

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 11.30am to 2:30pm

(Last Order at 2.15pm)

Salads

* Only available À La Carte

"NIZZARDA" SALAD	26
Romaine Lettuce Olives San Marzano Tomatoes Sunflower Seeds Boiled Egg Seared Tuna Lemon Dressing	
CAESAR SALAD	26
Romaine Lettuce San Marzano Tomatoes Flax Seeds Roasted Chicken Anchovies Shaved Parmesan Cheese Croutons	
QUINOA SALAD (V)	26
Red Quinoa San Marzano Tomatoes Avocado Buffalo Mozzarella Cheese Olives Corn Cashew Nuts Sesame Dressing	

Appetisers

STRACCIATELLA CHEESE (P)	22
Heirloom Tomatoes Candied Tomatoes Mortadella Crushed Pistachio	
COLD GREEN SOUP (V)	18
Green Peas Preserved Lemon Parmigiano Cream Dill Mint Almond Flakes	
SOUP OF THE DAY	14
Please Check with our Service Staff	
COD BITES & ARTICHOKE FRITTERS	26
Italian Parsley Tartare Sauce Lemon *SUPPLEMENTARY \$8** WITH SET LUNCH	
CAPRESE (V)	22
Buffalo Mozzarella Cheese Tomato Coulis Basil Oil Toasted Rye Bread Olive Soil	
BLACKMORE FULL BLOOD WAGYU TARTARE	26
Mustard Cane Sugar Raw Egg Yolk Capers Pickles Red Onion Sorbet 25 Years Aged Balsamic Vinegar *SUPPLEMENTARY \$10** WITH SET LUNCH	
CACCIUCCO TUSCAN SEAFOOD STEW	32
Fish Tiger Prawns Squid Mussels Toasted Garlic Bread *SUPPLEMENTARY \$16** WITH SET LUNCH	

Main Course

* For Set Lunch, Choose 1 Main Course per pax

BRAISED BEEF CHEEK	36
Brussels Sprouts Truffle Mashed Potato Salmoriglio Barolo Wine Jus	
CHICKEN THIGH 'CACCIATORA'	32
Bell Peppers New Potatoes Asparagus Olive Soil	
SLOW COOKED IBERICO PORK COLLAR (P)	38
Soft Whipped Polenta Asparagus Hazelnuts Honey & Pork Jus	
PINK ANGUS BEEF TENDERLOIN 200G "ROSSINI STYLE"	56
Rougie Fois Gras Roasted Marble Potatoes Red Onion Jam Mustard Sauce *SUPPLEMENTARY \$25** WITH SET LUNCH	
FISH OF THE DAY	36
Please check with our Service Staff	
EGGPLANT PARMIGIANA (V)	32
Tomato Sauce Mozzarella Cheese Basil	
SPAGHETTI AGLIO OLIO (S)	32
Extra Virgin Olive Oil Garlic Chili White Wine Tiger Prawns	
HOUSE-MADE FETTUCINE "CACIO E PEPE" (V)	38
Pecorino Toscano Cheese 4 Mixed Peppers Pear Fresh Seasonal Truffles *SUPPLEMENTARY \$12** WITH SET LUNCH	
RICOTTA & PORCINI MUSHROOM RAVIOLI (V)	32
Truffle Cream Sauce Sage Oregano	
SMOKED BEETROOT RISOTTO (V)	36
Pickled Beetroot Gorgonzola Cheese Butter Toasted Hazelnuts Herb Dust Olive Oil Caviar	
PASTA OF THE DAY	32
Please Check with our Service Staff	

(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.

2-COURSE \$48 pp
1 Main, 1 Appetiser Or Dessert

3-COURSE \$58 pp
1 Main, 1 Appetiser, 1 Dessert

4 COURSE DEGUSTATION MENU
Menu exclusively available for the entire table
\$88 pp

*Additional coffee/tea - \$6 | *Wine by the glass - \$14

Sides

* Only available À La Carte

SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)	10
Shimeji, Button & King Oyster Mushrooms Flat Parsley	
TRUFFLE FRIES (V)	14
White Truffle Oil	
ROASTED BROCCOLINI (V)	12
Grilled Pecorino Cheese Pink Peppercorns Toasted Pine Nuts	
ROASTED MARBLE POTATOES	10
Red Onions Rosemary Thyme	

Desserts

GRANDMOTHER'S APPLE CAKE	16
Granny Smith Apples Vanilla Cream Citrus Crumble Lavender Ice Cream	
FRESHLY CUT FRUIT PLATTER	14
Citrus Sorbet Tropical Fruits	
MONTI'S TIRAMISÚ	18
Espresso Mascarpone Cheese Savoirdi Biscuits Amaretti Crumbs Cocoa Marsala Wine	
SICILIAN CANNOLO	16
Sheep Ricotta Pistachios Chocolate Chips	
BOMBA	22
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote *SUPPLEMENTARY \$12** WITH SET LUNCH	
CHEF'S CHOICE OF CHEESE PLATTER	22
Dried Fruits Toasted Nuts Honey Cheese Crackers *SUPPLEMENTARY \$8** WITH SET LUNCH	