

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)



Alessandro Giustetti
Chef De Cuisine, MONTI

MONTI

at 1·PAVILION

MONTI'S COMMUNAL SET MENU

• MINIMUM 2 TO START •

110⁺⁺ 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 Staff*

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⁺⁺*

Selection Of Desserts

** For dessert, choose 1 dish per pax*

MONTI'S TIRAMISÚ

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

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
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ANTIPASTI

BURRATINA CHEESE (P) 42

18 Months Aged San Daniele Ham | Tomatoes | Rocket Salad | Basil | Coratina Extra Virgin Oil

COLD CUTS (P) 44

Chef's Selection | Marinated Olives | Pickles



ROASTED HOKKAIDO SCALLOP 52

Tiger Prawn | Crispy Guanciale | Pasta Crisp | Black Pepper & Free Range Yolk Sauce | Seasonal Truffle

BUFFALO HEART TOMATO CARPACCIO (V) 32

Stracciatella Cheese | White Balsamic Jelly | Beetroot Caviar | Dill & Lemon Vinaigrette | Basil Sorbet

WAGYU BEEF TARTARE 38

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

ROASTED GILMAR OCTOPUS 38

Peperonata | Celery Hearts | Endive | Balsamic Reduction

EGGPLANT PARMIGIANA (V) 32

Tomato Sauce | Mozzarella Cheese | Basil | Marinated Tomato | Wild Rocket | Caper Berries

SOUP

SOUP OF THE DAY 22

Please enquire with our Service Staff

SEAFOOD STEW 30

Tiger Prawns | Mussels | Patagonian Squids | Lobster Broth | Basil | Cherry Tomatoes | Capers

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PASTA
*Pastas Are Freshly
Made Daily*


SPAGHETTI ALLA CHITARRA 64
Tiger Prawn | Hokkaido Scallop | New Zealand Mussels | Sardinia Bottarga | Lobster Sauce | Lemon Crumbs

CHEF GIACOMO GALLINA'S HOUSEMADE TAGLIATELLE 45
Aged Parmigiano Reggiano Fondue | Lampong Black Pepper | Crispy Culatello | Seasonal Truffle

"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!

POTATO GNOCCHI (P) 38
Smoked Speck Ham | Porcini Mushroom | Gorgonzola Cheese Sauce | Parmigiano Reggiano

 **ACQUERELLO RISOTTO** *(Prepared At The Table)* 48
Seasonal Truffle | Parmigiano Reggiano
Please allow 20 minutes

**A RAVIOLI
AFFAIR**

LOBSTER & PRAWN MEZZELUNE 58
Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

POTATO & SUNDRIED TOMATO AGNOLOTTI 42
Oxtail Ragout | Porcini Mushrooms | Rosemary Demi-Glace

RICOTTA RAVIOLI (V) 36
Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

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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

GROUPEL '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

MORGAN RANCH US PRIME OP RIB (500G) Serves 2 Pax

Tomato on Vine | Salsa Verde

148

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Le Bistecche di 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-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-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

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

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DESSERT

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

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