

# MONTI

at I-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 offers 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)



Alessandro Giustetti  
Chef De Cuisine, MONTI

## MONTI'S COMMUNAL SET MENU

• MINIMUM 2 PAX TO START •

\*for the entire table

138<sup>++</sup> pp

## Bread Service

## MONTI'S SIGNATURE TRUFFLE FOCACCIA (V)

Truffle Ricotta | 5 Years Aged Modena Balsamic Vinegar

Tuscany Extra Virgin Olive Oil

First loaf is complimentary

\*Supplementary <sup>17</sup>++

## 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

## STRACCIATELLA CHEESE

Sea Urchin | Spicy Beetroot Coulis | Basil Oil | Orange Scent

## BEEF TARTARE

Mustard | Raw EggYolk | Capers | Pickles | Red Onion Sorbet

Fried Rye Bread | Aged Balsamic Vinegar

## SICILIAN RED PRAWN CRUDO

Capsicum | Zucchini | Celery | Carrot | Pecorino Romano Fondue

Basil Oil

## EGGPLANT PARMIGIANA (V)

Mozzarella Cheese | Basil | Marinated Tomatoes

Wild Rocket | Caper Berries | Tomato Sauce

## SOUP OF THE DAY (V)

\* Please check with Service Staff

## Selection of Main Courses

\* For main course, choose 1 dish per pax

## HOUSE MADE SPAGHETTI ALLA CHITARRA (P)

Guanciale | Octopus | Lobster Bisque | Fresh Sicilian Tomatoes

Fresh Basil | Lemon Scent

or

## ACQUERELLO RISOTTO (V)

Seasonal Truffle | Aged Parmigiano Reggiano

or

## GRILLED FERMIN IBERICO PORK PLUMA (P)

White Corn | Soft Whipped Polenta | Roasted Shallots

Sugar Snap Peas | Balsamic Reduction

or

## OVEN BAKED FRESH GROUPER

Roasted Asparagus | Green Pea Purée | Mint Oil | Lemon Infused Lobster Jus

or

## WOOD FIRED SANCHOKU WAGYU MBS 6

Rocket Powder | Celeriac Chips | Celeriac Purée

Free Range EggYolk and Thyme Gel | Celeriac Infused Veal Jus

\* Supplementary <sup>128</sup>++

## Selection of Desserts

\* For dessert, choose 1 dish per pax

## LEMON BASIL CURD

Raspberry Mint Gel | Flaky Shortcrust | Citrus Crumbs

White Chocolate Cremoso | Pistachio Praline

## FLOURLESS TORTA AL CIOCCOLATO AND RASPBERRY

65% Valrhona Chocolate | Raspberry | Cherry Lime

## CITRUS SORBET

Fruit Macedonia | Yoghurt | Mint

## BREAD SERVICE



### MONTI'S SIGNATURE TRUFFLE FOCACCIA (V)

Truffle Ricotta | 5 Years Aged Modena Balsamic Vinegar | Tuscany Extra Virgin Olive Oil

*First Loaf is Complimentary*

ADDITIONAL LOAF - 7

## ANTIPASTI

### BUFFALO BURRATINA

Cherry Tomatoes | Purple Endives | Pine Nuts | Aged Balsamic Reduction | Pesto Genovese

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

38

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

Chef's Selection of Cold Cuts & Italian Cheeses | Bruschetta with Tomato & Stracciatella

Herbs and Honey Ricotta with Rye Bread

ADDITIONAL ORDER - 28 per pax

56

### ROASTED HOKKAIDO SCALLOPS (P)

Tiger Prawns | Crispy Guanciale | Pasta Crisps | Seasonal Truffles | Black Pepper & Free Range Yolk Sauce

52

### CURED YELLOWTAIL

Red Apples | Lime Caviar | Pink Radish | Acquerello Rice Puff | Raspberry Gel

38



### WAGYU BEEF TARTARE

Cane Sugar | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet | Fried Rye Bread

Mustard | 25 Years Aged Balsamic Vinegar

38

### ROASTED GILMAR OCTOPUS

Asparagus Salad | Caper Berries | Smoked Cream | Tomato Marmalade | Saffron Vinegar

38

### EGGPLANT PARMIGIANA (V)

Mozzarella Cheese | Basil | Marinated Tomatoes | Wild Rocket | Caper Berries | Tomato Sauce

32

## SOUP

### SOUP OF THE DAY

*Please check with Service Staff*

22

### SEAFOOD STEW

Tiger Prawns | Mussels | Patagonian Squid | Basil | Cherry Tomatoes | Capers | Lobster Broth

30

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## PASTA

*Pastas Are Freshly  
Made Daily*

### SEAFOOD PASTA

Tiger Prawns | Hokkaido Scallops | New Zealand Mussels | Lemon Crumbs | Lobster Sauce

OPTIONS FOR PASTA:

*Sardinian Fregola*

*Abruzzo Spaghetti alla Chitarra*

64

### HOUSE-MADE TRUFFLE TAGLIOLINI (V)

House-Made Seasonal Truffle Butter | Parmigiano Reggiano Aged 24 Months | Fresh Seasonal Truffles

45

### HOUSE-MADE PAPPARDELLE

U.S. Rabbit Ragout | Preboggion | Taggiasca Olives | Toasted Pine Nuts | Pecorino Cheese

42



### ACQUERELLO RISOTTO (V) *(with Tableside Service)*

Seasonal Truffles | Aged Parmigiano Reggiano

*Please allow 20 minutes preparation time*

48

## A RAVIOLI AFFAIR

### LOBSTER & PRAWN MEZZELUNE

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

58

### PUMPKIN TORTELLI

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder | Pecorino Cheese Fondue | Veal Jus

38

### PANSOTTI (V)

Ricotta Cheese | Marjoram | Spinach | Walnut Sauce “Sugo Di Noci”

36

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## MAIN COURSE

### FISH OF THE DAY

*Please check with Service Staff*

MARKET PRICE

#### PAN-SEARED BLACK COD

Italian Beans “Guazzetto” | Sautéed Baby Spinach | Dried Apricots | Toasted Almond Flakes

62

#### ROASTED DRY-AGED MEDITERRANEAN “OMBRINA”

Dry Aged Meagre | Purple Cabbage | Mushroom Essence | Jerusalem Artichoke Purée

58

#### GRILLED FERMIN IBERICO PORK PLUMA (P)

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

56

#### US PRIME RIBEYE “TAGLIATA” STYLE (250 G)

Rosemary Marble Potatoes | Sautéed Porcini Mushrooms | Whole Grain Mustard | Beef Jus

79

#### 48 HOURS SLOW-COOKED US PRIME SHORT RIBS

Seasonal Vegetables | Citrus Crumbs | Parsnip Purée | Lemon Scent Veal Jus

76

#### ROASTED WHITE PYRENEES LAMB RACK

Chickpea & Parmigiano Crust | Roasted Fingerling Potatoes with Sundried Tomato Tapenade  
Banana Shallots | Yoghurt

58

#### MORGAN RANCH US PRIME OP RIB (500G) *Serves 2 Pax*

Tomatoes on Vine | Salsa Verde

148

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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 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. 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 and lush green pastures of the Gulf region in Northern Queensland, Australia. To enhance marbling, tenderness, and flavor, our cattle are carefully transitioned to a diet of natural grains and oats for a period of 300 days. The result is a Sanchoku Fiorentina that captivates with its full-flavored and rich profile accompanied by a thoughtful selection of seasonal vegetables and condiments. (*serves 3-4 pax*)



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## SIDES

|   |    |
|---|----|
| <b>SAUTÉED ASPARAGUS</b><br>Quinoa   White Corn & Tomato Salsa                    | 16 |
| <b>ROASTED BRUSSELS SPROUTS (P)</b><br>Pancetta   Garlic   Pistachios             | 16 |
| <b>SOFT WHIPPED POTATO WITH BONE MARROW (P)</b><br>Crispy Parma Ham   Herb Crumbs | 14 |
| <b>ROASTED MUSHROOMS</b><br>Garlic   Parsley   White Truffle Oil                  | 14 |
| <b>CREAM OF SPINACH</b><br>Raisins   Pine Nuts                                    | 16 |

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## DESSERT

|   |   |         |
|---|---|---------|
|  | <b>MONTI'S MOLTEN PISTACHIO TIRAMISÚ</b>  | 25      |
|   | Espresso   Mascarpone Cheese   Savoiardi Biscuits   Roasted Sicilian Pistachios   Marsala Wine      |         |
|   | <b>DARK CHOCOLATE FONDANT</b>   | 22      |
|   | 64% Dark Chocolate   Forest Berries   Coffee and Pistachio Crumble   Olive Oil Gelato               |         |
|   | <b>SICILIAN CASSATA</b>   | 22      |
|   | Ricotta Cheese   Rum   Candied Fruits   Hazelnuts   Lemon Verbena Gel   Dark Chocolate              |         |
|   | <b>LEMON BASIL CURD</b>   | 24      |
|   | Raspberry Mint Gel   Flaky Shortcrust   Citrus Crumbs   White Chocolate Cremoso   Pistachio Praline |         |
|   | <b>POACHED WILLIAM PEAR</b>   | 24      |
|   | Moscato   Vanilla Snow   Strawberry Leather   Burnt Oranges   Caramelized Figs Gelato               |         |
|  | <b>BOMBA</b>  | 26      |
|   | Hazelnut Praline Mousse   Crunchy Feuilletine Base   Hot Berries Compote                            |         |
|   | <b>CHEF'S SELECTION OF CHEESE</b>   | 32 / 46 |
|   | Dried Fruits   Toasted Nuts   Marmalade   Cheese Crackers   |         |

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