

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

** Only available À La Carte*

CAESAR SALAD

Roasted Chicken | Romaine Lettuce | San Marzano Tomatoes | Anchovies
Flax Seeds | Shaved Parmesan Cheese | Croutons

26

NICOISE SALAD

House-Made Confit Tuna | Lettuce | Fresh Roma Tomatoes
Haricot Fine Beans | Black Olives | Hard Boil Egg | Red Onion
Balsamic Vinegar Dressing

26

Appetisers

SOUP OF THE DAY

Please check with our service staff

14

WAGYU BEEF TARTARE

Hazelnut | Jerusalem Artichoke Chips | Juniper Berries Powder
Preserved Orange Gel

26

EGGPLANT PARMIGIANA (V)

Australian Round Eggplants | Smoked Cheese | House Made Tomato Sauce
Basil Oil | Leek Hash

24

BUFFALO MOZZARELLA CHEESE (P)

Crunchy ‘Taralli’ | Sicilian Tomato Coulis | Crispy Parma Ham | Basil Oil

22

PAN ROASTED HOKKAIDO SCALLOPS

Topinambur Purée | Crunchy Celery | Pickled Celery Leaf
Red Capsicum Coulis | Parsley Oil

32

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

CACCIUCCO TUSCAN SEAFOOD STEW

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

36

***SUPPLEMENTARY \$16++ 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*

HOUSE-MADE POTATO GNOCCHI (V)

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

32

AGED ACQUERELLO RISOTTO (V)

Pickled Tomatoes | Tomato Water | Candied Tomato Marmalade | Burrata Cream
Basil Oil

32

SPAGHETTI ALLA “NERANO” WITH PRAWN

Trige Prawn | Zucchini Cream | Zucchini Chips | Provolone Cheese

34

CALAMARATA ALL’ AMATRICIANA (P)

Guanciale | “Tropea” Red Onion | Tomato Sauce
Pecorino Romano “Scorza Nera” Fondue

32

BEEF CHEEK

Ricotta Mashed Potatoes | Pear Leather | Lemon Herbs | Veal Jus

32

PAN SEARED BARRAMUNDI

Sicilian Eggplant Caponata | Butternut Puree | Tomato Emulsion | Parsley Oil

36

SLOW COOKED IBERICO PORK COLLAR (P)

Chives Mashed Potatoes | Pickle Mustard Seeds | Marinated Cabbage Salad
Mustard Pork Jus

38

MBS 4 STRIPLOIN “TAGLIATA”

Rocket Salad | Fresh Sicilian Tomato | Parmiggiano Reggiano | Aged Balsamic Reduction

48

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

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

(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.

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

EXOTIC CHEESECAKE

Valrhona White Chocolate | Mascarpone | Passion Fruit Whipped Ganache
Frosted Nut | Fresh Berries | Plum Sorbet

16

MONTI’S TIRAMISÙ

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

18

CHERRY AND OLIVE OIL CAKE

Amarena Cherries | Shortcrust | Mascarpone Chantilly | Milk Crumble
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*