

MONTI

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.