

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 PAX TO START •

*for the entire table

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 (P)

Parma Ham | Tomatoes | Basil | Arugula | Cantaloupe

BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
Fried Rye Bread | Aged Balsamic Vinegar

BRUSCHETTA (V)

White Corn | Tomatoes | Basil | Chives | Lime

EGGPLANT PARMIGIANA (V)

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

SOUP OF THE DAY (V)

** Please check with Service Staff*

Selection of Main Courses

** For main course, choose 1 dish per pax*

PANSOTTI (V)

Ricotta Cheese | Marjoram | Spinach | Walnut Sauce "Sugo Di Noci"

or

ACQUERELLO RISOTTO (V)

Seasonal Truffle | Aged Parmigiano Reggiano

or

GRILLED FERMIN IBERICO PORK PLUMA

White Corn | Soft White Polenta | Roasted Shallots | Sugar Snap Peas
Balsamic Reduction

or

PAN-SEARED BLACK COD

Italian Beans "Guazzetto" | Sautéed Baby Spinach | Dried Apricots
Toasted Almond Flakes

or

WOOD-FIRED SANCHOKU SIRLOIN MBS 6

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 Fruits | 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

BUFFALO BURRATINA	38
Cherry Tomatoes Pesto Genovese Purple Endive Pine Nuts Aged Balsamic Reduction ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12	
ANTIPASTO MISTO (P) <i>Minimum 2 pax</i>	28 per pax
Chef's Selection of Cold Cuts & Italian Cheeses Bruschetta with Tomato & Stracciatella Herbs and Honey Ricotta with Rye Bread	
ROASTED HOKKAIDO SCALLOPS (P)	52
Tiger Prawns Crispy Guanciale Pasta Crisps Black Pepper & Free Range Yolk Sauce Seasonal Truffles	
CURED YELLOWTAIL	38
Red Apples Lime Caviar Pink Radish Acquerello Rice Puff Raspberry Gel	
 WAGYU BEEF TARTARE	38
Mustard Cane Sugar Raw Egg Yolk Capers Pickles Red Onion Sorbet Fried Rye Bread 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 Tomatoes Wild Rocket Caper Berries	

SOUP

SOUP OF THE DAY	22
<i>Please check with Service Staff</i>	
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

Tiger Prawns | Hokkaido Scallops | New Zealand Mussels | Sardinia Bottarga | Lobster Sauce | Lemon Crumbs

64

TRUFFLE TAGLIOLINI

House-Made Seasonal Truffle Butter | Parmigiano Reggiano Aged 24 Months | Fresh Seasonal Truffles

45

PAPPARDELLE

U.S. Rabbit Ragout | Preboggion | Taggiasca Olives | Toasted Pine Nuts | Pecorino Cheese

42



ACQUERELLO RISOTTO (V) *(with Tableside Service)*

Seasonal Truffles | Aged Parmigiano Reggiano

Please allow 20 minutes preparation time

48

LOBSTER & PRAWN MEZZELUNE

Lobster Tail | Fresh Sugar Snap Peas | Lemon Zest | Tomato & Lobster Sauce

58

PUMPKIN TORTELLI

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder | Pecorino Cheese Fondue | Veal Jus

38

PANSOTTI (V)

Ricotta Cheese | Marjoram | Spinach | Walnut Sauce "Sugo Di Noci"

36

A RAVIOLI AFFAIR

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MAIN
COURSE

FISH OF THE DAY

Please check with Service Staff

MARKET PRICE

PAN-SEARED BLACK COD

Italian Beans “Guazzetto” | Sautéed Baby Spinach | Dried Apricots | Toasted Almond Flakes

62

ROASTED DRY-AGED MEDITERRANEAN “OMBRINA”

Dry Aged Meagre | Purple Cabbage | Mushroom Essence | Jerusalem Artichoke Puree

58

GRILLED FERMIN IBERICO PORK PLUMA

Soft Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

56

US PRIME RIBEYE “TAGLIATA” STYLE (250 G)

Rosemary Marble Potatoes | Sautéed Porcini Mushrooms | Whole Grain Mustard | Beef Jus

79

48 HOURS SLOW-COOKED US PRIME SHORT RIBS

Seasonal Vegetables | Citrus Crumbs | Parsnip Puree | Lemon Scented Veal Jus

76

ROASTED WHITE PYRENEES LAMB RACK

Chickpea & Parmigiano Crust | Yoghurt

Roasted Fingerling Potatoes with Sundried Tomato Tapenade | Banana Shallots

58

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

Tomatoes on Vine | Salsa Verde

148

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Le Bistecche di MONTI

FIorentina EXPERIENCE

This classic Tuscan cut, commonly known also as the T-bone, features one side containing the tenderloin and the other side housing the sirloin. Monti's signature 'on-the-bone' steak is expertly crafted in the traditional Bistecca alla Fiorentina (Florentine) style, grilled over embers for an authentic culinary experience.

STONE AXE FULL-BLOOD WAGYU T-BONE (1.1KG)

348

Marbling score: MB8/9

Australia's award-winning Wagyu beef, achieving back-to-back Grand Champion titles at Wagyu Branded Beef Awards. Sourced from breeding herds in New South Wales and Victoria, elevated over 1000m above sea level, Stone Axe's Full Blood Japanese Black Wagyu thrives in a low-stress environment. Maintaining 100% genetics, our beef embodies the epitome of Australian Wagyu excellence – a true delight in every bite. (*serves 3-4 pax*)

SANCHOKU F1 WAGYU T-BONE (1.1KG)

318

Marbling score: MB5

Indulge in the richness of our consistently outstanding Wagyu, cultivated in the pristine and lush green pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavor, our cattle are carefully transitioned to a diet of natural grains and oats for a period of 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavored and rich profile accompanied by a thoughtful selection of seasonal vegetables and condiments. (*serves 3-4 pax*)

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SIDES

SAUTÉED ASPARAGUS Quinoa White Corn & Tomato Salsa	16
ROASTED BRUSSEL SPROUTS (P) Pancetta Garlic Pistachios	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 Fruits Hazelnuts Lemon Verbena Gel Dark Chocolate	
CROSTATA	24
Strawberry Jam Mandarin Orange Sorbet Aged Balsamic Vinegar Fresh Strawberries Lime Meringue Apple Snow	
POACHED WILLIAM PEAR	24
Moscato Vanilla Snow Strawberry Leather Burnt Oranges Caramelized Figs Gelato	
 BOMBA	26
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
CHEF'S SELECTION OF CHEESE	32 / 46
Dried Fruits Toasted Nuts Marmalade Cheese Crackers	

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