

# MONTI

at 1-PAVILION



## 10<sup>TH</sup> 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

#### **PENNE 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.