

# MONTI

at I·PAVILION

CHRISTMAS  
• 4 COURSE DINNER MENU •

158<sup>++</sup> pp

*MONTI's 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 7<sup>++</sup>*

*First Course*

**Sicilian Red Prawn (P)**

Guanciale | Orange | Cranberry Coulis

*Second Course*

**Acquerello Risotto**

US Maine Lobster | Fresh Sicilian Tomatoes | Seasonal Fresh Truffles | Basil Oil

*Main Course*

**Sanchoku Wagyu Striploin**

Glazed Chestnuts | Celeriac Purée | Blackberry Infused Veal Jus

*or*

**Patagonian Toothfish**

Grilled Endives | Almonds | Lemon Dust | Pomegranate Jus

*Pre-Dessert*

**Citrus Sorbet**

Figs | Pomegranate | Balsamic

*Dessert*

**Panettone Tiramisu**

Pistachios | Morello Cherries