

MONTI

at 1•PAVILION

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 brunch club. At MONTI, the door is always open.

LUNCH SET MENU

(Weekdays only, excluding PH)
Available 11am to 2:30pm

Choice Of Main Course

BRAISED BEEF CHEEK

Baby Carrot | Parsnip Purée | Gremolata | Barolo Wine Jus

ROASTED CHICKEN ROULADE

Roasted Fennel with Orange | Broccolini | Clementine and Leek Jus

ROASTED DUCK LEG

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

ANGUS BEEF TENDERLOIN 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Potatoes | Red Onion Jam | Mustard Sauce

SUPPLEMENTARY \$25*

ROASTED OCEAN PERCH

Green Pea & Carrot Ragout | Tomato Saffron Sauce

EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella Cheese | Basil

SPAGHETTONI AGLIO OLIO (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

CHEF GIACOMO GALLINA'S HOUSEMADE TAGLIATELLE

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

SUPPLEMENTARY \$12*

"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!

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Truffle Cream Sauce | Sage | Oregano

PESTO RISOTTO (V)

Asparagus | Cherry Tomato | Pecorino cheese

2-COURSE
\$48 pp

3-COURSE
\$58 pp

4 COURSE DEGUSTATION MENU
Menu exclusively available for the entire table
\$88 pp

*Additional coffee/tea - \$6 | *Wine by the glass - \$14

Choice Of Sides

SAUTEED WILD MUSHROOMS IN
AROMATIC GARLIC BUTTER (V) 10
Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V) 14
White Truffle Oil

BRAISED SUMMER VEGETABLES (V) 10
Tomato Sauce | Onion | Zucchini | Capsicum | Thyme | Garlic

ROASTED BONE MARROW 14
Toasted Hazelnut | Herb Crumbs | Burnt Butter

Choice Of Dessert

DARK CHOCOLATE FONDANT
Dark Chocolate Ganache | Stracciatella Cheese Gelato

FRESHLY CUT FRUIT PLATTER
Citrus Sorbet | Tropical Fruits

MONTI'S TIRAMISU
Espresso | Mascarpone Cheese | Savoiardi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine

WATERMELON ROSE PANNA COTTA
Rosemary & Honey Coulis | Honeycomb | Lime Meringue

BOMBA
Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berries Compote
SUPPLEMENTARY \$12*

CHEF'S CHOICE OF CHEESE PLATTER
Dried Fruits | Toasted Nuts | Honey | Cheese Cracker
SUPPLEMENTARY \$8*

Choice of Appetizers

STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

GORGONZOLA CHEESE SALAD

Arugula | Pear | Pine Nuts | Pecorino | Balsamic Vinaigrette

WHITE BEAN PUTTANESCA SOUP (V)

Cannellini Beans | Onions | Tomatoes | Olives | Garlic Bread

SOUP OF THE DAY

Please check with our Service Staff

COD BITES & ARTICHOKE FRITTERS

Italian Parsley | Tartare Sauce | Lemon

SUPPLEMENTARY \$8*

MARINATED TOMATO SALAD

Red Onions | Fennel | Walnuts | Basil | Sherry & Honey Vinaigrette

BLACKMORE FULL BLOOD

WAGYU TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |
Red Onion Sorbet | 25 Years Balsamic Vinegar

SUPPLEMENTARY \$10*

CACCIUCCO TUSCAN SEAFOOD STEW

Fish | Tiger Prawns | Squid | Mussels | Toasted Garlic Bread

SUPPLEMENTARY \$16*

(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.