

# MONTI

at I·PAVILION

## WEEK OF ITALIAN CUISINE MENU



INCLUSIVE OF A WELCOME DRINK

*Anti Pasti Misti*

**Cantaloupe with Parma Ham & Acacia Honey**  
**Gnocco Fritto with Salsa Verde**  
**Cotechino with Lentil & Balsamic Vinegar**  
**Smoked Buffalo Ricotta with Eggplant Caponata & Olive Sphere**

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*Pasta*

### **Raviolo**

Free-Range Egg Yolk | Ricotta Cheese | Spinach | Walnut | Parmigiano Reggiano |  
Burnt Butter Sage | Fresh Seasonal Truffle

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*Choice of Main Course*

### **Roasted De-boned Quail**

Crepinette | Foie Gras | Pancetta | White Polenta | Broccolini Fritters |  
100 Years Balsamic | Truffle Jus

*or*

### **Wood-Fire Maine Lobster Tail**

Hokkaido Scallop | Asparagus | Butternut Puree | Squid Ink Chip | Green Oil |  
Saffron Aioli

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*Pre Dessert*

### **Citrus Sorbet**

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*Dessert*

### **MONTI's Caviale Tiramisu**

Espresso Caviar | Mascarpone Cheese | Savoirdi Biscuits | Valrhona Chocolate

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