MONTI

at 1·PAVILION

CENA DI NATALE
4-COURSE MENU

24 & 25 Dec | 168^{++} Per Pax

Bread

FOCACCIA AL ROSMARINO

Sea Salt & Rosemary Focaccia | Sundried Tomato Pesto

Amuse Bouche

TARTARE DI GAMBERO ROSSO

Shrimp Tartare | Orange Mayo | Spring Onion | Red Vein Sorrel

1st Course

CARPACCIO DI FICHI

Smoked Duck Breast | Goat Cheese Mousse | Foie Gras Pâté | Focaccia Chips

2nd Course

GIRELLA DI NATALE

Baked Porcini and Truffle Crepe Swirls | Bechamel Sauce |Crispy Guanciale | Basil Oil

Main Course

REALE DI WAGYU

Sous Vide Wagyu Chuck Eye Roll | Mediterranean Crushed Potato | Glazed Rhubarb | Cognac & Black Pepper Sauce

OR

MERLUZZO BIANCO IN CROSTA DI ERBE

Herb Crusted Poached White Cod | Trio of Purées | Roasted Tomato | Leccino Olives | Red Onion | Potato Straws

Dessert

BOMBA DI PANETTONE

"Panettone Bomb" | 64% Dark Chocolate Filling | Spiced Crumble | Mascarpone Mousse | Salted Caramel

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