

MONTI

at 1-PAVILION



A DECADE OF AMORE MENU

\$158++ Per Pax

Prosecco to start

SELECTION OF APPETISER

Please select 3 dishes

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

Polenta | Black Garlic | Sour Plum Cherry Tomatoes | Mustard Jus

OR

MERLUZZO ALLA GRIGLIA

Grilled Patagonian Toothfish | 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.