

# MONTI

at 1·PAVILION

## COLAPRANZO LUNCH SET MENU

(Weekdays only, excluding PH) Available from 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 the week, be it a corporate luncheon, an afternoon meeting or a lazy brunch. At MONTI, our doors are always open.

### LIGURIA REGIONAL SPECIALS

"A culinary voyage to the Italian Riviera, where the scent of fresh basil and the salty breeze of the Ligurian Sea meet the bright flavors of spring."

#### APPETISER - WHIPPED COD FISH "ALLA LIGURE" 28

Taggiasca Olive Oil | Parsley Emulsion | Focaccia Crostino | Baby Cress

\*SUPPLEMENTARY \$8

#### PASTA - TROFIE AL PESTO (V) 32

Hand-Twisted Pasta | Vibrant Basil Pesto | Baby Potatoes | Haricots Verts

Shaved Pecorino

#### MAIN - THE LIGURIAN CATCH 42

Pan Seared Red Snapper Fillet | Vermentino White Wine Reduction | Braised Potatoes

Leccino Olives | Pinenuts | Italian Parsley

\*SUPPLEMENTARY \$5

#### DESSERT - "BACI DI ALASSIO" 21

Modern Interpretation of The Ligurian Chocolate-Hazelnut "Kiss"

Whipped Cocoa Ganache | Olive Oil Gelato

\*SUPPLEMENTARY \$8

\*Guests may select any of the Liguria regional dishes from the menu to complete their lunch set.

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

### Bread Service

#### SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip

First Serving is Complimentary

\*ADDITIONAL SIX PIECES - 5

### Appetisers

#### SOUP OF THE DAY 14

Please check with our service staff

#### THE ROYAL EGG 21

Warm Molten Egg | Golden Polenta Disk | Black Truffle Aioli

Hazelnut Crumble

#### BUFFALO MOZZARELLA CHEESE (P) 24

Crunchy 'Taralli' | Sicilian Tomato Coulis | Mortadella Ham | Basil Oil

#### WAGYU BEEF TARTARE 28

Shallot | Parmesan Aioli | Quail Egg | Pickle Mustard Seeds

Focaccia Chips

\*SUPPLEMENTARY \$5

#### PAN ROASTED HOKKAIDO SCALLOPS (P) 32

Parsnip Puree | Crispy Parma Ham | Shimeji Mushroom

Parsley Oil

\*SUPPLEMENTARY \$12

#### OCTOPUS STEW 28

Tender Octopus Slow-Stewed | Potatoes | Pinot Grigio | Tomato Sauce

Chili | Italian Parsley | Crunchy Pinsa Bread

\*SUPPLEMENTARY \$5

### Main Course

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

#### AGED ACQUERELLO RISOTTO (V) 32

Red Capsicum Pesto | Burrata Cream | Almond Flakes

#### SPAGHETTI ALLA "NERANO" WITH PRAWN 34

Tiger Prawn | Zucchini Cream | Zucchini Chips | Provolone Cheese

#### RIGATONI ALL' AMATRICIANA (P) 32

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

#### PAN SEARED BARRAMUNDI 36

Sauteed Summer Veggies | Butternut Puree | Tomato Emulsion | Parsley Oil

#### CHAR-GRILLED IBERICO PORK COLLAR (P) 38

Chives Mashed Potatoes | Pickled Mustard Seeds | Marinated Cabbage Salad

Mustard Pork Jus

#### STRIPLOIN "TAGLIATA" MBS 4 48

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

\*SUPPLEMENTARY \$12

### Sides

\* Only available À La Carte

#### SAUTÉED WILD MUSHROOMS IN 10

AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

#### TRUFFLE FRIES (V) 12

Parmigiano Reggiano | White Truffle Oil

#### ROASTED BROCCOLINI (V) 12

Shaved Pecorino Cheese | Toasted Pine Nuts

#### ROASTED MARBLE POTATOES (V) 10

Rosemary | Thyme

### Desserts

#### EXOTIC CHEESECAKE 16

Valrhona White Chocolate | Mascarpone | Passion Fruit Whipped Ganache

Frosted Nuts | Fresh Berries | Plum Sorbet

#### MONTI'S TIRAMISÙ 18

Espresso | Mascarpone Cheese | Savoirdi Biscuits | Amaretti Crumbs

Cocoa | Marsala Wine

#### BOMBA 22

Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berry Compote

\*SUPPLEMENTARY \$12

### Alcoholic Beverages

#### RED OR WHITE WINE OF THE DAY 14

Please check with service staff

### Non-Alcoholic Beverages

\*Coffee or 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 subject to 10% service charge & prevailing government taxes.