

# MONTI

at 1·PAVILION

## Brunch Favorites

### THE MONTI 'EGGS BENEDICT'

Sundried Tomato Focaccia | Sautéed Spinach | Avocados  
Poached Cage-Free Eggs | Choice of Mortadella OR Smoked Salmon  
Anchovy & Capers Hollandaise

### ITALIAN MELTING

#### STRACCIATELLA BAGUETTE (P)

Stracciatella Cheese | Parma Ham | Tomatoes  
Fennel | Jalapeño Pepper | Arugula | Honey Mustard

#### STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella  
Crushed Pistachio

#### MARINATED TOMATO SALAD (V)

Red Onions | Fennel | Walnuts | Basil | Sherry & Honey Vinaigrette

### FRIED CALAMARI

Zucchini | Carrots | Fresh Lemon | House Made Pickled Sauce

#### WHITE BEAN PUTTANESCA SOUP (V)

Cannellini Beans | Onions | Tomatoes | Olives | Garlic Bread

## Pasta

*Freshly Made In-House Pasta*

#### RICOTTA & PORCINI MUSHROOM RAVIOLI (V)

Sage | Oregano | Truffle Cream Sauce

#### GARGANELLI PASTA

Manilla Clams | Bottarga | Aglio Olio | Saffron  
Garlic & Parsley Crumbs

#### RIGATONI PASTA (P)

Wagyu Beef & Pork Ragout | Parmesan Cheese | Tomato Sauce

#### TRUFFLE RISOTTO (V)

Truffles & Mushrooms | Olives | White Truffle Oil

## WEEKEND COLAPRANZO MENU

MONTI presents 'Colapranzo' - Derived from the Italian Colapranzo (breakfast) and Pranzo (lunch). The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week. Menu is applicable on Weekends & Public Holidays.

### ITALIAN BRUNCH BY THE BAY

11am - 3pm

(Last order at 2:30pm)

Adult - \$88<sup>++</sup>

Add-on: \$25<sup>++</sup>pp for free flow Coffee, Tea, Juices, Soft Drinks & Mocktails

Add-on: \$78<sup>++</sup>pp for free flow Prosecco, Red & White Wines,  
Selected Spirits, Beers

Kids - \$44<sup>++</sup>

Under 6 Years old - Kids dine free

## Mains

#### ANGUS BEEF TENDERLOIN 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus  
Supplementary \$22<sup>++</sup>

#### ROASTED CHICKEN ROULADE

Roasted Fennel with Orange | Broccolini | Clementine and Leek Jus

#### SLOW COOKED BEEF CHEEK

Lemon & Rosemary Gremolata | Soft Whipped Potatoes

#### ROASTED DUCK LEG

Vin Cotto | Roasted Zucchini | Salt Baked Celeriac  
Aged Balsamic Sauce

#### PAN ROASTED BARRAMUNDI

Capsicum & Zucchini Stew | Mint Salsa Verde

#### SPICY ITALIAN SAUSAGE (S)

Pumpkin Polenta | Caramelized Balsamic Onions | Aged Balsamic Glaze

## Sides

#### SAUTÉED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V)

Shimeji, Button & King Oyster Mushrooms | Flat Parsley

#### TRUFFLE FRIES (V)

White Truffle Oil

#### BRAISED SUMMER VEGETABLES (V)

Onions | Zucchini | Capsicum | Thyme | Garlic Tomato Sauce

## Dessert

#### DARK CHOCOLATE FONDANT

Dark Chocolate Ganache | Olive Oil Gelato

#### MONTI'S TIRAMISÚ

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

#### TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola  
(Optional Yoghurt)

#### WATERMELON ROSE PANNA COTTA

Rosemary & Honey Coulis | Honeycomb | Lime Meringue

(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.

Please take note of the last alcohol order at 2:15pm & last alcohol serving at 2:30pm.  
The management reserves the right to refuse service of alcohol to guests deemed intoxicated.