

MONTI

at 1 PAVILION

CHRISTMAS 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 the week. Enjoy a festive twist this season with our Christmas Colapranzo menu, featuring holiday-inspired creations that capture the warmth and joy of Italian celebrations.

Brunch Favorites

THE MONTI 'EGGS BENEDICT'

Sundried Tomato Focaccia | Sautéed Spinach | Avocados
Poached Cage-Free Eggs | Choice of Mortadella OR Smoked Salmon
Anchovy & Capers Hollandaise

CIABATTA ROMANA (V)

Stracciatella Cheese | Parma Ham | Tomatoes
Fennel | Jalapeño Pepper | Arugula | Honey Mustard

STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella
Crushed Pistachio

FRIED CALAMARI

Zucchini | Carrots | Fresh Lemon | House Made Pickled Sauce

PUMPKIN (V)

Roasted Pumpkin | Sunflower Seeds | Green Oil | Croutons

Pasta

Freshly Made In-House Pasta

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Sage | Oregano | Truffle Cream Sauce

GARGANELLI PASTA

Manilla Clams | Bottarga | Aglio Olio | Saffron
Garlic & Parsley Crumbs

RIGATONI PASTA (P)

Wagyu Beef & Pork Ragout | Parmesan Cheese | Tomato Sauce

ITALIAN BRUNCH BY THE BAY

11am - 3pm

(Last order at 2:30pm)

Adult - \$128⁺⁺

Add-on: \$25⁺⁺pp for free flow Coffee, Tea, Juices, Soft Drinks & Mocktails

Add-on: \$78⁺⁺pp for free flow Prosecco, Red & White Wines,
Selected Spirits, Beers

Kids - \$44⁺⁺

Under 6 Years old - Kids dine free

Mains

MAYURA WAGYU CHUCK ROLL (P)

Rocket Salad | Asparagus Wrapped with DOP Tuscan Ham | Shaved Fresh
Truffles | Burnt Carrot Purée | Veal Jus
Supplementary \$24⁺⁺

ROASTED TURKEY ROULADE

Roasted Fennel with Orange | Broccolini | Clementine and Leek Jus

ROASTED COTECHINO

Braised Lentils | Endive | Aged Balsamic Vinegar

ROASTED DUCK LEG

Vin Cotto | Roasted Zucchini | Roasted Celeriac
Aged Balsamic Sauce

PAN ROASTED BARRAMUNDI

Green Pea Purée | Orange Powder | Grilled Endives | Lobster Jus

Live Stations

COLD CUTS & CHEESE TOWER (P)

Coppa | Parma Ham | Salami | Grana Padano | Taleggio
Pecorino | Truffle Ricotta

ROASTED LAMB LEG

Roasted Vegetables | Mustard | Sea Salt & Mint Sauce

OVEN BAKED WHOLE LEG OF HAM (P)

Apple & Cinnamon Sauce

TRUFFLES RISOTTO CHEESE WHEEL (V)

Truffles | Chestnuts | White Truffle Oil

Sides

SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

TRUFFLE FRIES (V)

White Truffle Oil

BRAISED SUMMER VEGETABLES (V)

Onions | Zucchini | Capsicum | Thyme | Garlic Tomato Sauce

OVEN ROASTED MARBLE POTATOES (V)

Red Onions | Rosemary | Thyme | Butter

(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.

Please take note of the last alcohol order at 2:15pm & last alcohol serving at 2:30pm.
The management reserves the right to refuse service of alcohol to guests deemed intoxicated.