

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)

MONTI

at 1-PAVILION

MONTI'S NONNA INSPIRED COMMUNAL MENU

• MINIMUM 2 PAX TO START •

*for the entire table

168⁺⁺ 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 / 3 pax, choose 2 / 3 only

* For 4 to 5 pax, all the items below will be served to the table to share

FOIE GRAS CROSTINI

Foie Gras & Truffle Ganache | Honey | Aged Balsamic Vinegar

TUSCAN BREAD SALAD 'LOBSTER PANZANELLA'

Maine Lobster Tail | Wild Fennel | Grapefruit | Croutons

Heirloom Tomatoes | Pearl Onion | Pickled Cucumber

Champagne Vinaigrette

GRILLED BREAD WITH "NEW" OLIVE OIL 'FETTUNTA'

Wood-Fired Country Bread | Anchovy & Bone Marrow Butter

Laurel Extra Virgin Olive Oil | Marinated Cherry Tomatoes

NONNA'S SELECTION OF COLD CUTS & TUSCAN CHEESE

Salami | Parma Ham | Pecorino Fresco | Pecorino Stagionato

Mostarda | Fig Jam

"COOKED WATER" SOUP WITH EGG 'ACQUACOTTA' (V)

Soup: Tide-Free Range Egg | Vegetable Consommé

Inspired by the comfort of Nonna's kitchen, this communal menu celebrates the heart of Italian home cooking, featuring soulful dishes filled with warmth, made to be shared and savoured together.

Price is inclusive of 1 welcome drink per set ordered.

Available from 1 - 30 November

Selection of Main Courses

* For 2 / 3 pax, choose 2 / 3 only

* For 4 to 5 pax, all the items below will be served to the table to share

BEETROOT & POTATO AGNOLOTTI (V)

Brunello | Sage | Black Winter Truffle

BRAISED BEEF CHEEK

Creamy Polenta | Baby Carrots | Carrot Chips | Rosemary Oil

LIVORNO-STYLE FISHERMAN'S STEW

Cuttlefish | Octopus | Prawn | Mussels | Cod

Tomato Broth | Chili | Sage

"BURNT-FINGER" LAMB CHOPS "SCOTTADITO"

Eggplant Caponata | Fresh Lemon | Smoked Salt | Salsa Verde

ROASTED PORK SHANK (P)

Peroni Beer | Soft Whipped Potatoes | Sautéed Greens

Selection of Desserts

* All items below will be served at the table for sharing

CLASSIC TIRAMISU

Mascarpone Cheese | Espresso | Savoiardi Biscuits

Cocoa Powder

PASSIONFRUIT PANNA COTTA

Citrus Crumbs | Coconut Flakes | Mint

CHERRY VANILLA

Cherry Compote | Almond Sponge | Crumble Base

Vanilla Mousse | Red Glaze | Cherry Coulis

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

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

38

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

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

ANTIPASTO MISTO (P) *Recommended for 2 pax*

56

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

Herbs and Honey Ricotta with Rye Bread

ADDITIONAL ORDER - 28 per pax

ROASTED HOKKAIDO SCALLOPS (P)

52

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

BLUEFIN TUNA CARPACCIO

54

Couscous | Orange | Vanilla Confit Lemon | Passionfruit & Apricot | Pantelleria Capers | Pine Nuts

Tuscan Extra Virgin Olive Oil



WAGYU BEEF TARTARE

38

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

25 Years Aged Balsamic Vinegar

ROASTED GILMAR OCTOPUS

38

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

EGGPLANT PARMIGIANA (V)

32

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

SOUP

SOUP OF THE DAY

22

Please check with Service Staff

SEAFOOD STEW

30

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

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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 | Anaretti | 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

ROASTED WHITE COD

Sweet & Sour Capsicum Stew 'Peperonata' | Spinach | Caper Berries | Parsley Oil

62

GROUPE "ACQUA PAZZA"

Manila Clams | Mussels | Capers | Taggiasca Olives | Tomatoes | Basil | Pinot Grigio

52

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 HERB CRUSTED LAMB LOIN

Polenta | Black Garlic | Pickled Cherry Tomatoes | Burnt Leek Oil | Mustard Jus

58

MORGAN RANCH US PRIME OP RIB (500 G) *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: MBS

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 TIRAMISÙ	25
	Espresso Mascarpone Cheese Savoirdi Biscuits Roasted Sicilian Pistachios Marsala Wine	
	DARK CHOCOLATE FONDANT	22
	64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	
	SICILIAN CASSATA	22
	Ricotta Cheese Rum Candied Fruits Hazelnuts Lemon Verbena Gel Dark Chocolate	
	LEMON BASIL CURD	24
	Raspberry Mint Gel Flaky Shortcrust Citrus Crumbs White Chocolate Cremoso Pistachio Praline	
	POACHED WILLIAM PEAR	24
	Moscato Vanilla Snow Strawberry Leather Burnt Oranges Caramelized Figs Gelato	
	BOMBA	26
	Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
	CHEF'S SELECTION OF CHEESE	32 / 46
	Dried Fruits Toasted Nuts Marmalade Cheese Crackers	
	DESSERT ART	48 / 88
	Chef's Selection of Pastries and Desserts	

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HALLOWEEN DESSERT ART

AVAILABLE FROM 20 OCTOBER - 9 NOVEMBER

Calvados Panna Cotta 'Brain' with Pomegranate Coulis | Dark Chocolate Bomb | Coffin-misu | Candy Eye Ball | Blood Orange Marshmallow
Bloody Raspberry Coulis Espresso Caramel | Cold Black Cherry & Sour Apple Snow | Limoncello Shot

\$88++

(Good for 4 pax)

Supplementary \$20++ for additional pax

