MONTI

at 1·PAVILION

DINE, IMBIBE AND PLAY BY THE WATERFRONT

Known for its award-winning, sleek and elegant multi-concept space, MONTI continues to be the bay's jewel for culinary excellence, new age cocktail creations and breath-taking views of the entire Marina Bay. Aside from being a novel destination for house-exclusive steaks and authentic, detail-oriented Italian cuisine, our regal and bold interiors also offer modern appeal and timeless elegance. With floor-to-ceiling windows that provide copious natural light by day and the city's twinkle lights by night, there will be no shortage of extravagance - a perfect setting for corporate lunches and social gatherings.

From all of us at MONTI, welcome to our home.



Felix Chong
Culinary Associate Director,
Group Cuisine Development (Mediterranean)



Andrea Chetta
Chef de Cuisine

MONTI

at I·PAVILION

10TH YEAR ANNIVERSARY

10TH ANNIVERSARY COMMUNAL MENU

Available from 24 August - 30 November 2026

$138++ Per Pax (Min. 2 Pax)

Selection of Appetiser

For 2 pax, select 3 dishes

For 3-5 pax, all of the items will be served to the table for sharing

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

White Lamb Shoulder Ragù | Homemade Egg Pappardelle
Freshly Grated Pecorino | Citrus & Herb Gremolata Emulsion | Orange Zest

OR

ROMBO AL VAPORE

Steamed Wild Turbot | 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.

BREAD SERVICE

MONTI'S SEA SALT & ROSEMARY FOCACCIA (V)

Whipped Truffle Ricotta Dip

First Serving is Complimentary
ADDITIONAL SIX PIECES - 5

ANTIPASTI

BURRATINA ARTIGIANA 38

Buffalo Burratina

Heirloom Tomato Panzanella | Japanese Cucumber
Sourdough Crunch | Leccino Olives | Anchovy Emulsion
Tomato Water Veil
ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

PARMIGIANA DI MELANZANE (V) 32

Eggplant Parmigiana

Mozzarella Cheese | Basil | San Marzano Tomatoes | Parmesan Cheese

ANTIPASTO MISTO (P) ***Recommended for 2 pax*** 56

Chef's Selection of Cold Cuts & Italian Cheeses

Toasted Bruschetta | Tomato | Stracciatella | Baby Cress
ADDITIONAL ORDER - 28 per pax

TARTARE DI MANZO WAGYU 38

Wagyu Beef Tartare

Capers | Shallots | Grain Mustard | Egg Yolk Gel | Focaccia Cracker
Smoked Scamorza Essence

CAPESANTE HOKKAIDO GRATINATE 52

Baked Herb-Crusted Hokkaido Scallops

Asparagus | Edamame | Pickled Red Onion | Black Garlic Aioli
Crustacean Bisque Reduction

CRUDO DI RICCIOLA 38

Yellowtail Crudo

Shaved Fennel | Grapefruits | Capers | Citrus Dressing
Red Baby Radish | Parsley & Leeks Oil

POLPO AL JOSPER (P) 48

Josper-Grilled & Smoked Gilmar Octopus

Soft Whipped Potato | 'Nduja Emulsion | Fresh Parma Ham
Crunchy Celery

SOUP

ZUPPA DEL GIORNO (V) 22

Soup of the Day

Please check with Service Staff

CACIUCCO - ALLA MONTI 40

Our Coastal Interpretation of the Livornese Classic

Tiger Prawns | Catch of the Day | Calamari | Clams
Anchovy & Capers Tomato Broth | White Wine | Oregano | Parsley
Grilled Focaccia Crostino

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PASTA

All Pasta is Freshly Made Daily

PAPPARDELLE AL RAGÙ D'AGNELLO 38
Egg Pappardelle

White Lamb Shoulder Ragù | Freshly Grated Pecorino
Citrus & Herb Gremolata Emulsion | Orange Zest

TAGLIOLINI AI GAMBERI 45
Prawn Tagliolini

Garlic Emulsion | Japanese Botan Ebi Tartare | Toasted Herb Crumb

RISOTTO PORCINI E ZAFFERANO (V) 48
Acquerello Risotto ***(with Tableside Service)***

Porcini and Mix Forest Mushroom | Saffron
16-Month Aged Grana Padano
Please allow 20 minutes preparation time

SPAGHETTI ALLA CHITARRA 64
Seafood Pasta

Tiger Prawns | Hokkaido Scallops | Calamari | Gilmar Octopus
Lobster Bisque | Piccadilly Tomato | White Wine | Parsley

A RAVIOLI AFFAIR

FAGOTTINI 45
Pyramid Ravioli

Tiger Prawn & Citrus Filling | Sauteed Porcini | Mushroom Consommé

AGNOLOTTI DEL PLIN (P) 38
Piedmontese Stuffed Pasta

Braised Beef Short Rib | Pork Sausage | Savoy Cabbage | Veal Jus
Scamorza Cheese Fondue

TORTELLI DI MAGRO (V) 36
Spinach & Ricotta Tortelli

Chives Potato Velouté | Sour Cream | Toasted Pistachio di Bronte
Leeks Oil

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MAIN COURSE

ORATA AL FORNO ***(Min. 2 Pax with Tableside Service)*** 108
Parchment-Baked Whole Sea Bream

Toasted Pine Nuts | Mediterranean Olive | Acqua Pazza Sauce
Please allow 45 minutes preparation time

ROMBO AL VAPORE 54
Steamed Wild Turbot

Soft Whipped Potato | Shallot Pickle | Bagna Cauda Velouté | Basil Oil

PRESA IBERICA DI MAIALE (P) 56
Grilled Fermin Iberico Pork Presa

Creamy Polenta | Pickled Onion Petals | Asparagus | Marsala Wine Jus

TAGLIATA DI MANZO (250g) 85
Wood-Fired AUS Sanchoku F1 Wagyu Ribeye "Tagliata" Style

Arugula | Rosemary Fingerling Potatoes
Sauteed Porcini Mushrooms | Beef Jus

COSTOLETTE DI MANZO "US PRIME" A LENTA COTTURA 72
48-Hour Slow Cooked US Prime Short Ribs

Seasonal Vegetables | Citrus Crumbs | Parsnip Purée | Veal Jus

CARRÉ DI AGNELLO IN CROSTA 68
Australian Roasted Herb-Crusted Lamb

Crispy Potato Pave | Mixed Berries Reduction | Hazelnut Jus

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Le Bistecche di MONTI

FIORENTINA EXPERIENCE

This classic Tuscan cut, commonly known also as the T-bone, features one side containing the tenderloin and the other side housing the sirloin. Monti's signature 'on-the-bone' steak is expertly crafted in the traditional Bistecca alla Fiorentina (Florentine) style, grilled over embers for an authentic culinary experience.

MAYURA FULL-BLOOD WAGYU T-BONE (1.1KG) 358

Marbling score: Signature Series MBS 9+

Available exclusively at Monti, be assured that the Mayura T-bone is the best Fiorentina steak in Singapore. Awarded the coveted Delicious magazine "From the paddock award", this full-blood single source Wagyu is located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. The Mayura Fiorentina is specially carved table-side and served with a selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

SANCHOKU F1 WAGYU T-BONE (1.1KG) 318

Marbling score: MB5

Indulge in the richness of our consistently outstanding Wagyu, cultivated in the pristine, lush pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavour, our cattle are carefully transitioned to a diet of natural grains and oats over 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavoured and rich profile, accompanied by a thoughtful selection of seasonal vegetables and condiments. *(serves 3-4 pax)*

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SIDES

ASPARAGI ALLA GRIGLIA (P) 18
Grilled Asparagus

Parmesan Flakes | Crispy Parma Ham

CAROTE GLASSATE 16
Glazed Baby Heirloom Carrots

Pistachio | Parsley | Aged Balsamic Reduction

PURÈ DI PATATE 14
Soft Whipped Potato

Herb Crumbs

FUNGHI DI BOSCO TRIFOLATI 16
Sautéed Mixed Forest Mushrooms

Garlic | Flat Parsley

INSALATA DI RUCOLA 14
Wild Rocket Salad

Cherry Tomato | Parmesan | Walnut | Balsamic Dressing

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DESSERT

MONTI'S TIRAMISÙ AL PISTACCHIO — 25
Signature Molten Pistachio Tiramisù

Espresso | Mascarpone Cheese | Savoiardi Biscuits
Roasted Sicilian Pistachios

TORTINO DI CIOCCOLATO FONDENTE — 22
Dark Chocolate Fondant

64% Dark Chocolate | Forest Berries
Coffee and Pistachio Crumble | Olive Oil Gelato

SFERA ALL'AMARETTO — 26
Almond & Amaretto Semifreddo Sphere

Warm Apricot Coulis | Amaretti Shard | Mixed Berries

PERA WILLIAM AL VINO — 24
Poached William Pear

Moscato | Vanilla Snow | Strawberry Leather
Burnt Oranges & Caramelised Figs Gelato

BOMBA — 26
Bomba (Chocolate Dome)

Hazelnut Praline Mousse | Crunchy Feuilletine Base
Hot Berry Compote

SELEZIONE DI FORMAGGI — 32 / 48
Chef's Selection of Cheese

Dried Fruits | Toasted Nuts | Marmalade | Cheese Crackers

DESSERT ART — 48 / 88
Chef's Selection of Pastries and Desserts

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