

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.

LAZIO REGIONAL SPECIALS

"An immersion into the Eternal City, where the timeless energy of ancient cobblestone streets blends with the bold, savory warmth of Roman tradition."

<p>APPETISER - A TASTE OF LAZIO 28</p> <p>Baked Artichoke Smoked Potato Foam Fava Beans Mint Garlic Crumb Basil Oil *SUPPLEMENTARY 10</p> <p>PASTA - RAVIOLI "ALLA ZOZZONA" 32</p> <p>Homemade Ravioli Roasted Sausage & Pecorino Cherry Tomato Sauce Crispy Guanciale Egg Yolk Gel *SUPPLEMENTARY - 5</p>	<p>MAIN - THE ROMAN SUNDAY ROAST 38</p> <p>Pan-Seared Chicken Roll Mushroom Farce Bell Peppers Stew Tomatoes Jus</p> <p>DESSERT - ROMAN MARITONZO 16</p> <p>Traditional Soft Brioche Bun Whipped Citrus Cream Coffee Caviar Powdered Sugar Coffee Anglaise Mixed Berries</p>
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*Guests may select any of the Lazio 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 | Pickled 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
Chilli | 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 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 | 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.