MONTI

at I·PAVILION

FESTIVE COMMUNAL MENU

1 December – 3 January

158^{++} Per Pax , min. 2 pax to dine

FOCACCIA AL ROSMARINO (V)

Rosemary And Sea Salt Focaccia | Truffle Ricotta Dip

Selection of Appetisers

*For 2 pax, choose 3 dishes

*For 3 to 5 pax, all the items below will be served to the table to share

CARPACCIO DI PORCHETTA (P)

Thin Sliced Roasted Pork Belly Roll | Fresh Figs | Burrata Foam | Rocket | Aged Balsamic

POLPO FRITTO CROCCANTE

Deep Fried Octopus | Red Endive Salad | Olives | Tomato and Red Onion Purée

BURRATINA (V)

Fennel Salad | Orange Segments | Pomegranate | Crushed Pistachio

BATTUTA DI MANZO

Hand Cut Raw Beef Tartare Tartlet | Baby Radish | Truffle Mayo | Mustard Pickled Seeds | Salsa Verde | Chives

SOUP OF THE DAY (V)

*Please Check with Service Staff

Selection of Main Courses

*For main course, choose 1 dish per pax

LOMBATELLO ALLA GRIGLIA

Wood Charred Wagyu Hanger Steak | Potato Pavé | Grilled Fennel
Roasted Cherry Tomato on Vine | Veal Jus

or

ROMBO AL VAPORE

Steamed Turbot | Butternut Squash Spheres | Citrus Butter Emulsion | Chives | Ikura

or

RISOTTO AGLI ASPARAGI (V)

Green Asparagus Risotto | Saffron and Lime Gel | Truffle Caviar

or

TAGLIATELLE AL BASILICO

Homemade Basil Tagliatelle | Seafood Ragù | Bottarga | Lemon Crumb

or

COPPA DI MAIALE IBERICO (P)

Grilled Pork Presa | Chives Mashed Potato | Baby Carrot | Forest Berries Gastrique

Selection of Desserts

*For desserts, choose 1 dish per pax

TIRAMISÙ AL PANETTONE

Traditional Panettone Tiramisù

or

PANNACOTTA AL CIOCCOLATO BIANCO

White Chocolate Pannacotta | Mixed Berries

or

TARTELLETTA ALLE PESCHE

Peach Tart | Italian Meringue | Lemon Balm

(P) - PORK | (V) - VEGETARIAN

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