

MONTI

DINE, IMBIBE AND PLAY AT THE HIGHEST ROOFTOP IN MELAKA

Experience Italy at its finest in MONTI Melaka, where culinary maestros elevate authentic Italian cuisine to extraordinary heights. With premium ingredients, our dishes blend cherished traditions, showcasing handcrafted pastas and show-stopping hero dishes. Prepare to fall in love with flavours celebrating Italy's heart within MONTI Melaka's enchanting ambiance.

From all of us at MONTI, welcome to our home.

MONTI

DEGUSTATION 4 COURSE MENU

RM228++ PER PAX (MIN. 2 PAX TO START INDIVIDUALLY)

FOCCACIA

Extra Virgin Olive Oil | Balsamic

1ST COURSE - ANTIPASTI

FRITTO MISTO DI MARE

A delightful bowl of fried fresh seafood, including sea perch, squid and prawns.

OR

CAPESANTE ALLA PIASTRA

Seared Hokkaido Scallops, served with salt-baked cauliflower puree, fried broccoli, fresh truffles and a dash of chili oil.

2ND COURSE - ZUPPA

CREMA DI FUNGHI (V)

Classic cream of mushroom, served with herb croutons and basil oil.

OR

POMODORO E BASILICO (V)

A tomato soup served with herb croutons and basil oil.

ADDITIONAL COURSE

(SUPPLEMENT RM35)

FETTUCCINE DI GAMBERI

Fettuccine pasta served with a rich and flavourful prawn stock, topped with tiger prawns, squid, green mussels & grated Parmesan cheese.

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Enjoy a 10% discount for 1-Sky Society Members. All prices are subjected to 10% service charge & prevailing government taxes.

3RD COURSE - IL SECONDI

SALMONE SCOTTATO IN PADELLA

A pan-seared salmon fillet, served alongside mashed potatoes, wild mushrooms and cream of spinach.

OR

GALLETTO ARROSTO

Roasted whole spring chicken, with a side of rosemary potatoes, grilled broccoli, garlic puree & chicken jus.

OR

TAGLIATA DI MANZO ALLA GRIGLIA (200GM)

Flame-grilled 200GM grass fed ribeye, served with truffle mashed potatoes, grilled asparagus & beef stock reduction.

(SUPPLEMENT RM68)

4TH COURSE - DOLCE

LAVA DI TIRAMISU DI MONTI

MONTI's signature lava tiramisu, with a molten cream & Mascarpone cheese.

OR

MOUSSE AL CIOCCOLATO BELGA

A silky Belgian dark chocolate mousse with a chocolate sponge, dark chocolate ganache & hazelnuts.

SPECIALITÀ DELLO CHEF

CARPACCIO DI MANZO

Homemade beef carpaccio, served alongside dijon mustard, black peppercorn, arugula leaves, shaved Parmesan cheese & anchovies dressing.

72

LINGUINE DI GAMBERI

Linguine pasta served with a rich and flavourful prawn stock, topped with tiger prawns, squid, green mussels & grated Parmesan cheese.

58

FETTUCCINE AL PESTO CON ASPARAGI VERDI

Fettuccine pasta served in green asparagus sauce and fresh pesto, topped with cherry tomatoes & Parmesan cheese.

42

SPAGHETTI ALLA PUTTANESCA

A Naples-inspired pasta with a classic Puttanesca sauce, served with chicken sausages, olives & Parmesan cheese.

42

PIZZA AI FRUTTI DI MARE

A seafood stock-based pizza topped with prawns, squid, mussels, and shredded Mozzarella cheese.

58

PIZZA AL TRIO DI POLLO

A triple chicken pizza topped with chicken slices, grilled chicken breast and chicken sausages. Topped with Mozzarella cheese.

45

MISTO DI MARE AL SUGO DI PESCE

A homemade rich seafood-based broth with salmon, red snapper, tiger prawn. Served with mashed potatoes, asparagus, & lemon capers butter sauce.

72

MERLUZZO ARGENTATO AL FORNO CON INFUSIONE DI LIMONE



Baked lemon-infused cod fish served with roasted pumpkin, pomodoro sauce, and cherry tomatoes.

138

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ANTIPASTI

-  **FRITTO MISTO DI MARE** 58
A delightful bowl of fried fresh seafood, including sea perch, squid and prawns.
-  **TARTARE DI MANZO** 60
A classic beef tartare served with pickles, capers, red onion sorbet, topped with aged balsamic vinegar, Parmiggiano Reggiano, crostini and a free-range egg yolk.
- INSALATA DI CESARE** 42
A Caesar salad served with smoked duck bits, cherry tomatoes and garlic croutons. Complimented with Grana Padano cheese and Caesar dressing.
- CAPELANTE ALLA PIASTRA (S)** 65
Seared Hokkaido scallops, served with salt-baked cauliflower puree, fried broccoli, fresh truffles and a dash of chili oil.

ZUPPE

- CREMA DI FUNGHI (V)** 35
Classic cream of mushroom, served with herb croutons and basil oil.
- ZUPPA DI MARE** 48
A hearty seafood stew consisting of river prawns, squids, clams in a rich crustacean broth.
- POMODORO E BASILICO (V)** 28
A tomato soup served with herb croutons and basil oil.
- VELLUTATA DI ZUCCA (V)** 28
A butternut squash soup served with herb croutons and basil oil.

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PASTE E RISOTTI

SPAGHETTI AGLIO E OLIO (S)	55
<i>Seafood Aglio Olio with tiger prawns, squid and garlic emulsion, finished with chili oil and Italian parsley.</i>	
 RISOTTO AL TARTUFO (V) (PREPARED AT THE TABLE)	95
<i>Acquerello rice cooked with truffles, finished off in a Parmigiano Reggiano cheese wheel and topped with freshly shaven truffles.</i>	
PAPPARDELLE AL RAGU DI MANZO	60
<i>Pappardelle pasta served with a rich short ribs ragout. Topped with Grana Padano cheese.</i>	
PASTA 'MELAKA'	48
<i>A local twist of the classic ragout. Pasta served with pulled beef rendang, topped with coconut emulsion and kaffir lime oil.</i>	

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PIZZE

	PIZZA TOSCANA <i>A Tuscan-inspired tomato-based pizza consisting of beef ragout, porcini mushrooms, topped with Grana Padano & Mozzarella cheese and seasonal truffle.</i>	48
	PIZZA LOMBARDIA (V) <i>A pizza inspired by the region of Lombardy. Served with figs, acacia honey, topped with Gorgonzola, Parmigiano Reggiano & Mozzarella cheese.</i>	58
	QUATTRO FORMAGGI (V) <i>A classic four-cheese pizza, consisting of Grana Padano, Brie, Scarmorza and Mozzarella on a tomato-based pizza bread.</i>	68
	PIZZA AI FUNGHI (V) <i>A mushroom pizza with seasonal mushrooms, porcini sauce and olives topped with Mozzarella cheese.</i>	68
	PIZZA MARGHERITA (V) <i>A Margherita pizza with tomatoes from Cameron Highlands, Burrata and fresh basil.</i>	38
	PIZZA AL RAGU DI MANZO <i>A tomato-based pulled beef pizza, topped with Mozzarella Cheese.</i>	58

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SECONDI PIATTI

	SALMONE SCOTTATO IN PADELLA <i>A pan-seared salmon fillet, served alongside mashed potatoes, wild mushrooms and cream of spinach.</i>	63
	GALLETTO ARROSTO <i>Roasted whole spring chicken, with a side of rosemary potatoes, grilled broccoli, garlic puree & chicken jus.</i>	75
	TAGLIATA DI MANZO ALLA GRIGLIA (200GM) <i>Flame-grilled 200GM grass fed ribeye, served with truffle mashed potatoes, grilled asparagus & beef stock reduction.</i>	188
	COSTOLETTE DI AGNELLO <i>Rack of lamb with a Parmigiano & chickpea crust, with a side of roasted potatoes, sundried tomato tapenade and grilled shallots.</i>	108
	COSTINE DI MANZO BRASATE <i>Slow-cooked beef short ribs, served with rosemary whipped potatoes, mushrooms, a hearty vegetable ragu. Topped with dark chocolate gremolata.</i>	148
	BISTECCA ALLA GRIGLIA 500GM (SERVES 2 PAX) <i>Flame-grilled T-bone steak, served with tomatoes on vine, salsa verde and assorted premium condiments.</i>	228

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CONTORNI

FUNGHI ARROSTO (V)	25
<i>Roasted Mushrooms, drizzled with white truffle oil.</i>	
VERDURE DELL'ORTO ARROSTO (V)	28
<i>Roasted garden vegetables, served with quinoa, roasted corn & tomato salsa.</i>	
PATATE ARROSTO AL ROSMARINO (V)	25
<i>Roasted potatoes with rosemary & garlic butter, topped with Parmigiano Reggiano & herb crumbs.</i>	
PURÈ DI PATATE AL TARTUFO (V)	38
<i>Truffle mashed potatoes, topped with black truffles & truffle oil.</i>	
PATATINE AL TARTUFO (V)	35
<i>Truffle fries, drizzled with white truffle oil, Grana Padano cheese & seasonal truffle.</i>	

DOLCI

 LAVA DI TIRAMISU DI MONTI	40
<i>MONTI's signature lava tiramisu, with a molten cream & Mascarpone cheese.</i>	
 BOMBA	40
<i>A molten chocolate dome with hazelnut praline mousse, crunchy feuilletine base, and hot berry compote.</i>	
FONDENTE AL CIOCCOLATO	40
<i>A molten dark chocolate fondant cake, made with 64% dark chocolate, served with a side of forest berries, coffee & pistachio crumbs and an olive oil gelato.</i>	
MOUSSE AL CIOCCOLATO BELGA	40
<i>A silky Belgian dark chocolate mousse with a chocolate sponge, dark chocolate ganache & hazelnuts.</i>	
YOGURT E FORMAGGIO AL MANGO	40
<i>A delightful mango & cheese dessert, with mango gel, fresh mangoes, mango compote on vanilla sponge.</i>	

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