

PREMIUM JAPANESE
SEASONAL SPECIALS

A taste of Japan appears throughout this season's menu.

Selected at their peak and interpreted with Italian flair, these ingredients bring a fresh perspective to a few special dishes.



Bread Service

SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip

First Serving is Complimentary

***ADDITIONAL SIX PIECES - 5**

Appetisers

SOUP OF THE DAY

Please check with our service staff

14

THE ROYAL EGG

Warm Molten Egg | Golden Polenta Disk | Black Truffle Aioli

Hazelnut Crumble

21

BUFFALO MOZZARELLA CHEESE (P)

Crunchy 'Taralli' | Sicilian Tomato Coulis | Mortadella Ham | Basil Oil

24

WAGYU BEEF TARTARE

Shallot | Parmesan Aioli | Quail Egg | Pickled Mustard Seeds

Focaccia Chips

***SUPPLEMENTARY - 5**

28

OCTOPUS STEW

Tender Octopus Slow-Stewed | Potatoes | Pinot Grigio | Tomato Sauce

Chilli | Italian Parsley | Crunchy Pinsa Bread

***SUPPLEMENTARY - 5**

28



CAPESANTE DI HOKKAIDO ALLA GRIGLIA

Seared Hokkaido Scallops

Crisp Guanciale | Saffron Velouté

***SUPPLEMENTARY - 18**

42

COLAPRANZO
LUNCH SET MENU

(Weekdays only, excluding PH) Available from 11.30am to 2.30pm (Last Order at 2.15pm)

'Colapranzo' - Derived from the Italian Colazione (breakfast) and Pranzo (lunch).

The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week, be it a corporate luncheon, an afternoon meeting or a lazy brunch. At MONTI, our doors are always open.

Main Course

*** For Set Lunch, Choose 1 Main Course per pax**



TAGLIOLINI AI RICCI DI MARE

Home-Made Egg Tagliolini

Sea Urchin | Asparagus | Mascarpone | Garlic and Chilli | Parsley Oil | Lemon Zest

***SUPPLEMENTARY - 7**

38

AGED ACQUERELLO RISOTTO (V)

Red Capsicum Pesto | Burrata Cream | Almond Flakes

32

SPAGHETTI ALLA "NERANO" WITH PRAWN

Tiger Prawn | Zucchini Cream | Zucchini Chips | Provolone Cheese

34

RIGATONI ALL'AMATRICIANA (P)

Guanciale | Tropea Red Onion | Tomato Sauce | Pecorino Romano Scorza Nera Fondue

32

PAN SEARED BARRAMUNDI

Sauteed Summer Veggies | Butternut Puree | Tomato Emulsion | Parsley Oil

36

CHAR-GRILLED IBERICO PORK COLLAR (P)

Chives Mashed Potatoes | Pickled Mustard Seeds | Marinated Cabbage Salad

Mustard Pork Jus

38

SANCHOKU STRIPLOIN "TAGLIATA" MBS 6/7

Rocket Salad | Fresh Sicilian Tomato | Parmigiano Reggiano

Aged Balsamic Reduction

***SUPPLEMENTARY - 16**

55

CONTROFILETTO DI WAGYU A5 KAGOSHIMA
ALLA BRACE

Wood-Charred A5 Kagoshima Striploin (150g)

Potato Pavé | Sautéed Baby Spinach | Veal Jus | Salsa Verde

***SUPPLEMENTARY - 42**

75

Sides

*** Only available À La Carte**

SAUTÉED WILD MUSHROOMS IN
AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

10

TRUFFLE FRIES (V)

Parmigiano Reggiano | White Truffle Oil

12

ROASTED BROCCOLINI (V)

Shaved Pecorino Cheese | Toasted Pine Nuts

12

ROASTED FINGERLING POTATOES (V)

Rosemary | Thyme

10

(V) - VEGETARIAN

(P) - PORK

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

2-COURSE \$48++ pp

1 Main, 1 Appetiser or Dessert

3-COURSE \$58++ pp

1 Main, 1 Appetiser, 1 Dessert

4-COURSE DEGUSTATION MENU

Menu exclusively available for the entire table

\$88++ pp

Desserts

EXOTIC CHEESECAKE

Valrhona White Chocolate | Mascarpone | Passion Fruit Whipped Ganache

Frosted Nuts | Fresh Berries | Plum Sorbet

16

MONTI'S TIRAMISÙ

Espresso | Mascarpone Cheese | Savoiardi Biscuits | Amaretti Crumbs

Cocoa | Marsala Wine

18

BOMBA

Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berry Compote

***SUPPLEMENTARY - 12**

22

Alcoholic Beverages

RED OR WHITE WINE OF THE DAY

Please check with service staff

14

Non-Alcoholic Beverages

**Coffee or Tea - \$6*

ESPRESSO



CHAMOMILE



MACCHIATO



EARL GREY



CAPPUCCINO



ENGLISH BREAKFAST



LATTE



PEPPERMINT



LONG BLACK



LONGJING



MOCHA



HOT CHOCOLATE

