

MONTI

at 1-PAVILION



10TH ANNIVERSARY COMMUNAL MENU

Available from 2 March to 31 May 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

ROASTD AVOCADO (V)

Lemon Vinaigrette | Salt Baked Beets | Artichokes | Cherry Tomatoes | Basil | Toasted Almonds | Mesclun

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

SOUP OF THE DAY (V)

* Please Check with the Service Staff

Selection of Main Course

WOOD-FIRED BONELESS BEEF SHORT RIB

Mesclun | Cherry Tomatoes | Asparagus | Balsamic Vinaigrette | Gremolata | Parmigiano Reggiano

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 | Marsala 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.