>++</sup>*

### Selection Of Desserts

*\* For dessert, choose 1 dish per pax*

#### MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoirdi Biscuits | Cocoa Powder |  
Marsala Wine

#### SICILIAN CASSATA

Ricotta Cheese | Rum | Candied Fruit | Hazelnut | Lemon Verbena Gel |  
Dark Chocolate

#### CITRUS SORBET

Fruit Macedonia | Yoghurt | Mint

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## ANTIPASTI



<b>BURRATINA CHEESE (P)</b> 18 Months Aged San Daniele Ham   Tomatoes   Rocket Salad   Basil   Coratina Extra Virgin Oil	42
<b>COLD CUTS (P)</b> Chef's Selection   Marinated Olives   Pickles	44
<b>ROASTED HOKKAIDO SCALLOP</b> Tiger Prawn   Crispy Guanciale   Pasta Crisp   Black Pepper & Free Range Yolk Sauce   Seasonal Truffle	52
<b>BUFFALO HEART TOMATO CARPACCIO (V)</b> Stracciatella Cheese   White Balsamic Jelly   Beetroot Caviar   Dill & Lemon Vinaigrette   Basil Sorbet	32
<b>WAGYU BEEF TARTARE</b> Mustard   Cane Sugar   Raw Egg Yolk   Capers   Pickles   Red Onion Sorbet   25 Years Aged Balsamic Vinegar	38
<b>ROASTED GILMAR OCTOPUS</b> Peperonata   Celery Hearts   Endive   Balsamic Reduction	38
<b>EGGPLANT PARMIGIANA (V)</b> Tomato Sauce   Mozzarella Cheese   Basil   Marinated Tomato   Wild Rocket   Caper Berries	32

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## SOUP

<b>SOUP OF THE DAY</b> Please enquire with our service	22
<b>SEAFOOD STEW</b> Tiger Prawns   Mussels   Patagonian Squids   Lobster Broth   Basil   Cherry Tomatoes   Capers	30

*\* Vegetarian Serving*

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## SPAGHETTI ALLA CHITARRA

Tiger Prawn | Hokkaido Scallop | New Zealand Mussels | Sardinia Bottarga | Lobster Sauce | Lemon Crumbs

64

## CHEF GIACOMO GALLINA'S HOUSEMADE TAGLIATELLE

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

45

"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!

## PASTA

*Pastas Are Freshly  
Made Daily*

### POTATO GNOCCHI (P)

Smoked Speck Ham | Porcini Mushroom | Gorgonzola Cheese Sauce | Parmigiano Reggiano

38

### ACQUERELLO RISOTTO *(Table Service For Indoor Dining Only)*

Seasonal Truffle | Parmigiano Reggiano

*Please allow 20 minutes*

48



### LOBSTER & PRAWN MEZZELUNE

Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

58

### POTATO & SUNDRIED TOMATO AGNOLOTTI

Oxtail Ragout | Porcini Mushrooms | Rosemary Demi-Glace

42

### RICOTTA RAVIOLI (V)

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

36

## A RAVIOLI AFFAIR

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MAIN  
COURSE

*FISH OF THE DAY*

Please enquire with our service

MARKET PRICE

*ROASTED THYME WHITE COD*

Artichoke Fritters | Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce

62

*GROUPER 'ACQUA PAZZA'*

Clams | Mussels | Capers | Olives | Tomato | Basil | White Wine

58

*GRILLED FERMIN IBERICO PORK PLUMA*

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

56

*PRIME RIBEYE 'TAGLIATA DI MANZO' (250 G)*

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

79

*ROASTED WHITE PYRENEES LAMB RACK*

Chickpea & Parmigiano Crust | Yoghurt | Roasted Fingerling Potatoes with Sundried  
Tomato Tapenade | Banana Shallot

58

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# Bistecca ALLA MONTI

## FROM THE WOOD-FIRED GRILL “ON-THE-BONE”

*Monti stands alone with Singapore's widest selection of award winning premium 'on-the-bone' beef cuts cooked to perfection over the wood-fired grill.*

**"SANCHOKU" BEEF F1 WAGYU STRIPLOIN** 168  
**STEAK BONE IN ~500G°** *Serves 2 Pax*

*Marbling score: MB4-5*  
Asparagus | Salsa Verde

**MORGAN RANCH US PRIME OP RIB ~500G°** *Serves 2 Pax* 148  
Tomato on Vine | Salsa Verde

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# Bistecca ALLA MONTI

## FIorentina EXPERIENCE

*This classic Tuscan cut known also as the T-bone. One side of the bone being the tenderloin and the other side being the sirloin. Monti's signature 'On-the-bone' steak prepared in the traditional Bistecca alla Fiorentina (Florentine) style over the embers.*



### MAYURA FULL BLOOD WAGYU T<sub>c</sub> BONE ~1.1KG°

358

*Marbling score: Signature Series MBS 9+*

Available exclusively at Monti, be assured the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "From the paddock award", this full-blood single source wagyu located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

### SANCHOKU F1 WAGYU T<sub>c</sub> BONE ~1.1KG°

318

*Marbling score: MB5*

Rich, full-flavoured and consistently outstanding quality Wagyu raised in the rich pristine environment and lush green pastures of the gulf region in northern Queensland, Australia. To intensify marbling, tenderness and flavour, the cattle is progressively moved on to natural grains and oats for 300 days. The Sanchoku Fiorentina is served with a selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

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## SIDES

<b>SAUTEED ASPARAGUS</b> Quinoa   White Corn & Tomato Salsa	16
<b>ROASTED BRUSSEL SPROUTS</b> Pancetta   Garlic   Pistachio	16
<b>SOFT WHIPPED POTATO WITH BONE MARROW (P)</b> Crispy Parma Ham   Herb Crumbs	14
<b>ROASTED MUSHROOMS</b> Garlic   Parsley   White Truffle Oil	14
<b>CREAM OF SPINACH</b> Raisin   Pine Nuts	16

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## DESSERT

<b>CLASSIC TIRAMISU</b>	25
Espresso   Mascarpone Cheese   Savoiardi Biscuits   Cocoa Powder   Marsala Wine	
<b>DARK CHOCOLATE FONDANT</b>	22
64% Dark Chocolate   Forest Berries   Coffee and Pistachio Crumble   Olive Oil Gelato	
<b>SICILIAN CASSATA</b>	22
Ricotta Cheese   Rum   Candied Fruit   Hazelnut   Lemon Verbena Gel   Dark Chocolate	
<b>CROSTATA</b>	24
Strawberry Jam   Mandarin Orange Sorbet   Aged Balsamic Vinegar   Fresh Strawberry   Lime Meringue   Apple Snow	
<b>POACHED WILLIAM PEAR</b>	24
Moscato   Vanilla Snow   Strawberry Leather   Burnt Orange   Caramelized Figs Gelato	
 <b>BOMBA</b>	26
Hazelnut Praline Mousse   Crunchy Feuilletine Base   Hot Berries Compote	
<b>CHEF'S CHOICE OF CHEESE PLATTER</b>	32 / 46
Dried Fruits   Toasted Nuts   Marmalade   Cheese Cracker	

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