

LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 12 noon to 2:30 pm

2-COURSE
\$45 pp

3-COURSE
\$55 pp

4 COURSE DEGUSTATION MENU
Menu exclusively available for the entire table
\$88 pp

*Additional coffee/tea - \$3 | *Wine by the glass - \$12

SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

OR

BURRATINA & HEIRLOOM TOMATOES (V)

Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

OR

MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |
Red Onion Sorbet | 25 Years Balsamic Vinegar

OR

DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

OR

SOUP OF THE DAY

* Please check with the service staff

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

OR

HOUSE-MADE SPAGHETTI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili Padi | White Wine | Tiger Prawns

OR

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

OR

CHICKEN MILANESE STYLE

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

OR

US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus
(SUPPLEMENTARY \$12**)

OR

PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

BLUEBERRY PANNA COTTA

Marinated Pineapple With Aged White Balsamic Vinegar | Vanilla Crumbs | Mint

OR

TROPICAL FRUIT PLATTER

Tropical Sorbet | Strawberries Coulis

OR

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits | Amaretti Crumbs |
Cocoa | Marsala Wine

MONTI

at 1-PAVILION

COLAPRANZO MENU

Monti presents 'Colapranzo' - Derived from the Italian Colazione (breakfast) and Pranzo (lunch). The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week whether it be a corporate luncheon, afternoon meeting or lazy brunch club. At Monti, the door is always open.

LUNCH

11am - 3pm

(Last order at 2:30pm)

Starters

SPINACH FLAN (V)

Parmigiano Cheese Fondue | Asparagus | Toasted Almond

19

BURRATINA & HEIRLOOM TOMATOES (V)

Marinated Heirloom Tomatoes | Aromatic Crumbs | Basil Oil

27

MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |
Red Onion Sorbet | 25 Years Balsamic Vinegar

30

DEEP FRIED FRESH CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

22

Pasta

Freshly Made In-House Pasta

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

25

HOUSE-MADE SPAGHETTONI AGLIO, OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

25

BAKED WAGYU BEEF & PORK LASAGNA

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

25

RAVIOLI (V)

Filled With Burrata Cheese | Burnt Butter Sauce | Pistachio Crumbs

24

Mains

CHICKEN MILANESE STYLE

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

27

12 HOURS SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

28

SLOW COOKED PORK BELLY

Fig Jam | Celeriac | Fennel & Grape Fruit Salad | Citrus Vinaigrette

28

US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus

42

PAN SEARED BARRAMUNDI FILLET

Eggplant Caponata | Broccolini | Sicilian Sauce

27

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji And Button Mushrooms In Butter | King Oyster Mushroom
Flat Parsley And Shallot

10

BLACK TRUFFLE DUSTED FRIES (V)

Crispy Golden Fries With Shaved Black Truffle And Parsley

14

ROSEMARY ROASTED POTATOES (V)

Rosemary Crystal Salt

10

SAUTEED BROCCOLINI (V)

Garlic | Chili

10

Dessert

DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

14

BLUEBERRY PANNA COTTA

Marinated Pineapple with Aged White Balsamic Vinegar | Vanilla Crumbs | Mint

12

TROPICAL FRUIT PLATTER

Tropical Sorbet | Fruit Coulis

12

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine

14

(V) - VEGETARIAN (P) - PORK (S) - SPICY

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