

MONTI

at I-PAVILION

NEW YEAR'S EVE

31 December 2026

4-Course Menu

\$178⁺⁺ Per Pax

ANTIPASTO

CAPESANTE

Raw Thin Sliced Hokkaido Scallops | Orange Broth | Watermelon Radish
Cantaloupe Gel | Oscietra Caviar | Mint Oil

PRIMO

RISOTTO

White Asparagus Risotto | Sea Urchin Emulsion | Olive Oil Caviar | Herb Crumb

SECONDO

CONTROFILETTO DI WAGYU MBS 7/8

Wood-Fired Wagyu Striploin | Celeriac Purée | Pickled Beetroot
Crispy Kale | Veal Jus

or

RICCIOLA (P)

Prosciutto-Wrapped Yellowtail | Jerusalem Artichoke Purée
Franciacorta Emulsion | Parsley & Leek Oil

DOLCE

NEGRONI DOLCE

White Chocolate & Blood Orange Cremoso | Campari Gel | Vermouth Sponge
Blood Orange Sorbet | Torched Meringue | Cocoa-Amaretti Crumble



(P) - Pork

Please inform your server of any dietary requirements or allergies.
MONTI at I-Pavilion — Singapore