

# MONTI

at 1-PAVILION

## NATIONAL DAY 4-COURSE MENU

\$208<sup>++</sup>

### *Amuse Bouche*

#### CHILLI CRAB ARANCINO

Chilli Crab | Crisp Saffron Risotto Ball | Garlic Aioli | Ikura

#### BAK KUT TEH CONSOMMÉ TARTELETTE

Reduced Bak Kut Teh Broth Jelly | Flower Tart Shell | Crispy You Tiao

#### GADO GADO VITELLO TONNATO

Thin-Sliced Poached Veal | Peanut & Anchovy Tonnato Sauce  
Blanched Long Bean | Tofu | Prawn Cracker | Micro Coriander

### *Antipasto*

#### MAZARA RED PRAWN SPHERE

Burrata Pannacotta | Green Apple Brunoise | Green Apple Gazpacho  
Mango Gel | Finger Lime Caviar

### *Primo*

#### WHITE ASPARAGUS & LOBSTER BISQUE RISOTTO

Lobster Tail Medallion | White Asparagus Tips | Kaluga Caviar

### *Secondo*

#### WOOD FIRE CHAR-GRILLED SANCHOKU WAGYU STRIPLOIN MB9

Potato Fondant | Romanesco | Red Wine & Grain Mustard Jus

OR

#### TURBOT BALLOTINE

Zucchini Wrap | Grilled Carrot | Gremolata Emulsion | Saffron Sauce

### *Dolce*

#### PANDAN & COCONUT SABLÉ

Gula Melaka Anglaise | Toasted Coconut Flakes | Honey Tuile  
Mixed Berries | Viola Flowers



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