

MONTI

at 1·PAVILION

TRUFFLE NIGHT

MONTI proudly presents an exclusive 6 hands collaboration, featuring the esteemed Alba Truffles in Singapore. In collaboration with MONTI's Culinary Director Felix and Chef de Cuisine Alessandro, Vania, founder of Geofoods and a distinguished member of the Order of Knights of Alba Truffles, has crafted an unforgettable culinary experience.




BORGOGNO

Geofoods
ITALIAN TRUFFLES

GOURMET PURVEYOR
INDOGUNA.
SINGAPORE
SOURCING • SERVICING • CREATING

MONTI

at 1·PAVILION

TRUFFLE NIGHT MENU

4 Courses : 138++

Supplementary 30++ for Wine Pairing

MONTI'S SIGNATURE TRUFFLE FOCACCIA (V)

Truffle Ricotta Cheese | Extra Virgin Olive Oil | 10 Years Aged Balsamic Vinegar

Borgogno Era Ora Langhe Riesling DOC 2020

AMUSE-BOUCHE: TRUFFLE ARANCINI (V)

Creamy Fontina Cheese | Smoked Aioli | Summer Black Truffles

Borgogno Era Ora Langhe Riesling DOC 2020

TRUFFLE BURRATA CAPRESE (V)

Marinated Heirloom Tomatoes | Basil Sorbet | Tomato Marmalade

Truffle Infused Balsamic Glaze

Borgogno Derthona Timorasso DOC 2021

TRUFFLE TAGLIOLINI (V)

House-Made Truffle Butter | Parmigiano Reggiano Espuma

Parmesan Crisps | Summer Black Truffles

Borgogno No Name Langhe Nebbiolo DOC 2019

WOOD-FIRED MAYURA BRISKET MS8

Rosemary Roasted Potatoes | Porcini Mushrooms

Truffle Veal Jus | Seasonal Truffles

For Non-Beef Consumers, Beef will be replaced with either Lamb Rack or Iberico Pork Pluma

Borgogno Barolo DOCG 2018

TRUFFLE SORBET ON CITRUS & CHARCOAL CRUMBS

TRUFFLE PANNA COTTA

Truffle Honeycomb | Melon Marmalade

Blueberry Meringue | Black Summer Truffles



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