

MONTI

at 1•PAVILION

Sip And Savour

25 February - 31 March

11am - 3pm (Last order at 2:30pm)

Immerse yourself in a world where every sip is a spell that tells a magical tale. In its third instalment, Sip and Savour is back in celebration of World Bartender's day and promises a journey filled with charisma, flavour and creativity

Sip & Savour Cocktail

TUSCANY TWILIGHT

\$23++

Johnnie Walker Gold | Campari | Apricot | Banana
Black Sea Salt | Cardamom

(Cocktail order comes with Tableside Service)

Parma Ham x MONTI

Experience the essence of Italy's culinary heritage as Monti partners with Parma Ham. Savor the authentic flavours of Parma Ham curated by Chef Domenica Truglia from Calabria, a distinguished ambassador of Italian cuisine with over two decades of expertise.

HOKKAIDO SCALLOPS WRAPPED WITH PARMA HAM \$46++
Celeriac Purée | Roasted Mandarin Orange | Chives Oil

ACQUERELLO RISOTTO \$42++
Parma Ham Broth | Buffalo Mozzarella | Lemon Butter | Basil Oil

PAN-ROASTED SALMON \$52++
Herbs Polenta | Seasonal Vegetable | Parma Ham Jus

PARMA HAM INFUSED PANNA COTTA \$22++
Almond Crumble | Melon Marmalade | Mint Gel

Pasta

Freshly Made In-House 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

Appetisers

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

Mains

ANGUS BEEF TENDERLOIN 200G 'ROSSINI STYLE'

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

ROASTED CHICKEN ROULADE

Roasted Fennel with Orange | Broccolini | Clementine and Leek Jus

SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

ROASTED DUCK LEG

Vin Cotto | 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

ITALIAN BRUNCH BY THE BAY

Adult - \$98++

Add-on: \$25++pp for free flow Coffee, Tea, Juices,
Soft Drinks & Mocktails

Add-on: \$78++pp for free flow Prosecco, Red & White Wines,
Selected Spirits, Beers

\$118++pp for free flow Champagne, Red & White Wines,
Selected Spirits, Beers

Kids - \$44++

Under 6 Years old - Kids dine free

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 | Savoiardi 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

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.