

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)

Bread Service

MONTI'S SIGNATURE TRUFFLE FOCACCIA

Truffle Ricotta | 5 Years Aged Modena Balsamic Vinegar
Tuscany Extra Virgin Olive Oil

First Loaf is Complimentary

*SUPPLEMENTARY \$9**

Salads

"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 | Dill | Mint | Almond Flakes | Parmigiano Cream

SOUP OF THE DAY 14

Please Check with our Service Staff

COD BITES & ARTICHOKE FRITTERS 26

Italian Parsley | Lemon | Tartare Sauce

*SUPPLEMENTARY \$8** WITH SET LUNCH

CAPRESE (V) 22

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

BLACKMORE FULL BLOOD WAGYU TARTARE 26

Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
25 Years Aged Balsamic Vinegar | Mustard

*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 56

"ROSSINI STYLE"

Rougie Foie 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

Mozzarella Cheese | Basil | Tomato Sauce

SPAGHETTI AGLIO OLIO (S) 32

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

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

Sage | Oregano | Truffle Cream Sauce

SMOKED BEETROOT RISOTTO (V) 36

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

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 10

AROMATIC GARLIC BUTTER (V)
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 (V) 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 | Savoiardi 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