

ITAMESHI

This November, drawing inspiration from Itameshi — Japan's fusion of Italian cuisine with Japanese flavours, these dishes stay true to Italian roots while reimagining flavour through a Japanese lens.

APPETISER - ANGEL HAIR PASTA	26
Bluefin Tuna Tartare Buttermilk Compressed Watermelon Ikura Black Tobiko Dill Oil	
MAIN - SAFFRON RISOTTO	32
Foie Gras Umesu Passionfruit	
MAIN - JAPANESE TILE FISH ‘AMADAI’	38
Yuzu Lobster Broth Asparagus Shiso Pesto Sour Plum Tomatoes Basil Oil	
DESSERT - MATCHA TIRAMISÚ	18
Espresso Caviar Sicilian Pistachio Mascarpone Savoiardi Biscuits	

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	26
Roasted Chicken Romaine Lettuce San Marzano Tomatoes Anchovies Flax Seeds Shaved Parmesan Cheese Croutons	

NICOISE SALAD	26
House-Made Confit Tuna Lettuce Fresh Roma Tomatoes Haricot Fine Beans Black Olives Hard Boil Egg Red Onion Balsamic Vinegar Dressing	

Appetisers

SOUP OF THE DAY	14
Please check with our service staff	

WAGYU BEEF TARTARE	26
Hazelnut Jerusalem Artichoke Chips Juniper Berries Powder Preserved Orange Gel	

BUFFALO MOZZARELLA CHEESE (P)	22
Crunchy ‘Taralli’ Sicilian Tomato Coulis Crispy Parma Ham Basil Oil	

PAN ROASTED HOKKAIDO SCALLOPS	32
Topinambur Purée Crunchy Celery Pickled Celery Leaf Red Capsicum Coulis Parsley Oil	
*SUPPLEMENTARY \$12++ WITH SET LUNCH	

CACCIUCCO TUSCAN SEAFOOD STEW	36
Fish Tiger Prawns Squid Mussels Toasted Garlic Bread	
*SUPPLEMENTARY \$16++ WITH SET LUNCH	

COLAPRANZO LUNCH SET MENU

(Weekdays only, excluding PH) Available 11.30am to 2.30pm (Last Order at 2.15pm)

‘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.

Main Course

** For Set Lunch, Choose 1 Main Course per pax*

AGED ACQUERELLO RISOTTO (V)	32
Pickled Tomatoes Tomato Water Candied Tomato Marmalade Burrata Cream Basil Oil	

SPAGHETTI ALLA “NERANO” WITH PRAWN	34
Trige Prawn Zucchini Cream Zucchini Chips Provolone Cheese	

CALAMARATA ALL’ AMATRICIANA (P)	32
Guanciale “Tropea” Red Onion Tomato Sauce Pecorino Romano “Scorza Nera” Fondue	

PAN SEARED BARRAMUNDI	36
Sicilian Eggplant Caponata Butternut Puree Tomato Emulsion Parsley Oil	

SLOW COOKED IBERICO PORK COLLAR (P)	38
Chives Mashed Potatoes Pickle Mustard Seeds Marinated Cabbage Salad Mustard Pork Jus	

MBS 4 STRIPLOIN “TAGLIATA”	48
Rocket Salad Fresh Sicilian Tomato Parmiggiano Reggiano Aged Balsamic Reduction	
*SUPPLEMENTARY \$12++ WITH SET LUNCH	

Sides

** Only available À La Carte*

SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)	10
Shimeji, Button & King Oyster Mushrooms Flat Parsley	

TRUFFLE FRIES (V)	12
Parmigiano Reggiano White Truffle Oil	

ROASTED BROCCOLINI (V)	12
Shaved Pecorino Cheese Pink Peppercorns Toasted Pine Nuts	

ROASTED MARBLE POTATOES (V)	10
Red Onions Rosemary Thyme	

Desserts

EXOTIC CHEESECAKE	16
Valrhona White Chocolate Mascarpone Passion Fruit Whipped Ganache Frosted Nut Fresh Berries Plum Sorbet	

MONTI'S TIRAMISÚ	18
Espresso Mascarpone Cheese Savoiardi Biscuits Amaretti Crumbs Cocoa Marsala Wine	

BOMBA	22
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote	
*SUPPLEMENTARY \$12++ WITH SET LUNCH	

Alcoholic Beverages

RED/WHITE WINE OF THE DAY	14
Please check with service staff	

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*

(V) - 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.