

MONTI

at 1·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 offer 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)



Andrea Chetta
Chef de Cuisine

MONTI

at 1-PAVILION



10TH ANNIVERSARY COMMUNAL MENU

Available from 2 March to 30 April 2026
\$138++ Per Pax (Min. 2 Pax)

Selection of Appetiser

For 2 pax, select 3 dishes

For 3-5 pax, all of the items will be served to the table for sharing

ROASTED AVOCADO (V)

Beetroot Carpaccio | Artichokes | Cherry Tomatoes | Basil | Lemon Vinaigrette | Frisee

WOOD-FIRED GILMAR OCTOPUS

Fennel | Taggiasca Olives | Pistachio Salsa Verde | Gremolata Crumbs

EGGPLANT PARMIGIANA (V)

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

GRILLED PEACH SALAD (P)

Buffalo Mozzarella | Parma Ham | Aperol Dressing | Basil Oil

SOUP OF THE DAY (V)

* Please Check with the Service Staff

Selection of Main Course

WOOD-FIRED BONELESS BEEF SHORT RIB

Baby Romaine | Cherry Tomatoes On Vine | Asparagus | Parmigiano Reggiano | Veal Jus

OR

GARGANELLI PASTA

Little Neck Clams | Bottarga | Aglio Olio | Saffron | Garlic & Parsley Crumbs

OR

GRILLED FERMIN IBERICO PORK PRESA (P)

Soft Whipped Polenta | Pickled Onion Petals | Asparagus | Pork Wine Jus

OR

SLOW-COOKED SNAPPER ROLL

Savoy Cabbage | White Tomato Sauce | Purple Cauliflower | Romanesco | Lemon & Thyme Glaze

OR

RISOTTO AI PEPERONI

Red Capsicum Pesto | Almond Flakes | Burrata Cream

Selection of Dessert

COCONUT PANNA COTTA

Passion Fruit Curd | Strawberry & Basil Gel | Citrus Crumbs

OR

SICILIAN CASSATA

Ricotta Cheese | Rum | Candied Fruit | Hazelnut | Lemon Verbena Gel | Dark Chocolate

OR

FIOR DI MIMOSA (FLOWER OF MIMOSA)

Infused Amalfi Limoncello Sponge | Vanilla Bean Diplomat Cream | Mango | Mimosa Velvet Snow

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

BREAD SERVICE

MONTI'S SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip

First Serving is Complimentary
ADDITIONAL SIX PIECES - 5

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

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 OF THE DAY 22

Please check with Service Staff

SOUP

SEAFOOD STEW 30

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

PASTA

*All Pasta is
Freshly Made
Daily*

SEAFOOD PASTA

64

Tiger Prawns | Hokkaido Scallops | New Zealand Mussels
Lemon Crumbs | Lobster Sauce

OPTIONS FOR PASTA:

Sardinian Fregola
Abruzzo Spaghetti alla Chitarra

HOUSE-MADE TRUFFLE TAGLIOLINI (V)

45

House-Made Seasonal Truffle Butter | Parmigiano Reggiano
Aged 24 Months | Fresh Seasonal Truffle

HOUSE-MADE PAPPARDELLE

42

U.S. Rabbit Ragout | Preboggion | Taggiasca Olives
Toasted Pine Nuts | Pecorino Cheese



ACQUERELLO RISOTTO (V) *(with Tableside Service)*

48

Seasonal Truffle | Aged Parmigiano Reggiano

Please allow 20 minutes preparation time

A RAVIOLI AFFAIR

LOBSTER & PRAWN MEZZELUNE

58

Lobster Tails | Fresh Sugar Snap Peas | Lemon Zest
Tomato & Lobster Sauce

PUMPKIN TORTELLI

38

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder
Pecorino Cheese Fondue | Veal Jus

PANSOTTI (V)

36

Ricotta Cheese | Marjoram | Spinach
Walnut Sauce "Sugo di Noci"

MAIN
COURSE

FISH OF THE DAY

MARKET PRICE

Please check with Service Staff

ROASTED WHITE COD 62

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

GROUPEL "ACQUA PAZZA" 52

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

GRILLED FERMIN IBERICO PORK PRESA (P) 56

Soft Whipped Polenta | Pickled Onion Petals | Asparagus
Marsala Wine Jus

US PRIME RIBEYE "TAGLIATA" STYLE (250g) 79

Rosemary Marble Potatoes | Sautéed Porcini Mushrooms
Whole Grain Mustard | Beef Jus

48-HOUR SLOW-COOKED US PRIME SHORT RIBS 76

Seasonal Vegetables | Citrus Crumbs | Parsnip Purée
Lemon-Scented Veal Jus

ROASTED HERB CRUSTED LAMB LOIN 58

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

MORGAN RANCH US PRIME OP RIB (500g) Serves 2 pax 148

Tomatoes on Vine | Salsa Verde

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 that 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 is 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: MB5

Indulge in the richness of our consistently outstanding Wagyu, cultivated in the pristine, lush pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavour, our cattle are carefully transitioned to a diet of natural grains and oats over 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavoured and rich profile, accompanied by a thoughtful selection of seasonal vegetables and condiments. (serves 3-4 pax)

SIDES

SAUTÉED ASPARAGUS	16
Quinoa White Corn & Tomato Salsa	
ROASTED BRUSSELS SPROUTS (P)	16
Pancetta Garlic Pistachios	
SOFT WHIPPED POTATO	14
Crispy Parma Ham Herb Crumbs	
ROASTED MUSHROOMS	14
Garlic Parsley White Truffle Oil	
CREAM OF SPINACH	16
Raisins Pine Nuts	

DESSERT

	MONTI'S MOLTEN PISTACHIO TIRAMISÚ	25
	Espresso Mascarpone Cheese Savoiaridi Biscuits Roasted Sicilian Pistachios	
	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 Berry 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	