

# MONTI

at 1·PAVILION

## GPSS COLAPRANZO MENU

MONTI presents 'Colapranzo' - Derived from the Italian Colapranzo (breakfast) and Pranzo (lunch). The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week. Menu is applicable on Weekends & Public Holidays.

### ITALIAN BRUNCH BY THE BAY

11:30am - 4pm

(Last order at 3:30pm)

Adult - \$88<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 - \$44<sup>++</sup>

Under 6 Years old - Kids dine free

### Mains

#### ANGUS BEEF TENDERLOIN 200G 'ROSSINI STYLE'

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

#### ROASTED CHICKEN ROULADE

Roasted Fennel with Orange | Broccolini | Clementine & Leek Jus

#### SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

#### ROASTED DUCK LEG

Vincotto | 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

### GPSS Specials

Enjoy our GPSS featured dishes of

#### MUGELLO AUTODROMO

*Pappa Al Pomodoro*

Sourdough Bread | Garlic | Basil Oil |  
Free-Range Poached Egg | Fresh Tomato Sauce

#### ENZO E DINO FERRARI AUTODROMO

*House-made Tortellini*

Mortadella | Parma Ham | Veal | Balsamic Reduction |  
Parmigiano Reggiano Cheese Sauce

#### AUTODROMO NAZIONALE DI MONZA

*"Cassoeula"*

Iberico Pork Ribs, Rind & Ear | Savoy Cabbage |  
Pinot Grigio White Wine | Soft Whipped Polenta

### 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 TIRAMISÚ

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

#### TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola  
(Optional Yoghurt)

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

### 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

#### MARINATED TOMATO SALAD

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

#### FRIED CALAMARI

Zucchini | Carrot | House-Made Pickled Sauce | Fresh Lemon

#### WHITE BEAN PUTTANESCA SOUP (V)

Cannellini Beans | Onion | Tomatoes | Olives | Garlic Bread

### Pasta

*Fresh House-Made 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.