

MONTI

at 1•PAVILION

Appetisers

Free-flow

CARPACCIO DI POMODORO E BURRATA (V)

Paper-Thin Heirloom Tomato Carpaccio | Creamy Burrata
House-Made Basil Pesto | Sweet Balsamic Caviar

VITELLO TONNATO

Sous-Vide Veal Loin | Light Tuna & Capers Sauce
Crispy Capers | Pomegranate | Frisee

TARTARE DI TONNO

Local Yellowfin Tuna Tartare | White Balsamic & Passionfruit Emulsion
Chive Oil | Avocado Crema | Focaccia Chips

PARMIGIANA DI MELANZANE (V)

Classic Baked Eggplant | San Marzano Tomato Sauce
Mozzarella | Fresh Basil | Parmesan

FRITTO MISTO

Crispy Deep-Fried Calamari | Seasonal Vegetables
Smoked Sriracha Aioli | Lemon

SOUP OF THE DAY

Please Check With Our Service Staff

Pasta

Freshly Made In-House (Free-flow)

PENNE AL RAGÙ DI GUANCIA

Slow-Braised Beef Cheek Ragù | Parmesan
Orange & Rosemary Crumble

RISOTTO AI FRUTTI DI MARE

Calamari | Octopus | Fresh Sicilian Tomatoes | Lobster Bisque
Fresh Basil | Lemon Scent

RAVIOLI RICOTTA E SPINACI (V)

Spinach & Ricotta Cheese Filling | Brown Butter & Sage
Mixed Forest Mushrooms | Shaved Parmigiano-Reggiano

TAGLIOLINI AI POMODORINI GIALLI (P)

Crispy Guanciale | Homemade Tagliolini
Yellow Cherry Tomato Sauce | Burrata Cream

LA STELLA DELLA CASA

May 10 | 11am – 3pm
(Last Order at 2:30pm)

Adults - \$108⁺⁺

Supplementary: \$38⁺⁺ for Free-Flow Prosecco

Kids - \$44⁺⁺

Under 6 Years Old - Kids Dine Free

Main Course

Choose 1 Only

TAGLIATA DI MANZO

Sous-Vide Tri-Tip F1 Wagyu MB4-5 | Rocket Salad
Shaved Parmigiano-Reggiano | Balsamic Reduction

ROULADE DI POLLO

Roasted Chicken Roulade | Grilled Broccolini
Silky Mashed Potato | Chicken Jus

DENTICE ALLA GRIGLIA

Grilled Local Snapper | Charred Asparagus
Classic Mugnaia & Caper Sauce | Basil Oil

COPPA DI MAIALE (P)

Seared Pork Collar | Silky Butternut Squash Purée
Pickled Apple Brunoise | Pork Jus

Sides

Free-flow

SAUTÉED WILD MUSHROOMS (V)

Shimeji | Button & King Oyster Mushrooms | Flat Parsley

TRUFFLE FRIES (V)

Parmigiano Reggiano | White Truffle Oil

ROASTED BROCCOLINI

Shaved Pecorino Cheese | Toasted Pine Nuts (V)

Desserts

Free-flow

MONTI'S TIRAMISÚ

Espresso | Mascarpone Cheese | Savoiardi Biscuits
Amaretti Crumbs | Cocoa | Marsala Wine

DARK CHOCOLATE FONDANT

64% Dark Chocolate | Forest Berries |
Coffee & Pistachio Crumble | House-Made Vanilla Gelato

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | House-Made Raspberries Sorbet

(P) - PORK | (V) - VEGETARIAN

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

*Please take note of the last alcohol order at 2:15pm & last alcohol serving at 2:30pm.
The management reserves the right to refuse service of alcohol to guests deemed intoxicated.*