

MONTI

at I·PAVILION

• 3 COURSE DINNER MENU •

168⁺⁺ pp

Amuse Bouche

Foie Gras Kaya Wafer

Cured Salmon & Tuna in Kueh Pie Tee Jelly Shell with Basil & Black Ebico

Lobster Arancini and Smoked Laksa Mayonnaise

First Course

Sicilian Red Prawn Carpaccio

Osteria Caviar | Fried Shallots | Peppermint | Hae Bee Hiam Emulsion

Second Course

Roasted Belacan Marinated Patagonian Toothfish

Seasonal Vegetables | Saffron and Galangal Broth

OR

Grilled Sanchoku Wagyu MBS 6

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

Third Course

'Sing-Italian' Kueh Lapis

White Chocolate | Japanese Red Bean | Blue Cheese | Coconut | Red Dragon Fruit Snow