

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

MONTE

at 1-PAVILION



10TH ANNIVERSARY COMMUNAL MENU

Available from 1 June to 31 July 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

BURRATINA ARTIGIANA (V)

Heirloom Tomato Panzanella | Japanese Cucumber | Sourdough Crunch
Leccino Olives | Anchovy Emulsion | Tomato Water Veil

BRESAOLA ROLL

Beef Bresaola Roll | Mascarpone Filling | Rocket Leaves
Shaved Parmesan Cheese | Aged Balsamic Reduction

TUNA TARTARE

Mediterranean Cous Cous | Apple Gel | Beetroot & Lime Dressing | Spicy Mix

GORGONZOLA CHEESE SALAD (V)

Arugula | Pear | Pinenuts | Shaved Pecorino | Balsamic Dressing

SOUP OF THE DAY (V)

* Please Check with the Service Staff

Selection of Main Course

ROASTED WHITE COD

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

OR

ROASTED HERB-CRUSTED LAMB LOIN

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

OR

AGNOLOTTI DEL PLIN (P)

Piedmontese Stuffed Pasta

Braised Beef Short Rib | Pork Sausage | Savoy Cabbage | Veal Jus | Scamorza Cheese Fondue

OR

RISOTTO (V)

White Asparagus Puree | Asparagus Tips | Burnt Lemon Powder

OR

HOUSE-MADE TRUFFLE TAGLIOLINI (V)

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

Selection of Dessert

POACHED WILLIAM PEAR

Moscato | Vanilla Snow | Strawberry Leather Burnt Oranges & Caramelised Figs Gelato

OR

LEMON BASIL CURD

Raspberry Mint Gel | Flaky Shortcrust | Citrus Crumbs White Chocolate Cremoso | Pistachio Praline

OR

BACI DI ALASSIO

Modern Interpretation of the Ligurian Chocolate-Hazelnut "Kiss" | Whipped Cocoa Ganache Olive Oil Gelato

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

BURRATINA ARTIGIANA 38

Buffalo Burratina

Heirloom Tomato Panzanella | Japanese Cucumber

Sourdough Crunch | Leccino Olives | Anchovy Emulsion

Tomato Water Veil

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

PARMIGIANA DI MELANZANE (V) 32

Eggplant Parmigiana

Mozzarella Cheese | Basil | San Marzano Tomatoes | Parmesan Cheese

ANTIPASTO MISTO (P) *Recommended for 2 pax* 56

Chef's Selection of Cold Cuts & Italian Cheeses

Toasted Bruschetta | Tomato | Stracciatella | Baby Cress

ADDITIONAL ORDER - 28 per pax

TARTARE DI MANZO WAGYU 38

Wagyu Beef Tartare

Capers | Shallots | Grain Mustard | Egg Yolk Gel | Focaccia Cracker

Smoked Scamorza Essence

CAPESANTE HOKKAIDO GRATINATE 52

Baked Herb-Crusted Hokkaido Scallops

Asparagus | Edamame | Pickled Red Onion | Black Garlic Aioli

Crustacean Bisque Reduction

CRUDO DI RICCIOLA 38

Yellowtail Crudo

Shaved Fennel | Grapefruits | Capers | Citrus Dressing

Red Baby Radish | Parsley & Leeks Oil

POLPO AL JOSPER (P) 48

Josper-Grilled & Smoked Gilmar Octopus

Soft Whipped Potato | 'Nduja Emulsion | Fresh Parma Ham

Crunchy Celery

SOUP

ZUPPA DEL GIORNO (V) 22

Soup of the Day

Please check with Service Staff

CACIUCCO - ALLA MONTI 40

Our Coastal Interpretation of the Livornese Classic

Tiger Prawns | Catch of the Day | Calamari | Clams

Anchovy & Capers Tomato Broth | White Wine | Oregano | Parsley

Grilled Focaccia Crostino

*Kindly note that tableside service is limited to indoor dining only.
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PASTA

All Pasta is
Freshly Made
Daily

PAPPARDELLE AL RAGÙ D'AGNELLO 38
Egg Pappardelle

White Lamb Shoulder Ragù | Freshly Grated Pecorino
Citrus & Herb Gremolata Emulsion | Orange Zest

 **ACQUERELLO RISOTTO (V)** (with *Tablesides Service*) 52
White Asparagus | 16-Month Aged Grana Padano
Please allow 20 minutes preparation time

SPAGHETTI ALLA CHITARRA 64
Seafood Pasta

Tiger Prawns | Hokkaido Scallops | Calamari | Gilmar Octopus
Lobster Bisque | Piccadilly Tomato | White Wine | Parsley

 **TAGLIOLINI AL NERO DI SEPPIA** 52
Squid Ink Tagliolini

Sweet Crab Meat | Yellow Cherry Tomato Sauce
Crustacean Bisque Reduction | Crispy Herb Crumb

 **FAGOTTINI** 45
Pyramid Ravioli

Tiger Prawn & Citrus Filling | Sauteed Porcini | Mushroom Consommé

AGNOLOTTI DEL PLIN (P) 38
Piedmontese Stuffed Pasta

Braised Beef Short Rib | Pork Sausage | Savoy Cabbage | Veal Jus
Scamorza Cheese Fondue

TORTELLI DI MAGRO (V) 36
Spinach & Ricotta Tortelli

Chives Potato Velouté | Sour Cream | Toasted Pistachio di Bronte
Leeks Oil

A RAVIOLI AFFAIR

MAIN
COURSE

ORATA AL FORNO <i>(Min. 2 Pax with Tableside Service)</i>	108
<i>Parchment-Baked Whole Sea Bream</i>	
Toasted Pine Nuts Mediterranean Olive Acqua Pazza Sauce	
Please allow 45 minutes preparation time	
MERLUZZO ALLA GRIGLIA	62
<i>Grilled Patagonian Toothfish</i>	
Soft Whipped Potato Shallot Pickle Bagna Cauda Velouté Basil Oil	
PRESA IBERICA DI MAIALE (P)	56
<i>Grilled Fermin Iberico Pork Presa</i>	
Creamy Polenta Pickled Onion Petals Asparagus Marsala Wine Jus	
TAGLIATA DI MANZO (250g)	82
<i>Wood-Fired US Prime Ribeye "Tagliata" Style</i>	
Arugula Rosemary Fingerling Potatoes	
Sauteed Porcini Mushrooms Beef Jus	
COSTOLETTE DI MANZO "US PRIME"	72
A LENTA COTTURA	
<i>48-Hour Slow Cooked US Prime Short Ribs</i>	
Seasonal Vegetables Citrus Crumbs Parsnip Purée Veal Jus	
CARRÉ DI AGNELLO IN CROSTA	68
<i>Roasted Herb-Crusted Lamb Rack</i>	
Crispy Potato Pave Mixed Berries Reduction Hazelnut Jus	

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

ASPARAGI ALLA GRIGLIA (P) <i>Grilled Asparagus</i> Parmesan Flakes Crispy Parma Ham	18
CAROTE GLASSATE <i>Glazed Baby Heirloom Carrots</i> Pistachio Parsley Aged Balsamic Reduction	16
PURÈ DI PATATE <i>Soft Whipped Potato</i> Herb Crumbs	14
FUNGHI DI BOSCO TRIFOLATI <i>Sautéed Mixed Forest Mushrooms</i> Garlic Flat Parsley	16
INSALATA DI RUCOLA <i>Wild Rocket Salad</i> Cherry Tomato Parmesan Walnut Balsamic Dressing	14

DESSERT

	MONTI'S TIRAMISÙ AL PISTACCHIO <i>Signature Molten Pistachio Tiramisù</i> Espresso Mascarpone Cheese Savoirdi Biscuits Roasted Sicilian Pistachios	25
	TORTINO DI CIOCCOLATO FONDENTE <i>Dark Chocolate Fondant</i> 64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	22
	SFERA ALL'AMARETTO <i>Almond & Amaretto Semifreddo Sphere</i> Warm Apricot Coulis Amaretti Shard Mixed Berries	26
	PERA WILLIAM AL VINO <i>Poached William Pear</i> Moscato Vanilla Snow Strawberry Leather Burnt Oranges & Caramelised Figs Gelato	24
	BOMBA <i>Bomba (Chocolate Dome)</i> Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote	26
	SELEZIONE DI FORMAGGI <i>Chef's Selection of Cheese</i> Dried Fruits Toasted Nuts Marmalade Cheese Crackers	32 / 48
	DESSERT ART Chef's Selection of Pastries and Desserts	48 / 88