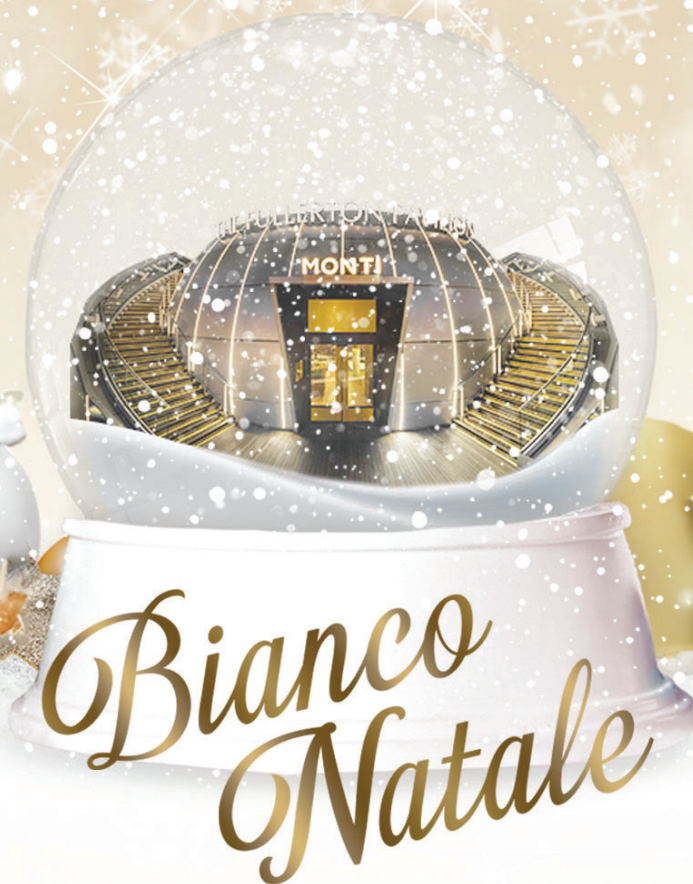


MONTI

at I-PAVILION



Bianco Natale

• 5-COURSE CHRISTMAS MENU •

25 Dec Only

\$188⁺⁺

Amuse Bouche

Foie Gras and Raspberry Wafer

Tomato Clear Cube, Aged Balsamic Vinegar Sphere and Basil Oil

Polenta Cake, Taleggio Cheese Fondue and Truffle

1st Course

Mazara Del Vallo Raw Red Prawn

Buffalo Milk Ricotta Espuma | Crispy Parma Ham Bits | Beetroot Powder | Smoked Maldon Salt | Dill Oil

2nd Course

House-Cured New Zealand King Salmon

Herbed Yogurt | Avruga Caviar | Mint and Cucumber Water | Gold Leaf

3rd Course

Acquerello Risotto

Parmesan Cheese Broth | Girolle Mushrooms 'Trifolate' | Egg Yolk | Duck Jus | Fresh Seasonal Truffle

4th Course

48 Hours Slow-Cooked Mayura Wagyu Short Ribs

Parsnip Puree | Heirloom Cauliflower | Glazed Chestnut | Wagyu Beef Jus

OR

Roasted Wild Caught Turbot

Porcini Mushrooms | Braised Radicchio Castelfranco | Raisins | Pine Nut | Warm Burrata Sauce

5th Course

Monti's Chestnut Tiramisu

Chestnut Mascarpone | Espresso Caviar | Savoirdi Biscuits | Madagascar Vanilla Snow | Gold Flakes

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*