

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 seabass, 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.

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.

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.