



White Asparagus Seasonal Specials

A tribute to white asparagus in peak season, combined with the finest Italian ingredients for a dish rooted in seasonal clarity.

Bread Service

SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip
First Serving is Complimentary
***ADDITIONAL SIX PIECES - 5**

Appetisers

SOUP OF THE DAY

Please check with our service staff

14



ASPARAGI ALLA CARBONELLA

Charred White Asparagus
Parma Ham 18 Months | Summer Truffle | Hollandaise Foam
***SUPPLEMENTARY - 8**

32

THE ROYAL EGG

Warm Molten Egg | Golden Polenta Disk | Black Truffle Aioli
Hazelnut Crumble

21

BUFFALO MOZZARELLA CHEESE (P)

Crunchy 'Taralli' | Sicilian Tomato Coulis | Mortadella Ham | Basil Oil

24

WAGYU BEEF TARTARE

Shallot | Parmesan Aioli | Quail Egg | Pickled Mustard Seeds
Focaccia Chips
***SUPPLEMENTARY - 5**

28

PAN ROASTED HOKKAIDO SCALLOPS (P)

Parsnip Puree | Crispy Parma Ham | Shimeji Mushroom
Parsley Oil
***SUPPLEMENTARY - 12**

32

OCTOPUS STEW

Tender Octopus Slow-Stewed | Potatoes | Pinot Grigio | Tomato Sauce
Chilli | Italian Parsley | Crunchy Pinsa Bread
***SUPPLEMENTARY - 5**

28

COLAPRANZO LUNCH SET MENU

(Weekdays only, excluding PH) Available 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 week, be it a corporate luncheon, an afternoon meeting or a lazy brunch. At MONTI, our doors are always open.

Main Course

* For Set Lunch, Choose 1 Main Course per pax



RISOTTO AGLI ASPARAGI (V)

White Asparagus Risotto
White Asparagus Puree | Asparagus Tips | Burnt Lemon Powder
***SUPPLEMENTARY - 10**

36

AGED ACQUERELLO RISOTTO (V)

Red Capsicum Pesto | Burrata Cream | Almond Flakes

32

SPAGHETTI ALLA "NERANO" WITH PRAWN

Tiger Prawn | Zucchini Cream | Zucchini Chips | Provolone Cheese

34

RIGATONI ALL'AMATRICIANA (P)

Guanciale | Tropea Red Onion | Tomato Sauce | Pecorino Romano Scorza Nera Fondue

32

PAN SEARED BARRAMUNDI

Sauteed Summer Veggies | Butternut Puree | Tomato Emulsion | Parsley Oil

36

CHAR-GRILLED IBERICO PORK COLLAR (P)

Chives Mashed Potatoes | Pickled Mustard Seeds | Marinated Cabbage Salad
Mustard Pork Jus

38



CONTROFILETTO TENDER VALLEY

Charred Tender Valley Striploin MBS 4
Grilled White Asparagus | Gremolata Emulsion | Veal Jus
***SUPPLEMENTARY - 18**

60

Sides

* Only available À La Carte

SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

10

TRUFFLE FRIES (V)

Parmigiano Reggiano | White Truffle Oil

12

ROASTED BROCCOLINI (V)

Shaved Pecorino Cheese | Toasted Pine Nuts

12

ROASTED FINGERLING POTATOES (V)

Rosemary | Thyme

10

2-COURSE \$48++ pp
1 Main, 1 Appetiser or Dessert

3-COURSE \$58++ pp
1 Main, 1 Appetiser, 1 Dessert

Desserts

EXOTIC CHEESECAKE

Valrhona White Chocolate | Mascarpone | Passion Fruit Whipped Ganache
Frosted Nuts | Fresh Berries | Plum Sorbet

16

MONTI'S TIRAMISÙ

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

18

BOMBA

Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berry Compote
***SUPPLEMENTARY - 12**

22

Alcoholic Beverages

RED OR WHITE WINE OF THE DAY

Please check with service staff

14

Non-Alcoholic Beverages

*Coffee or Tea - \$6

ESPRESSO



MACCHIATO



CAPPUCCINO



LATTE



LONG BLACK



MOCHA



HOT CHOCOLATE



CHAMOMILE



EARL GREY



ENGLISH BREAKFAST



PEPPERMINT



LONGJING

