

# MONTI

at I-PAVILION

## COLAPRANZO

'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 week whether it be a corporate luncheon, afternoon meeting or lazy brunch club.  
At MONTI, the door is always open.

### 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\*\***

### Salads

#### "FARRO" SALAD (V)

Mini Heirloom Tomatoes | Preserved Lemons | Cucumbers  
Buffalo Mozzarella Cheese | Pine Nuts | Flax Seeds | Honey Mustard Dressing

26

#### BABY SPINACH SALAD (P)

Fresh Sicilian Tomatoes | Clementines | Sunflower Seeds  
Deep Fried Mortadella | Hazelnut Dressing

26

### Appetisers

#### SOUP OF THE DAY

Please Check with our Service Staff

14

#### BLACKMORE FULL BLOOD WAGYU TARTARE

Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet  
25 Years Aged Balsamic Vinegar | Mustard

26

**\*SUPPLEMENTARY \$10\*\* WITH SET LUNCH**

#### CACCIUCCO TUSCAN SEAFOOD STEW

Fish | Tiger Prawns | Squid | Mussels | Toasted Garlic Bread

32

**\*SUPPLEMENTARY \$16\*\* WITH SET LUNCH**

#### STRACCIATELLA CHEESE (V)

Burnt Grapefruit | Parsnip Chips | Toasted Almonds | Chickpea Purée

22

#### PAN ROASTED HOKKAIDO SCALLOPS

Slow Cooked Chestnuts | Bay Leaf | Cauliflower Purée | Veal Jus

30

**\*SUPPLEMENTARY \$10\*\* WITH SET LUNCH**

## COLAPRANZO LUNCH SET MENU

(Weekdays only, excluding PH)

Available 11.30am to 2:30pm (Last Order at 2.15pm)

### Main Course

\* For Set Lunch, Choose 1 Main Course per pax

#### FRESH POTATO GNOCCHI (V)

Crispy Carrot Skin | Shaved Pecorino Romano Cheese | Carrot Leaf Pesto | Carrot Jus

32

#### ACQUERELLO RISOTTO (V)

Yellow Endives | Smoked Scamorza Cheese | Toasted Walnuts | Fig Vincotto

28

#### HOUSE-MADE "AGNOLOTTI"(P)

Parmigiano Reggiano | Cotechino and Lentil Stuffing | Chicken Broth

32

#### HOUSE-MADE SQUID INK CHITARRA (S)

Fresh Chillies | Tiger Prawns | Lemon Crumbs | Rosted Cauliflower Purée

36

#### BRAISED BEEF CHEEK

Garlic Confit Mashed Potatoes | Apple Leather | Wild Berry Jus

32

#### PAN SEARED RED SNAPPER

Potato Fondant | Lemon Scent | Spinach Cream | House-Made Buttermilk

36

#### SLOW COOKED IBERICO PORK COLLAR (P)

Soft Whipped Polenta | Asparagus | Hazelnuts | Honey & Pork Jus

38

#### MAYURA WAGYU CHUCK ROLL (P)

Rocket Salad | Asparagus Wrapped with DOP Tuscan Ham | Shaved Fresh Truffles  
Burnt Carrot Purée | Veal Jus

58

**\*SUPPLEMENTARY \$25++ WITH SET LUNCH**

**\*ADD ON ROUGIE FOIE GRAS \$8++**

### Sides

\* Only available À La Carte

#### SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

10

#### TRUFFLE FRIES (V)

Parmigiano Reggiano | White Truffle Oil

12

#### ROASTED BROCCOLINI (V)

Shaved Pecorino Cheese | Pink Peppercorns | Toasted Pine Nuts

12

#### ROASTED MARBLE POTATOES (V)

Red Onions | Rosemary | Thyme

10

2-COURSE \$48 pp  
1 Main, 1 Appetiser Or Dessert

3-COURSE \$58 pp  
1 Main, 1 Appetiser, 1 Dessert

4 COURSE DEGUSTATION MENU  
Menu exclusively available for the entire table  
\$88 pp

### Desserts

#### BRÛLÉE ORANGE CAKE

Thyme Chantilly | Lemon Zest | Orange Segment | Citrus Crumble

16

#### MONTI'S TIRAMISÙ

Espresso | Mascarpone Cheese | Savoiardi Biscuits  
Amaretti Crumbs | Cocoa | Marsala Wine

18

#### TORTA AL CIOCCOLATO

65% Valrhona Chocolate Flourless Cake | Fresh Berries | Cherry Lime Sorbet

16

#### BOMBA

Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berry Compote

22

**\*SUPPLEMENTARY \$12\*\* WITH SET LUNCH**

### Alcoholic Beverages

#### RED/WHITE WINE OF THE DAY

Please Check with Service Staff

14

### Non-Alcoholic Beverages

\*Coffee/tea - \$6

ESPRESSO 

CHAMOMILE 

MACCHIATO 

EARL GREY 

CAPPUCCINO 

ENGLISH BREAKFAST 

LATTE 

PEPPERMINT 

LONG BLACK 

LONGJING 

MOCHA 

HOT CHOCOLATE 

\*For Double Shot, Additional - \$1

(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.