

# MONTI

at 1-PAVILION

## WEEKEND COLAPRANZO MENU

MONTI presents 'Colapranzo' - Derived from the Italian Colapranzo (breakfast) and Pranzo (lunch). The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week. Menu is applicable on Weekends & Public Holidays.

Add-on: \$25++pp for free flow Coffee, Tea, Juices, Soft Drinks & Mocktails  
Add-on: \$68++pp for free flow Prosecco, Red & White Wines, Beers

\$68++ Per Pax

All Dishes will be served

### Starter

#### POACHED FREE RANGE EGG

Avocado | Sun Dried Tomato Focaccia | Smoked Salmon  
Rocket Salad | Hollandaise Sauce

#### BRUSCHETTA (V)

Seasonal Vegetables | Garlic | Pecorino Romano Cheese  
Aged Balsamic Vinegar

#### STRACCIATELLA CHEESE (P)

Parma Ham | Toasted "Pinsa" | Basil Oil

#### SICILIAN RED PRAWN TARTARE

Butter Toasted Brioche | Lemon & Lime | Raspberry Glaze

### Pasta

Freshly Made In-House Pasta

#### HOUSE-MADE FETTUCCINE AL PORRO (V)

Leek Hay | Leek Ash | Lemon | Parmigiano Reggiano | Leek Sauce

#### HOUSE-MADE ORECCHIETTE (P)

Pork "Salsiccia" | "Friarielli" | Italian Fresh Parsley | Cream Sauce

#### HOUSE-MADE SEAFOOD RAVIOLI

Fresh Sicilian Tomatoes | Basil Leaf | Orange Zest

### Main Course

#### NORWEGIAN SALMON BITES

Fried Capers | Mint Salmoriglio | Orange Scented Cauliflower Purée

#### BRAISED ANGUS BEEF CHEEK

Horseradish Mashed Potato | Lemon | Veal Jus

### Dessert

#### BOURBON VANILLA PANNA COTTA

Passion Fruit Gel | Fresh Berries

#### SICILIAN CANNOLO

Sweet Ricotta Cheese | Pistachio | Chocolate Chips

\$78++ Per Pax

All Dishes will be served

### Starter

#### SOUP OF THE DAY

Please Check with Service Staff

#### POACHED FREE RANGE EGG

Avocado | Sun Dried Tomato Focaccia | Smoked Salmon  
Rocket Salad | Hollandaise Sauce

#### BRUSCHETTA (V)

Seasonal Vegetables | Garlic | Pecorino Romano Cheese  
Aged Balsamic Vinegar

#### STRACCIATELLA CHEESE (P)

Parma Ham | Toasted "Pinsa" | Basil Oil

#### SICILIAN RED PRAWN TARTARE

Butter Toasted Brioche | Lemon & Lime | Raspberry Glaze

#### PAN ROASTED HOKKAIDO SCALLOPS

Truffle Emulsion | Chives | Fresh Seasonal Truffles

### Pasta

Freshly Made In-House Pasta

#### HOUSE-MADE FETTUCCINE AL PORRO (V)

Leek Hay | Leek Ash | Lemon | Parmigiano Reggiano | Leek Sauce

#### HOUSE-MADE ORECCHIETTE (P)

Pork "Salsiccia" | "Friarielli" | Italian Fresh Parsley | Cream Sauce

#### HOUSE-MADE SEAFOOD RAVIOLI

Fresh Sicilian Tomatoes | Basil Leaf | Orange Zest

### Main Course

#### NORWEGIAN SALMON BITES

Fried Capers | Mint Salmoriglio | Orange Scented Cauliflower Purée

#### BRAISED ANGUS BEEF CHEEK

Horseradish Mashed Potato | Lemon | Veal Jus

### Dessert

#### BOURBON VANILLA PANNA COTTA

Passion Fruit Gel | Fresh Berries

#### SICILIAN CANNOLO

Sweet Ricotta Cheese | Pistachio | Chocolate Chips

\$88++ Per Pax

All Dishes will be served

### Starter

#### SOUP OF THE DAY

Please Check with Service Staff

#### POACHED FREE RANGE EGG

Avocado | Sun Dried Tomato Focaccia | Smoked Salmon  
Rocket Salad | Hollandaise Sauce

#### BRUSCHETTA (V)

Seasonal Vegetables | Garlic | Pecorino Romano Cheese  
Aged Balsamic Vinegar

#### STRACCIATELLA CHEESE (P)

Parma Ham | Toasted "Pinsa" | Basil Oil

#### SICILIAN RED PRAWN TARTARE

Butter Toasted Brioche | Lemon & Lime | Raspberry Glaze

#### PAN ROASTED HOKKAIDO SCALLOPS

Truffle Emulsion | Chives | Fresh Seasonal Truffles

### Pasta

Freshly Made In-House Pasta

#### HOUSE-MADE FETTUCCINE AL PORRO (V)

Leek Hay | Leek Ash | Lemon | Parmigiano Reggiano | Leek Sauce

#### HOUSE-MADE ORECCHIETTE (P)

Pork "Salsiccia" | "Friarielli" | Italian Fresh Parsley | Cream Sauce

#### HOUSE-MADE SEAFOOD RAVIOLI

Fresh Sicilian Tomatoes | Basil Leaf | Orange Zest

### Main Course

#### NORWEGIAN SALMON BITES

Fried Capers | Mint Salmoriglio | Orange Scented Cauliflower Purée

#### BRAISED ANGUS BEEF CHEEK

Horseradish Mashed Potato | Lemon | Veal Jus

#### IBERICO PORK PLUMA (P)

Soft Whipped Polenta | Shallot Compote | Pork Jus

### Dessert

#### BOURBON VANILLA PANNA COTTA

Passion Fruit Gel | Fresh Berries

#### SICILIAN CANNOLO

Sweet Ricotta Cheese | Pistachio | Chocolate Chips

#### VALRHONA MANJARI CHOCOLATE MOUSSE

Roasted Hazelnuts | Fresh Berries

(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.