

MONTI

at 1-PAVILION

NEW YEAR'S EVE 5-COURSE MENU

2nd Seating
\$308++ Per Pax

MONTI'S SIGNATURE TRUFFLE FOCACCIA (V)

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

Amuse Bouche

FONTINA ARANCINI WITH TRUFFLE EMULSION (V)

36 MONTHS AGED PARMIGIANA REGGIANO (V)

with Honeycomb

STRACCIATELLA CHEESE PARFAIT

with Red Prawn Tartare & Basil Caviar

1st Course

HOKKAIDO SCALLOP & BLUEFIN TUNA TARTARE

Oscietra Caviar | Dogfennel | Fried Egg Yolk | Crème Fraîche | Dill Oil

2nd Course

HOUSE MADE ORECCHIETTE

Octopus & Tripe Ragout | Rosemary Béchamel Foam | Shaved Fresh Truffles

3rd Course

PATAGONIAN TOOTHFISH 'A LA PLANCHA'

Grilled Maine Lobster | Chanterelle Mushrooms | Capsicum & Apricot Purée
Orange Infused Lobster Jus

OR

FOR NON-PORK CONSUMER:

WAGYU BEEF STRIPLIN 'ROSSINI STYLE'

Foie Gras | Porcini Mushroom Purée | Chanterelle Mushrooms | Pumpkin | Hazelnut Jus

4th Course

ROASTED DE-BONED QUAIL (P)

Foie Gras | Pancetta | Mushroom Farce | King Oyster Mushrooms | Pumpkin
Shaved Seasonal Truffles | Hazelnut Jus

5th Course

MONTI'S MONT BLANC

Chestnuts | Pistachio | Mascarpone | Morello Cherries | White Chocolate

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.