

MONTI

at I·PAVILION

CHRISTMAS EVE
• 4 COURSE DINNER MENU •

158⁺⁺ pp

MONTI's 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⁺⁺*

First Course

Sicilian Red Prawn

Guanciale | Orange | Cranberry Coulis

Second Course

Acquerello Risotto

US Maine Lobster | Fresh Sicilian Tomatoes | Basil Oil | Seasonal Fresh Truffles

Main Course

Sanchoku Wagyu Striploin

Celeriac Purée | Glazed Chestnuts | Blackberry Infused Veal Jus

or

Pagonian Toothfish

Grilled Endives | Almonds | Lemon Dust | Pomegranate Jus

Pre-Dessert

Citrus Sorbet

Figs | Balsamic | Pomegranate

Dessert

Panettone Tiramisu

Pistachios | Morello Cherries

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