

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

at I-PAVILION

MONTI'S COMMUNAL SET MENU

• MINIMUM 2 PAX TO START •

*for the entire table

138⁺⁺ pp

Bread Service

MONTI'S SIGNATURE TRUFFLE FOCACCIA

Truffle Ricotta | 5 Years Aged Modena Balsamic Vinegar
Tuscany Extra Virgin Olive Oil
First loaf is complimentary

*Supplementary '9⁺⁺

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

BURRATINA CHEESE (P)

San Marzano Tomatoes | Roti Chips | Cilantro | Aged Sour Plums

BEEF TARTARE

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
Fried Rye Bread | Aged Balsamic Vinegar

SICILIAN RED PRAWN CARPACCIO

Osteria Caviar | Hae Bee Hiam Emulsion | Fried Shallots | Pepper Mint

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 TAGLIATELLE

Wagyu Beef Rendang | Tomatoes | Coconut Emulsion | Kaffir Leaf Oil

ACQUERELLO RISOTTO (V)

Seasonal Truffles | Aged Parmigiano Reggiano

GRILLED FERMIN IBERICO PORK PLUMA

White Corn | Soft Whipped Polenta | Roasted Shallots | Sugar Snap Peas
Balsamic Reduction

ROASTED BELACAN MARINATED PATAGONIAN TOOTHFISH

Seasonal Vegetables | Saffron and Galangal Broth

GRILLED SANCHOKU WAGYU MBS 6

Cured & Confit Free-Range Egg Yolk | Coconut Rice Espuma
Roasted Eggplants | Lime Dressing | Lemongrass Infused Truffle Jus

* Supplementary '28⁺⁺

Selection of Desserts

* For dessert, choose 1 dish per pax

PANDAN TIRAMISÚ

Pandan Leaf | Savoiard Biscuit | Espresso | Chocolate Chips
Coconut Flakes

SICILIAN CASSATA

Ricotta Cheese | Rum | Candied Fruits | Hazelnut | Lemon Verbena Gel
Dark Chocolate

CITRUS SORBET

Fruit Macedonia | Yoghurt | Mint

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 SIGNATURE TRUFFLE FOCACCIA

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

First Loaf is Complimentary

ADDITIONAL LOAF - 9

BUFFALO BURRATINA

38

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

ADDITIONAL VIANI 20 MONTHS AGED TUSCAN HAM DOP - 12

ANTIPASTO MISTO (P) *Minimum 2 pax*

28

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

Herbs and Honey Ricotta with Rye Bread

ROASTED HOKKAIDO SCALLOPS (P)

52

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

ANTIPASTI

CURED YELLOWTAIL

38

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

WAGYU BEEF TARTARE

38

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

Mustard | 25 Years Aged Balsamic Vinegar

ROASTED GILMAR OCTOPUS

38

Peperonata | Celery Hearts | Endives | Balsamic Reduction

EGGPLANT PARMIGIANA (V)

32

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

SOUP

SOUP OF THE DAY

22

Please check with Service Staff

SEAFOOD STEW

30

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

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PASTA

*Pastas Are Freshly
Made Daily*

SEAFOOD PASTA

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

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

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

A RAVIOLI AFFAIR

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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

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.

STONE AXE FULL-BLOOD WAGYU T-BONE (1.1KG)

348

Marbling score: MBS 8/9

Australia's award-winning Wagyu beef, achieving back-to-back Grand Champion titles at Wagyu Branded Beef Awards. Sourced from breeding herds in New South Wales and Victoria, elevated over 1000m above sea level, Stone Axe's Full Blood Japanese Black Wagyu thrives in a low-stress environment. Maintaining 100% genetics, our beef embodies the epitome of Australian Wagyu excellence – a true delight in every bite. (*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

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

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DESSERT

CLASSIC TIRAMISÚ	25
Espresso Mascarpone Cheese Savoiardi Biscuits Cocoa Powder Marsala Wine	
DARK CHOCOLATE FONDANT	22
64% Dark Chocolate Forest Berries Coffee and Pistachio Crumble Olive Oil Gelato	
SICILIAN CASSATA	22
Ricotta Cheese Rum Candied Fruits Hazelnuts Lemon Verbena Gel Dark Chocolate	
CROSTATA	24
Strawberry Jam Mandarin Orange Sorbet Aged Balsamic Vinegar Fresh Strawberries Lime Meringue Apple Snow	
POACHED WILLIAM PEAR	24
Moscato Vanilla Snow Strawberry Leather Burnt Oranges Caramelized Figs Gelato	
 BOMBA	26
Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berries Compote	
CHEF'S SELECTION OF CHEESE	32 / 46
Dried Fruits Toasted Nuts Marmalade Cheese Crackers	

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