

MONTI

at 1•PAVILION

COLAPRANZO LUNCH MENU

Menu is applicable on Weekends & Public Holidays 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.

BRUNCH FAVOURITES

APPETISERS

EGGS BENEDICT	24
Toasted Sourdough Wilted Spinach Hass Avocado Guacamole Poached Farm Egg Choice of: Smoked Salmon or Mortadella	
ARTIGIANA BURRATINA CHEESE (V)	30
Heirloom Tomatoes Candied Tomatoes Crushed Pistachio	

PASTA

SPAGHETTI ALLE VONGOLE E BOTTARGA	38
Fresh Clams Garlic Chili Parsley Cured Mullet Roe Lemon Zest	
RISOTTO AI FUNGHI E TARTUFO	40
Wild Mushroom Ragout Parmigiano Reggiano Fresh Truffle	

MAIN

BRAISED BEEF CHEEKS	48
Whipped Potato Salsa Verde Rich Veal Jus	

PAN-SEARED COD FISH	55
Creamy Polenta Sautéed Porcini Grilled Asparagus Romesco Sauce	

DESSERT

PEACH PANNA COTTA	18
Fresh Mixed Berries	

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

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
Sautéed 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

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.