

MONTI

at I·PAVILION

NEW YEAR'S EVE

31 December 2026

5-Course Menu

\$308⁺⁺ Per Pax

AMUSE BOUCHE

BATTUTA DI MANZO

Hand-cut Raw Beef Tartare | Smoked Burrata | Egg Yolk | Truffle Caviar

SFERA DI POLPO

Deep Fried Octopus Sphere | Squid Ink | Black Garlic Aioli

TARTELETTA DI CARCIOFI (V)

Artichokes and Pistachio Tart | Jerusalem Artichoke Chips

ANTIPASTO

CAPESANTE

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

ENTRATA

CANNELLONI AL POMODORO (V)

Roasted Tomato Cannelloni | Porcini & Truffle Filling | Taleggio Fondue
Basil Emulsion | White Truffle

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 | (V) Vegetarian

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