MONTI

at 1-PAVILION

MONTI'S FESTIVE COMMUNAL

• MINIMUM 2 PAX TO START •

*for the entire table

158 ++ 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*

BURRATINA (P)

Pickled Heirloom Cherry Tomatoes | Passion Fruit
Parma Ham

BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
Fried Rye Bread | Aged Balsamic Vinegar

SLOW ROASTED VEAL 'VITELLO TONNATO'

Pomegranate | Smoked Tuna Sauce | Capers Aioli

SCAMORZA CHEESE CROQUETTE (V)

Spicy Tomato Sauce

SOUP OF THE DAY

** Please check with Service Staff*

Selection of Main Courses

** For main course, choose 1 dish per pax*

HOUSE MADE SPAGHETTI ALLA CHITARRA (P)

Guanciale | Octopus | Lobster Bisque | Fresh Sicilian Tomatoes
Fresh Basil | Lemon Scent

or

RISOTTO PUMPKIN

Hokkaido Scallops | Mascarpone & Mint | Asparagus | Lemon

or

GRILLED FERMIN IBERICO PORK PLUMA (P)

Caponata | Gorgonzola Cheese | Port Wine Sauce

or

ROASTED WHITE COD "LIVORNESE-STYLE"

Tomatoes | Parsley | Olives | Capers | Garlic | Chardonnay

or

KAGOSHIMA WAGYU STRIPLOIN A5 (150 GRAMS)

Fermented Garlic | Butternut | Smoked Tomato Ketchup
Rosemary & Garlic Sauce
**Supplementary $38++*

Selection of Desserts

** For desserts, choose 1 dish per pax*

PANETTONE TIRAMISU

Frangelico | Panettone | Mascarpone | Hazelnut | Cocoa

or

PANNA COTTA 'BELLINI'

Peach | Prosecco | Mint

or

FRIED PASTRY WITH PISTACHIO GELATO

Cinnamon Sugar | Candied Pistachio | Vincotto

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