

# 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 (P)

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 | Croutons | Green Oil

### 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<sup>++</sup>

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

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

Kids - \$44<sup>++</sup>

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<sup>++</sup>

#### ROASTED TURKEY ROULADE

Roasted Fennel with Orange | Broccolini | Clementine and Leek Jus

#### ROASTED COTECHINO (P)

Braised Lentils | Endives | Aged Balsamic Vinegar

#### ROASTED DUCK LEG

Roasted Zucchini | Roasted Celeriac  
Vin Cotto | Aged Balsamic Sauce

#### PAN ROASTED BARRAMUNDI

Orange Powder | Grilled Endives | Green Pea Purée | 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

#### TRUFFLE 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.