

MONTI

at 1•PAVILION

DOLCE VITA WEEKEND BRUNCH MENU

\$78⁺⁺ Per Pax for Adults | \$38⁺⁺ for Kids (Age 6-12)

Supplementary: \$38⁺⁺ for Free-Flow Prosecco
Under 6 Years Old - Kids Dine Free with Free-Flow Gelato

KIDS MENU

SPAGHETTI ALLA CARBONARA

Egg Yolk & Parmigiano-Reggiano Sauce | Guanciale

DEEP FRIED BARRAMUNDI

French Fries | Mix Salad | Ketchup and Mayo

RIGATONI AL POMODORO

Slow-Cooked San Marzano Tomato Sauce | Basil | Parmigiano-Reggiano

Appetisers

Free-flow

MESCLUN SALAD

Heirloom Tomatoes | Cucumber | Fennel
Quail Eggs | Walnuts | Balsamic Dressing

EGGS BENEDICT

Toasted Sourdough | Wilted Spinach | Avocado Guacamole
Poached Farm Egg | Mortadella

PARMA HAM (P)

Fratelli Tanzi 1885 Prosciutto di Parma Aged 18th Month

CALAMARI FRITTI

Deep Fried Calamari | Lemon Wedges | Tartare Sauce

BURRATINA ARTIGIANA

Cherry Tomatoes | Pesto | Toasted Pine Nuts | Balsamic Reduction

Mains

1 Per Guest

COPPA DI MAIALE IBERICO (P)

Grilled Iberico Pork Collar | Polenta | Asparagus | Pork Jus

BRANZINO ALLA GRIGLIA

Grilled Barramundi | Whipped Potato | Bagna Cauda Velouté | Basil Oil

GUANCIA DI MANZO

Braised Beef Cheek | Seasonal Vegetables | Parsnip Purée

Pasta

1 Per Guest

TORTELLI DI MAGRO (V)

Spinach & Ricotta Tortelli | Chive Potato Velouté | Crème
Fraîche | Pistachio di Bronte

TAGLIOLINI AI POMODORINI GIALLI (P)

Homemade Tagliolini | Crispy Guanciale | Yellow Cherry Tomato
Sauce | Burrata Cream

TRUFFLE RISOTTO (V)

Acquerello Rice | Truffle Cream | Parmigiano Reggiano

Sides

Free-flow

SAUTÉED WILD MUSHROOMS (V)

Shimeji | Button & King Oyster Mushrooms | Flat Parsley

TRUFFLE FRIES (V)

Parmigiano Reggiano | White Truffle Oil

MASHED POTATO (V)

Garlic Crumb

Dessert

Free-flow

CANNOLI À LA MINUTE (V)

Ricotta Cream Shells | Pistachio | Chocolate Chip

(P) - PORK | (V) - VEGETARIAN | (G) - GLUTEN

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