

MONTI

at 1•PAVILION

VALENTINE'S DAY 5-COURSE MENU

14 February 2026, 8.30PM

\$230⁺⁺ Per Pax

Supplementary \$58⁺⁺ for window seating

MONTI'S SIGNATURE TRUFFLE FOCACCIA

Truffle Ricotta | Tuscan Extra Virgin Olive Oil | Aged Balsamic Vinegar

AMUSE BOUCHE

Foie & Truffle Ganache Tartlet | Mostarda | Pistachio | Hokkaido Scallop Tartare | Saffron Arancini

1st Course

BURRATINA "RUBINO"

Lobster Tail | Datterini Tomatoes | Grilled Radicchio | Pistachio Salsa Verde | Aged Balsamic Reduction

2nd Course

MOSAICO DI MARE

Tuna | Salmon | Red Prawn | Taggiasca Olives | Kelp | Tomato Water

3rd Course

RISOTTO ZAFFERANO E SCAMPI

Salmon Roe | Green Peas

Choice of Main Course

FILETTO DI WAGYU SANCHOKU IN SALSA D'AMARONE

Fried Scamorza Cheese | Broccolini | Fermented Garlic | Amarone Jus

OR

MERLUZZO ARROSTO CON CREMA DI CANNELLINI E SALSA VERDE

White Cannellini Bean | Artichoke | Parsley | Capers | Anchovy | Lemon

5th Course

APHRODITE'S TIRAMISÙ

Mascarpone Cream | Savoiardi | Prosecco Rosé | Strawberry Caviar

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