

MONTI

at 1·PAVILION

DINE, IMBIBE AND PLAY BY THE WATERFRONT

Known for its award-winning, sleek and elegant multi-concept space, MONTI continues to be the bay's jewel for culinary excellence, new age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-oriented Italian cuisine, our regal and bold interiors also offer modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

From all of us at MONTI, welcome to our home.



Felix Chong
Culinary Associate Director,
Group Cuisine Development (Mediterranean)



Andrea Chetta
Chef de Cuisine

10TH ANNIVERSARY COMMUNAL MENU

Available from 24 August - 30 November 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

BATTUTA DI MANZO WAGYU

Hand-cut Raw Wagyu Beef Tartare | Mustard | Egg Yolk | Capers | Pickles | Red Onion Sorbet
25-Year-Old Balsamic Vinegar

MOZZARELLA CROCCANTE (P)

Deep Fried Buffalo Mozzarella | Parma Ham | Tomatoes | Basil | Arugula | Cantaloupe

CRUDO DI RICCIOLA

Cured Yellowtail | Shaved Fennel | Grapefruit | Capers
Citrus Dressing | Red Baby Radish | Parsley & Leek Oil

INSALATA DI MARE

Seafood Salad | Calamari | Shrimp | Crunchy Pickled Summer Vegetables | Leccino Olives | Parsley | EVOO

ZUPPA DEL GIORNO (V)

Soup of the Day

* Please Check with the Service Staff

Selection of Main Course

GNOCCHI DI ZUCCA (V)

Homemade Pumpkin Gnocchi | Butter & Sage Sauce
Pecorino Fondue | Pistachio Crumbs | Fresh Summer Truffle

OR

PAPPARDELLE AL RAGÙ D'AGNELLO

White Lamb Shoulder Ragù | Homemade Egg Pappardelle
Freshly Grated Pecorino | Citrus & Herb Gremolata Emulsion | Orange Zest

OR

ROMBO AL VAPORE

Steamed Wild Turbot | Soft Whipped Potato | Shallot Pickle | Bagna Càuda Velouté | Basil Oil

OR

GUANCIA DI MANZO

Braised Beef Cheek | Lemon & Rosemary Gremolata | Creamy Polenta | Charred Broccolini

OR

FILETTO DI MAIALINO (P)

Slow-Cooked Pork Tenderloin | Chive Mashed Potato | Glazed Baby Carrot | Crispy Guanciale

Selection of Dessert

SFERA ALL'AMARETTO

Almond & Amaretto Semifreddo Sphere | Warm Apricot Coulis | Amaretti Shard | Mixed Berries

OR

CHERRY VANILLA

Cherry Compote | Almond Sponge | Crumble Base | Vanilla Mousse | Red Glaze | Cherry Coulis

OR

MOUSSE FONDENTE

Spiced 70% Dark Chocolate Mousse | Crunchy Pumpkin Seed Sablé
Candied Orange | Amarena Cherry Coulis

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

BREAD SERVICE

MONTI'S SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip

First Serving is Complimentary

ADDITIONAL SIX PIECES - 5

ANTIPASTI

BURRATINA ARTIGIANA 38

Buffalo Burratina

Heirloom Tomato Panzanella | Japanese Cucumber

Sourdough Crunch | Leccino Olives | Anchovy Emulsion

Tomato Water Veil

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

PARMIGIANA DI MELANZANE (V) 32

Eggplant Parmigiana

Mozzarella Cheese | Basil | San Marzano Tomatoes | Parmesan Cheese

ANTIPASTO MISTO (P) *Recommended for 2 pax* 56

Chef's Selection of Cold Cuts & Italian Cheeses

Toasted Bruschetta | Tomato | Stracciatella | Baby Cress

ADDITIONAL ORDER - 28 per pax



TARTARE DI MANZO WAGYU 38

Wagyu Beef Tartare

Capers | Shallots | Grain Mustard | Egg Yolk Gel | Focaccia Cracker

Smoked Scamorza Essence

CAPELANTE HOKKAIDO GRATINATE 52

Baked Herb-Crusted Hokkaido Scallops

Asparagus | Edamame | Pickled Red Onion | Black Garlic Aioli

Crustacean Bisque Reduction



CRUDO DI RICCIOLA 38

Yellowtail Crudo

Shaved Fennel | Grapefruits | Capers | Citrus Dressing

Red Baby Radish | Parsley & Leeks Oil



POLPO AL JOSPER (P) 48

Josper-Grilled & Smoked Gilmar Octopus

Soft Whipped Potato | 'Nduja Emulsion | Fresh Parma Ham

Crunchy Celery

SOUP

ZUPPA DEL GIORNO (V) 22

Soup of the Day

Please check with Service Staff



CACIUCCO - ALLA MONTI 40

Our Coastal Interpretation of the Livornese Classic

Tiger Prawns | Catch of the Day | Calamari | Clams

Anchovy & Capers Tomato Broth | White Wine | Oregano | Parsley

Grilled Focaccia Crostino

Kindly note that tableside service is limited to indoor dining only.

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PASTA

*All Pasta is
Freshly Made
Daily*

A RAVIOLI AFFAIR

PAPPARDELLE AL RAGÙ D'AGNELLO 38

Egg Pappardelle

White Lamb Shoulder Ragù | Freshly Grated Pecorino

Citrus & Herb Gremolata Emulsion | Orange Zest

TAGLIOLINI AI GAMBERI 45

Prawn Tagliolini

Garlic Emulsion | Japanese Botan Ebi Tartare | Toasted Herb Crumb

RISOTTO AL TARTUFO ESTIVO (V) 52

Acquerello Risotto (with Tableside Service)

Black Summer Truffle | 16-Month Aged Grana Padano

ADD ON: PAN SEARED FOIE GRAS - 12

Please allow 20 minutes preparation time

SPAGHETTI ALLA CHITARRA 64

Seafood Pasta

Tiger Prawns | Hokkaido Scallops | Calamari | Gilmar Octopus

Lobster Bisque | Piccadilly Tomato | White Wine | Parsley

FAGOTTINI 45

Pyramid Ravioli

Tiger Prawn & Citrus Filling | Sauteed Porcini | Mushroom Consommé

AGNOLOTTI DEL PLIN (P) 38

Piedmontese Stuffed Pasta

Braised Beef Short Rib | Pork Sausage | Savoy Cabbage | Veal Jus

Scamorza Cheese Fondue

TORTELLI DI MAGRO (V) 36

Spinach & Ricotta Tortelli

Chives Potato Velouté | Sour Cream | Toasted Pistachio di Bronte

Leeks Oil

MAIN COURSE

ORATA AL FORNO <i>(Min. 2 Pax with Tableside Service)</i> <i>Parchment-Baked Whole Sea Bream</i> Toasted Pine Nuts Mediterranean Olive Acqua Pazza Sauce Please allow 45 minutes preparation time	108
ROMBO AL VAPORE <i>Steamed Wild Turbot</i> Soft Whipped Potato Shallot Pickle Bagna Cauda Velouté Basil Oil	54
PRESA IBERICA DI MAIALE (P) <i>Grilled Fermin Iberico Pork Presa</i> Creamy Polenta Pickled Onion Petals Asparagus Marsala Wine Jus	56
TAGLIATA DI MANZO (250g) <i>Wood-Fired AUS Sanchoku F1 Wagyu Ribeye "Tagliata" Style</i> Arugula Rosemary Fingerling Potatoes Sautéed Porcini Mushrooms Beef Jus	85
COSTOLETTE DI MANZO "US PRIME" A LENTA COTTURA <i>48-Hour Slow Cooked US Prime Short Ribs</i> Seasonal Vegetables Citrus Crumbs Parsnip Purée Veal Jus	72
CARRÉ DI AGNELLO IN CROSTA <i>Australian Roasted Herb-Crusted Lamb Rack</i> Crispy Potato Pave Mixed Berries Reduction Hazelnut Jus	68

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Le Bistecche di MONTI

FIorentina EXPERIENCE

This classic Tuscan cut, commonly known also as the T-bone, features one side containing the tenderloin and the other side housing the sirloin. Monti's signature 'on-the-bone' steak is expertly crafted in the traditional Bistecca alla Fiorentina (Florentine) style, grilled over embers for an authentic culinary experience.



MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG)

358

Marbling score: Signature Series MBS 9+

Available exclusively at Monti, be assured that the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "From the paddock award", this full-blood single source Wagyu is located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. (serves 3-4 pax)

SANCHOKU F1 WAGYU T-BONE (1.1KG)

318

Marbling score: MB5

Indulge in the richness of our consistently outstanding Wagyu, cultivated in the pristine, lush pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavour, our cattle are carefully transitioned to a diet of natural grains and oats over 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavoured and rich profile, accompanied by a thoughtful selection of seasonal vegetables and condiments. (serves 3-4 pax)

SIDES

ASPARAGI ALLA GRIGLIA (P) <i>Grilled Asparagus</i> Parmesan Flakes Crispy Parma Ham	18
CAROTE GLASSATE <i>Glazed Baby Heirloom Carrots</i> Pistachio Parsley Aged Balsamic Reduction	16
PURÈ DI PATATE <i>Soft Whipped Potato</i> Herb Crumbs	14
FUNGHI DI BOSCO TRIFOLATI <i>Sautéed Mixed Forest Mushrooms</i> Garlic Flat Parsley	16
INSALATA DI RUCOLA <i>Wild Rocket Salad</i> Cherry Tomato Parmesan Walnut Balsamic Dressing	14

DESSERT

	MONTI'S TIRAMISÙ AL PISTACCHIO <i>Signature Molten Pistachio Tiramisù</i> Espresso Mascarpone Cheese Savoiardi Biscuits Roasted Sicilian Pistachios	25
	TORTINO DI CIOCCOLATO FONDENTE <i>Dark Chocolate Fondant</i> 64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	22
	SFERA ALL'AMARETTO <i>Almond & Amaretto Semifreddo Sphere</i> Warm Apricot Coulis Amaretti Shard Mixed Berries	26
	PERA WILLIAM AL VINO <i>Poached William Pear</i> Moscato Vanilla Snow Strawberry Leather Burnt Oranges & Caramelised Figs Gelato	24
	BOMBA <i>Bomba (Chocolate Dome)</i> Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote	26
	SELEZIONE DI FORMAGGI <i>Chef's Selection of Cheese</i> Dried Fruits Toasted Nuts Marmalade Cheese Crackers	32 / 48
	DESSERT ART Chef's Selection of Pastries and Desserts	48 / 88