

MONTI

at I·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

ITALIAN BRUNCH BY THE BAY

11am – 3pm
(Last order at 2:30pm)

Adult - \$88++

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

Kids - \$44 ++
Under 6 Years old - Kids dine free

Mains

One-time Selection Only

ANGUS BEEF TENDERLOIN 160 GRAM 'ROSSINI STYLE'

Rougie Foie Gras | Potato Puree | Tomato Marmalade
Tarragon & Mustard Jus
Supplementary \$22++

CHICKEN MILANESE

Quinoa & Herb Crumbs | Roasted Potatoes | Arugula Salad |
Fresh Lemon | Salsa Verde

SLOW COOKED BEEF CHEEK

Soft Whipped Potatoes | Lemon & Rosemary Gremolata

ROASTED DUCK LEG

Soft Polenta | Roasted Bell Peppers | Pear | Morello Cherry Sauce

PAN ROASTED BARRAMUNDI

Capsicum & Zucchini Stew | Mint Salsa Verde

EGGPLANT PARMIGIANA (V)

Rocket Fritters | Smoked Scamorza Cheese | Mozzarella
Tomato & Basil Sauce

Sides

SAUTEED WILD MUSHROOMS (V)

Forest Mushroom | Garlic | Parsley

TRUFFLE FRIES (V)

White Truffle Oil

BRAISED SUMMER VEGETABLES (V)

Tomato Sauce | Onion | Zucchini | Capsicum | Thyme | Garlic

Desserts

DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

MONTI’S TIRAMISU

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

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola
(Optional with Yoghurt)

PANNA COTTA ‘BELLINI’

Peach | Prosecco | Honey | Grapefruit

Brunch Favorites

THE MONTI ‘EGGS BENEDICT’

Truffle Focaccia | Sautéed Spinach | Guacamole | Hollandaise
Poached Cage-Free Egg
Choice of Mortadella OR Smoked Salmon

ARTIGIANA BURRATINA CHEESE (MV)

Truffle Focaccia | Parma Ham | Tomatoes | Honey Mustard
Fennel | Arugula

STRACCIATELLA CHEESE (V)

Heirloom Tomatoes | Candied Tomatoes | Crushed Pistachio

MARINATED TOMATO SALAD (V)

Red Onions | Fennel | Walnuts | Basil
Sherry & Honey Vinaigrette

FRIED CALAMARI

Zucchini | Carrot | House-Made Pickled Sauce | Fresh Lemon

SOUP OF THE DAY

*Please check with Service Staff

Pasta

Freshly Made In-House Pasta

RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Sage | Oregano | Truffle Cream Sauce

SPAGHETTI ‘AGLIO OLIO’ (MV)

Garlic | Chili | Parsley | Clams

RIGATONI PASTA (P)

Wagyu Beef & Pork Ragout | Parmesan Cheese | Tomato Sauce

RISOTTO (V)

Pesto | Green Peas | Lemon | Scamorza Cheese

(V) - VEGETARIAN

(MV) - MODIFIER VEGETARIAN

(P) - PORK

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.