MONTI

SAN VALENTINO

AVAILABLE FROM 13 - 15 FEBRUARY 2026

RM488++ PER COUPLE (NON-WINDOW) | RM520++ PER COUPLE (WINDOW SEAT)

SEATING AVAILABLE: 6PM - 8PM & 8.30PM - 10.30PM

ENTRATA

SALMONE AFFUMICATO E TARTUFO

Smoked Salmon, Guacamole, Truffle Pate, Alfalfa Sprouts

1ST COURSE

SGOMBRO

Pan-Seared Marinated Mackerel, Served With Pickled Cucumbers,
Sun-Dried Cherry Tomato Salsa, Mascarpone Cheese & Fish Roe

OR

AGRIN POTATO AND LEEK VELOUTÉ

Thin & Crispy Foccacia With Ricotta Cheese Mousse Spread

2ND COURSE

STUFFED SNAPPER WITH OCEAN TORTELLINI

Pan-Seared Snapper Stuffed With Dill Tiger Prawn Paste, Served With Sauté Spinach &
Topped With Lemon Butter Cream, Tomatoes, Parsley & Fish Roe

3RD COURSE

RIVER SCAMPI AL GRATIN TRUFFLES

Creamy Ocean Bisque Served With Roasted Chunky Potatoes,
Arugula, Fresh Thyme Topped With Balsamic Dressing

OR

LAMB LOIN

Roasted Butternut Squash With Fresh Rosemary,
Buttery Black Peppercorn Gravy & Sauté Edamame

OR

MANZO ALLA BORGOGNONA

(SUPPLEMENT RM84 PER PAX)

Beef Ragout Served With Ravioli,
Pan-Seared Foie Gras & Green Asparagus

PRE DESSERT

MANGO LYCHEE SORBET

4TH COURSE

THE SAN VALENTINO TIRAMISU

Served With Strawberry Macaron

Kindly note that acts of showmanship are limited to indoor dining only.
Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.