

# MONTI

at I-PAVILION



## 10<sup>TH</sup> 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 | Toasted Almonds | 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

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 subjected to 10% service charge & prevailing government taxes.