

MONTI

The Art of
Al Dente

23 OCT 2026 | 6PM-10PM | MONTI MELAKA

An exclusive culinary collaboration featuring Barilla Pasta Champions Malaysia & Singapore



I • MARE

Seafood Salad

Fried Polenta · Vanilla-Confit Lemon · Garlic Prawns · Scallops · Marinated Octopus · Basil Aioli · Lemon Aioli

II • PASTA

Rigatoni Alle Sing-Italian

Chef Felix · Barilla Pasta Champion Singapore
Tomatoes · Parmigiano · Basil

III • PASTA

Lamb Ragù Penne

Chef John · Barilla Pasta Champion Malaysia
Slow-Simmered Lamb Ragù · Aromatic Mediterranean Spices

Palate Cleanser

Tomatoes & Basil Consommé

IV • MARE

Pan-Seared Barramundi

Tomato Marmalade · Saffron Seafood Velouté · Dill Oil · Baby Spinach · Capsicum · Button Mushrooms

V • TERRA

Braised Wagyu Beef Cheek

100% Dark Chocolate · Kelp · Soft Whipped Potatoes · Carrots · Onions · Celery · Truffle Jus

VI • DOLCE

Deconstructed Tiramisù

Coffee Sabayon · Vanilla Crumbs · Crispy Pasta · Hazelnut Mascarpone · Fior di Latte Gelato · Savoiardi



One Savoury Night. Two Culinary Geniuses. Six Award-winning Courses.