

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 12am to 2:15pm Last order

Choice of Appetizers

STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

CAESAR SALAD

Romaine Lettuce | Cherry Tomato | Anchovies | Parmesan Cheese | Roasted Chicken | Croutons

COLD GREEN SOUP (V)

Green Pea | Preserved Lemon | Parmigiano Cream | Dill | Mint | Almond Flakes

SOUP OF THE DAY

Please check with our Service Staff

COD BITES & ARTICHOKE FRITTERS

Italian Parsley | Tartare Sauce | Lemon

SUPPLEMENTARY \$8*

CAPRESE

Buffalo Mozzarella Cheese | Tomato Coulis | Basil Oil | Toasted Rye Bread | Olive Soil

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*

Choice Of Main Course

BRAISED BEEF CHEEK

Brussels Sprouts | Truffle Mashed Potato | Salmoriglio | Barolo Wine Jus

ROASTED CHICKEN THIGH 'CACCIATORA'

Bell Pepper | New Potatoes | Asparagus | Olive Soil

SLOW COOKED IBERICO PORK COLLAR

Soft Whipped Polenta | Asparagus | Hazelnut | Honey & Pork Jus

PINK ANGUS BEEF TENDERLOIN 200G

'ROSSINI STYLE'

Rougie Foie Gras | Roasted Marble Potato | Red Onion Jam | Mustard Sauce

SUPPLEMENTARY \$25*

FISH OF THE DAY

Please check with our Service Staff

EGGPLANT PARMIGIANA (V)

Tomato Sauce | Mozzarella Cheese | Basil

SPAGHETTONI AGLIO OLIO (S)

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

HOUSE-MADE FETTUCINE "CACIO E PEPE"

Pecorino Toscano Cheese | 4 Mixed Peppers | Pear | Fresh Seasonal Truffle

SUPPLEMENTARY \$12*

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Truffle Cream Sauce | Sage | Oregano

SMOKED BEETROOT RISOTTO (V)

Pickled Beetroot | Gorgonzola Cheese Butter | Toasted Hazelnut | Herb Dust | Olive Oil Caviar

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 10

AROMATIC GARLIC BUTTER (V)
Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V) 14

White Truffle Oil

ROASTED BROCCOLINI (V) 12

Grated Pecorino Cheese | Pink Peppercorn | Toasted Pine Nuts

ROASTED MARBLE POTATO 10

Red Onion | Rosemary | Thyme

Choice Of Dessert

GRANDMOTHER'S APPLE CAKE

Granny Smith Apples | Vanilla Cream | Citrus Crumble | Lavender Ice Cream

FRESHLY CUT FRUIT PLATTER

Citrus Sorbet | Tropical Fruits

MONTI'S TIRAMISÙ

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

SICILIAN CANNOLO

Sheep Ricotta | Pistachio | Chocolate Chips

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*

(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.