

# MONTI

at I·PAVILION

• 5 COURSE DINNER MENU •

288<sup>++</sup> pp

*Amuse Bouche*

**Foie Gras Kaya Wafer**

**Cured Salmon & Tuna in Kueh Pie Tee Jelly Shell with Basil & Black Ebico**

**Lobster Arancini and Smoked Laksa Mayonnaise**

*First Course*

**Burratina Cheese (V)**

San Marzano Tomatoes | Roti Chips | Cilantro | Aged Sour Plums

*Second Course*

**Sicilian Red Prawn Carpaccio**

Osteria Caviar | Fried Shallots | Peppermint | Hae Bee Hiam Emulsion

*Third Course*

**House Made Tagliatelle**

Wagyu Beef Rendang | Tomatoes | Coconut Emulsion | Kaffir Leaf Oil

*Fourth Course*

**Roasted Belacan Marinated Patagonian Toothfish**

Seasonal Vegetables | Saffron and Galangal Broth

*or*

**Grilled Sanchoku Wagyu MBS 6**

Cured & Confit Free-Range Egg Yolk | Coconut Rice Espuma | Roasted Eggplants

Lime Dressing | Lemongrass Infused Truffle Jus

*Pre-Dessert*

**Preserved Radish 'Cai Poh' Gelato**

Olive Sponge | Candied Lemon

*Fifth Course*

**'Sing-Italian' Kueh Lapis**

White Chocolate | Japanese Red Bean | Blue Cheese | Red Dragon Fruit | Coconut Snow

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