

MONTI

at I-PAVILION



A DECADE OF AMORE MENU

\$158++ Per Pax

Prosecco to start

SELECTION OF APPETISER

Please select 3 dishes

BURRATINA ARTIGIANA (V)

*Heirloom Tomato Panzanella | Japanese Cucumber | Sourdough Crunch
Leccino Olives | 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 | Sour Plum Cherry Tomatoes | 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 subjected to 10% service charge & prevailing government taxes.*