MONTI

at I·PAVILION

4-COURSE CHRISTMAS DINNER MENU

24 & 25 Dec

$168++ Per Pax

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++

AMUSE BOUCHE

Foie & Truffle Ganache Tartlet with Parmesan

1st Course

POACHED MAINE LOBSTER TAIL

Eggplant Caponata | Tomato Emulsion | Black & Gold Tobiko | Basil Tuile

2nd Course

HOUSE-MADE RAVIOLI (V)

Black Winter Truffle | Pumpkin | Ricotta | Nutmeg | Brown Butter Sage Sauce

Main Course

HERB CRUSTED BEEF TENDERLOIN 'COTOLETTA'

Butternut Purée | Potato with Smoked Scamorza Cheese | Cognac & Black Pepper Sauce

OR

ROASTED WHITE COD

Saffron Potatoes | Tomato | Olives | Capers | Light Tomato & Basil Broth

4th Course

MONTI'S PANETTONE

Toasted Panettone Croutons | Mascarpone Cream Candied Orange Peel
Warm Chocolate-Hazelnut Sauce

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