

MONTI

at I-PAVILION

**NEW YEAR'S EVE
4-COURSE MENU**

1st Seating
\$178++ *Per Pax*

MONTI'S SIGNATURE TRUFFLE FOCACCIA (V)

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

1st Course

HOKKAIDO SCALLOP & BLUEFIN TUNA TARTARE

Oscietra Caviar | Dogfennel | Fried Egg Yolk | Crème Fraîche | Dill Oil

2nd Course

HOUSE MADE ORECCHIETTE

Octopus & Tripe Ragout | Rosemary Béchamel Foam | Shaved Fresh Truffles

3rd Course

ROASTED DE-BONED QUAIL (P)

*Foie Gras | Pancetta | Mushroom Farce | King Oyster Mushrooms
Pumpkin | Shaved Seasonal Truffles | Hazelnut Jus*

OR

FOR NON-PORK CONSUMER:

PATAGONIAN TOOTHFISH 'A LA PLANCHA'

*Grilled Red Sea Prawns | Chanterelle Mushrooms | Capsicum & Apricot Purée
Orange Infused Lobster Jus*

4th Course

MONTI'S MONT BLANC

Chestnuts | Pistachio | Mascarpone | Morello Cherries | White Chocolate

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