

**MONTI**

at 1·PAVILION

**DINE, IMBIBE AND  
PLAY BY THE WATERFRONT**

**CHEF'S  
DEGUSTATION MENU**

*Minimum 2 pax to dine*

6-course

<sup>s</sup>168 pp

*\*With wine pairing additional <sup>s</sup>80*

6-course Seasonal

<sup>s</sup>208 pp

*\*With wine pairing additional <sup>s</sup>80*

*Kindly inform service of your  
dietary restrictions and allergy.*

Known for its award-winning architectural marvel and timeless multi-faceted space, Monti offers Italian Dolce Vita by the bay. Curated by a team of culinary maestros, Monti brings the soul of authentic Tuscan-Italian cuisine to elevated heights. Both homely and refined, dishes are created to represent what Italian dining has been for years: hand-crafted, comforting and presented with heart.

*From all of us at Monti, welcome to our home.*

*Felix Chong*

**Felix Chong**  
Group Executive Sous Chef

## ANTIPASTI



<b>BURRATINA CHEESE</b> 18 Months Aged San Daniele Ham   Tomatoes   Rocket Salad   Basil   Coratina Extra Virgin Oil	38
<b>COLD CUTS</b> Chef's Selection   Marinated Olives   Pickles	42
<b>PAN SEARED HOKKAIDO SCALLOPS</b> Cauliflower Puree   Mortadella Ham   Seasonal Truffle   Pistachio	42
<b>ROCKET SALAD</b> Tomato San Marzano   Grapes   Onions   Beetroot   Mortadella Ham   Gorgonzola Dressing   Caramelized Walnuts	26
<b>WAGYU BEEF TARTARE</b> Mustard   Cane Sugar   Raw EggYolk   Capers   Pickles   Red Onion Sorbet   25 Years Aged Balsamic Vinegar	34
<b>HEIRLOOM TOMATO SALAD</b> Tuna Sauce   Crispy Pantelleria Capers   Cucumber   Onion   Anchovy   Basil   Herb Crumbs	28
<b>EGGPLANT PARMIGIANA *</b> Tomato Sauce   Mozzarella Cheese   Basil   Marinated Tomato   Wild Rocket   Caper Berries	26

## SOUP

<b>SOUP OF THE DAY</b> Please enquire with our service	22
<b>SEAFOOD STEW</b> Tiger Prawns   Mussels   Patagonian Squids   Lobster Broth   Basil   Cherry Tomatoes   Capers	28

*\* Vegetarian Serving*

*Kindly note that acts of showmanship are limited to indoor dining only.  
Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

## PASTA

*Pastas Are Freshly  
Made Daily*

### FREGOLA

Langoustine | Yellow Fin Tuna | Hokkaido Scallop | Boston Mussels | Sardinia Bottarga | Lobster Bisque | Cherry Tomato | White Wine | Basil | Italian Parsley

62

### TAGLIATELLE

Pork & Beef Wagyu Ragout | Sauce of Parmigiano Reggiano

38

### POTATO GNOCCHI

Smoked Speck Ham | Porcini Mushroom | Gorgonzola Cheese Sauce | Parmigiano Reggiano

36



### ACQUERELLO RISOTTO *(Prepared At The Table)*

Seasonal Truffle | Parmigiano Reggiano

*Please allow 20 minutes*

48

## A RAVIOLI AFFAIR

### LOBSTER & PRAWN MEZZELUNE

Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

58

### OSSOBUCO RAVIOLI

Veal Shank | Grana Padano | Cream of Bone Marrow | Lemon Zest

38

### RICOTTA RAVIOLI \*

Buffalo Ricotta Cheese | Spinach | Butter Sage Sauce

34

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## MAIN COURSE

### FISH OF THE DAY

Please enquire with our service

MARKET PRICE

#### ROASTED THYME WHITE COD

Tiger Prawn | Sauteed Baby Spinach | Toasted Pine Nuts | Marinara Sauce

58

#### GROUPER 'ACQUA PAZZA'

Clams | Mussels | Capers | Olives | Tomato | Basil | White Wine

54

## FROM THE INKA

*All Meats Are  
Grilled To Perfection*

#### CHARCOAL GRILLED IBERICO PORK PLUMA

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

46

#### PRIME RIB EYE 'TAGLIATA DI MANZO' (250 G)

Prime Ribeye Steak | Arugula | Mushroom | Parmigiano | Mustard Grains

72

#### CHARCOAL GRILLED LAMB RACK

Porcini Crocchetta | Mint Salsa Verde | Asparagus | Broccolini | Mustard

54

#### AUSTIGE F1 WAGYU TOMAHAWK (1.3 - 1.4 KG)

Grilled Sweet Corn | Roasted Potato | Roasted Garlic | Asparagus | Rocket Salad | Salsa Verde | Mustard

288

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## FIorentina EXPERIENCE

*Please allow 45 minutes*



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

358

*Marbling score: Signature Series MBS 9+*

Available exclusively at Monti, be assured 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 located at Mayura Station in South Australia. A unique diet of grain and chocolate imparts a buttery and nutty flavour. Enjoy an unparalleled flavour profile, silky tender texture and succulent juiciness.

### SANCHOKU F1 WAGYU T-BONE (1.1KG)

240

*Marbling score: MB5*

Rich, full-flavoured and consistently outstanding quality Wagyu raised in the rich pristine environment and lush green pastures of the gulf region in northern Queensland, Australia. To intensify marbling, tenderness and flavour, the cattle is progressively moved on to natural grains and oats for 300 days.

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## DESSERT

CLASSIC TIRAMISU	22
Espresso   Mascarpone Cheese   Savoiardi Biscuits   Cocoa Powder   Marsala Wine	
DARK CHOCOLATE FONDANT	18
64% Dark Chocolate   Forest Berries   Citrus Crumbs   Olive Oil Gelato	
SICILIAN CASSATA	18
Ricotta Cheese   Rum   Candied Fruit   Hazelnut   Passionfruit   Dark Chocolate	
ZABAGLIONE	22
Mixed Berries   Vanilla Gelato   Marsala Wine   Egg Yolk	
SMOKED MASCARPONE	22
Espresso Caviar   Frangelico   Morello Cherry   Pistachio & Coffee Crumbs	
 BOMBA	24
Hazelnut Praline Mousse   Crunchy Feuilletine Base   Hot Berries Compote	
CHEF'S CHOICE OF CHEESE PLATTER	32 / 46
Dried Fruits   Toasted Nuts   Marmalade   Cheese Cracker	

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