

MONTI

at 1•PAVILION

Return to Tuscany WHITE TRUFFLE DINNER

6 Course Menu

188++ pp

Bread with White Truffle by MONTI

MONTI'S SIGNATURE TRUFFLE FOCACCIA

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

Egg with White Truffle by Chef Christopher Millar

OMELETTE

Classic Mud Crab Omelette | Beurre Noisette | White Truffle

Cheese with White Truffle by Chef Christopher Millar

SOUFFLÉ

Twice Baked Gruyère Soufflé | Yellow Frisée | White Truffle

Pasta with White Truffle by Chef Felix Chong

TAGLIOLINI

Tagliolini | Textures of Aged Parmesan | White Truffle

Rice with White Truffle by Chef Christopher Millar

RISOTTO

Morels | Acquerello Rice | White Truffle

Beef with White Truffle by Chef Felix Chong

STEAK

Snow Aged Yukimono Wagyu Sirloin | Polenta | Black Garlic & Chestnuts

Truffle Sabayon | White Truffle

Vanilla with White Truffle by Chef Felix Chong

VANILLA

Poached Quince | Figs | Vanilla Chantilly Cream | White Truffle

Geofoods
ITALIAN TRUFFLES

GOURMET PURVEYOR
INDOGUNA.
SOURCING • SERVICING • CREATING

Culina
Quality Food & Beverage



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