

# 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 (V)

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

First Loaf is Complimentary

**\*SUPPLEMENTARY \$7\***

## 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 AND PANZANELLA (V) 22

Cucumbers | Fresh Tomatoes | Red Onions | Croutons | Fresh Basil  
Vinegar Dressing

### 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

### FRITTO MISTO ALLA LIGURE 26

Patagonian Toothfish | Red Sea Prawns | Patagonian Squid  
Fresh Marjoram Dip

**\*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

Celeriac Chips | Gremolata Crumbs | Parsnip Purée | Orange Beef Jus

### CHICKEN 'ALLA MILANESE' 32

Breadcrumbs and Seeds Crust | Fennel Salad | Fresh Plums  
Parmesan Cream | Vincotto and Raspberry Dressing

### SLOW COOKED IBERICO PORK COLLAR (P) 38

Soft Whipped Polenta | Asparagus | Hazelnuts | Honey & Pork Jus

### MAYURA WAGYU CHUCK ROLL (P) 56

Rocket Salad | Asparagus wrapped with DOP Tuscan Ham | Shaved Fresh Truffles  
Burnt Carrot Purée | Veal Jus

**\*SUPPLEMENTARY \$25\*\* WITH SET LUNCH**

**\*ADD ON ROUGIE FOIE GRAS \$8\*\***

### 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 ALLA FARAONA 38

White Guinea Fowl Ragout | Parmigiano Reggiano | Fresh Seasonal Truffles  
White Wine | Guinea Fowl Jus

**\*SUPPLEMENTARY \$16\*\* WITH SET LUNCH**

### FRESH POTATO GNOCCHI (V) 32

Crispy Carrot Skin | Shaved Pecorino Romano Cheese | Carrot Leaf Pesto | Carrot Jus

### AGED ACQUERELLO RISOTTO 36

Clams and Mussels Ragout | Toasted Almonds | Rocket Salad Powder | Scallops Broth  
Lemon and Parsley 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 | Savoirdi Biscuits  
Amaretti Crumbs | Cocoa | Marsala Wine

### TORTA AL CIOCCOLATO 16

65% Valrhona Chocolate Flourless Cake | Fresh Berries | Cherry Lime Sorbet

### 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**