

MONTI

at I-PAVILION

DINE, IMBIBE AND PLAY BY THE WATERFRONT

Known for its award-winning, sleek and elegant multi-concept space, MONTI continues to be the bay's jewel for culinary excellence, new age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-oriented Italian cuisine, our regal and bold interiors also offers modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

From all of us at MONTI, welcome to our home.



Felix Chong
Culinary Associate Director,
Group Cuisine Development (Mediterranean)



Alessandro Giustetti
Chef De Cuisine, MONTI

MONTI

1-ALFARO

MONTI x 1-ALFARO COMMUNAL SET MENU

5 - 31 May

MINIMUM 2 PAX TO START

*for the entire table

138⁺⁺ pp

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++

Selection of Appetisers

* For 2 pax, choose 3 dishes * For 3 to 5 pax, all the items

below will be served to the table to share

STECCO PETRONIANO (P)

Mortadella | Provolone Cheese | Béchamel | Shallot Compote

BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet

Fried Rye Bread | Aged Balsamic Vinegar | Mustard

ADRIATIC RED PRAWN TARTARE (P)

Crispy Lard | Toasted Brioche | Lime Zest

FRIED RAVIOLINI (V)

Provolone & Asiago | Sundried Tomato Salsa | Grated Parmesan

SOUP OF THE DAY (V)

* Please check with service staff

* Soup will be served individually

1-Group presents the soon-to-be-launched 1-Alfaro, a sky-high lifestyle destination at the new Labrador Tower, featuring two distinct concepts: La Torre, a contemporary Italian restaurant, and La Luna, an elegant rooftop bar. Spotlighting the rich culinary heritage of Italy's Emilia-Romagna region and in collaboration with MONTI, a special seasonal communal menu will be available from 5 – 31 May, offering a first taste of what to expect from this exciting new venue.

A tribute to the rich, diverse traditions of this heartland, these dishes are elevated and warmly approachable, perfect for sharing. Expect authentic flavours drawn directly from the region's provinces – from world-renowned Parmigiano Reggiano and Prosciutto di Parma from Parma, to Aceto Balsamico Tradizionale and delicate Tortellini inspired by Modena, and Adriatic influence from Ravenna, our dishes honour these traditions through handcrafted fresh pastas and reimagined classics.

Made in
Emilia Romagna



Selection of Main Courses

* For main course, choose 1 dish per pax

LA TORRE'S PAN-ROASTED LASAGNA

Beef Bolognese | Mozzarella Cheese | Tomato Sauce
Parmesan Cream | Basil Oil

PANSOTTI (V)

Ricotta Cheese | Marjoram | Spinach | Walnut Sauce "Sugo Di Noci"

CORNFED SPRING CHICKEN 'GALLETTO'

Wood-Fired US Asparagus | Rosemary Burnt Butter
Parmesan | Hazelnuts

OVEN BAKED ATLANTIC WHITE COD FISH

Raisins | Pine Nuts | Orange Powder | Savoy Cabbage Stew
Saffron Broth

WOOD FIRED AUSTRALIAN LIZ RIBEYE ON THE BONE 'COSTATA' 600 GRAMS

* For 2 pax sharing

Wagyu Fat-Fried Potatoes | Garlic Crumbs | Rosemary
Cauliflower Florets | Pecorino Custard | Parmesan Cheese

* Supplementary \$76++

Selection of Desserts

* For dessert, choose 1 dish per pax

LA TORRE'S HOUSE-MADE BURRATA GELATO WITH ROSEMARY TUILE

Citrus Crumbs | Fig & Vincotto | Grated Parmesan Cheese

SQUACQUERONE TIRAMISU

Mascarpone | Savoiardi Biscuits | Frangelico | Hazelnuts
Chocolate Curls

SWEET PEACH COOKIES "PISGHEI"

Butter Cookies | Bourbon Vanilla Cream | Custard Sugar
Dom Bénédictine Liqueur

(V) Vegetarian

(P) Pork



1-Alfaro's Dish

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

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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

ADDITIONAL LOAF - 7

ANTIPASTI

BUFFALO BURRATINA

Cherry Tomatoes | Purple Endives | Pine Nuts | Aged Balsamic Reduction | Pesto Genovese

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

38

ANTIPASTO MISTO (P) *Recommended for 2 pax*

Chef's Selection of Cold Cuts & Italian Cheeses | Bruschetta with Tomato & Stracciatella

Herbs and Honey Ricotta with Rye Bread

ADDITIONAL ORDER - 28 per pax

56

ROASTED HOKKAIDO SCALLOPS (P)

Tiger Prawns | Crispy Guanciale | Pasta Crisps | Seasonal Truffles | Black Pepper & Free Range Yolk Sauce

52

CURED YELLOWTAIL

Red Apples | Lime Caviar | Pink Radish | Acquerello Rice Puff | Raspberry Gel

38



WAGYU BEEF TARTARE

Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | Fried Rye Bread

Mustard | 25 Years Aged Balsamic Vinegar

38

ROASTED GILMAR OCTOPUS

Asparagus Salad | Caper Berries | Smoked Cream | Tomato Marmalade | Saffron Vinegar

38

EGGPLANT PARMIGIANA (V)

Mozzarella Cheese | Basil | Marinated Tomatoes | Wild Rocket | Caper Berries | Tomato Sauce

32

SOUP

SOUP OF THE DAY

Please check with Service Staff

22

SEAFOOD STEW

Tiger Prawns | Mussels | Patagonian Squid | Basil | Cherry Tomatoes | Capers | Lobster Broth

30

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PASTA

*Pastas Are Freshly
Made Daily*

SEAFOOD PASTA

Tiger Prawns | Hokkaido Scallops | New Zealand Mussels | Lemon Crumbs | Lobster Sauce

OPTIONS FOR PASTA:

Sardinian Fregola

Abruzzo Spaghetti alla Chitarra

64

HOUSE-MADE TRUFFLE TAGLIOLINI (V)

House-Made Seasonal Truffle Butter | Parmigiano Reggiano Aged 24 Months | Fresh Seasonal Truffles

45

HOUSE-MADE PAPPARDELLE

U.S. Rabbit Ragout | Preboggion | Taggiasca Olives | Toasted Pine Nuts | Pecorino Cheese

42



ACQUERELLO RISOTTO (V) *(with Tableside Service)*

Seasonal Truffles | Aged Parmigiano Reggiano

Please allow 20 minutes preparation time

48

LOBSTER & PRAWN MEZZELUNE

Lobster Tails | Fresh Sugar Snap Peas | Lemon Zest | Tomato & Lobster Sauce

58

PUMPKIN TORTELLI

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder | Pecorino Cheese Fondue | Veal Jus

38

PANSOTTI (V)

Ricotta Cheese | Marjoram | Spinach | Walnut Sauce "Sugo Di Noci"

36

A RAVIOLI AFFAIR

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MAIN
COURSE

FISH OF THE DAY

Please check with Service Staff

MARKET PRICE

PAN-SEARED BLACK COD

Italian Beans “Guazzetto” | Sautéed Baby Spinach | Dried Apricots | Toasted Almond Flakes

62

ROASTED DRY-AGED MEDITERRANEAN “OMBRINA”

Dry Aged Meagre | Purple Cabbage | Mushroom Essence | Jerusalem Artichoke Purée

58

GRILLED FERMIN IBERICO PORK PLUMA (P)

Soft Whipped Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

56

US PRIME RIBEYE “TAGLIATA” STYLE (250 G)

Rosemary Marble Potatoes | Sautéed Porcini Mushrooms | Whole Grain Mustard | Beef Jus

79

48 HOURS SLOW-COOKED US PRIME SHORT RIBS

Seasonal Vegetables | Citrus Crumbs | Parsnip Purée | Lemon Scent Veal Jus

76

ROASTED WHITE PYRENEES LAMB RACK

Chickpea & Parmigiano Crust | Roasted Fingerling Potatoes with Sundried Tomato Tapenade
Banana Shallots | Yoghurt

58

MORGAN RANCH US PRIME OP RIB (500G) *Serves 2 Pax*

Tomatoes on Vine | Salsa Verde

148

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Le Bistecche di MONTI

FIorentina EXPERIENCE

This classic Tuscan cut, commonly known also as the T-bone, features one side containing the tenderloin and the other side housing the sirloin. Monti's signature 'on-the-bone' steak is expertly crafted in the traditional Bistecca alla Fiorentina (Florentine) style, grilled over embers for an authentic culinary experience.



MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)

358

Marbling score: Signature Series MBS 9+

Available exclusively at Monti, be assured the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "From the paddock award", this full-blood single source wagyu located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. (*serves 3-4 pax*)

SANCHOKU F1 WAGYU T-BONE (1.1KG)

318

Marbling score: MB5

Indulge in the richness of our consistently outstanding Wagyu, cultivated in the pristine and lush green pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavor, our cattle are carefully transitioned to a diet of natural grains and oats for a period of 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavored and rich profile accompanied by a thoughtful selection of seasonal vegetables and condiments. (*serves 3-4 pax*)



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SIDES

SAUTÉED ASPARAGUS Quinoa White Corn & Tomato Salsa	16
ROASTED BRUSSELS SPROUTS (P) Pancetta Garlic Pistachios	16
SOFT WHIPPED POTATO WITH BONE MARROW (P) Crispy Parma Ham Herb Crumbs	14
ROASTED MUSHROOMS Garlic Parsley White Truffle Oil	14
CREAM OF SPINACH Raisins Pine Nuts	16

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DESSERT

	MONTI'S MOLTEN PISTACHIO TIRAMISÚ Espresso Mascarpone Cheese Savoiardi Biscuits Roasted Sicilian Pistachios Marsala Wine	25
	DARK CHOCOLATE FONDANT 64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	22
	SICILIAN CASSATA Ricotta Cheese Rum Candied Fruits Hazelnuts Lemon Verbena Gel Dark Chocolate	22
	LEMON BASIL CURD Raspberry Mint Gel Flaky Shortcrust Citrus Crumbs White Chocolate Cremoso Pistachio Praline	24
	POACHED WILLIAM PEAR Moscato Vanilla Snow Strawberry Leather Burnt Oranges Caramelized Figs Gelato	24
	BOMBA Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	26
	CHEF'S SELECTION OF CHEESE Dried Fruits Toasted Nuts Marmalade Cheese Crackers	32 / 46

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