

MONTI

MONTI BEVERAGES: THE ART OF APERITIVO AND BEYOND

At MONTI, every glass is crafted to elevate your moment, whether you're watching the sunset paint the sky or indulging in the timeless flavors of Italy. Our comprehensive beverage list celebrates the art of the aperitivo and the simple joy of a well-made drink.

THE MONTI EXPERIENCE

Explore a curated selection of wines from Italy's iconic regions alongside international favourites, thoughtfully chosen to complement every dining experience. Discover your perfect pairing through The Wine Expedition, a sensory tasting journey where every glass tells its own story.

From robust Birra and refined Whisky & Gin selections to handcrafted Mocktails, chilled juices, fine teas, and classic Italian refreshments, every beverage is designed to elevate your moment at MONTI.

A celebration of la dolce vita, best enjoyed with unforgettable views, exceptional cuisine, and wonderful company.

MONTI

VINI DELLA CASA (AL CALICE & ALLA BOTTIGLIA) HOUSE POUR WINES (BY THE GLASS & BY THE BOTTLE)

BY GLASS | BY BOTTLE

Chateau Los Boldos Tradition Reserved Sauvignon Blanc - Chile

38 | 178

*Light-bodied | Fresh & Citrusy | Bright tropical fruits with refreshing citrus and herbal notes.
Best Paired With: Seafood Misto in Rich Fish Broth, Lemon-Infused Baked Cod, Seafood Stew in Crustacean Broth, Caesar Salad with Smoked Duck.*

Chateau Los Boldos Tradition Reserved Cabernet Sauvignon - Chile

38 | 178

*Full-bodied | Bold & Smooth | Blackcurrant, ripe berries, and subtle spice with velvety tannins.
Best Paired With: Flame-Grilled Steak, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb.*

Corte Giara Pinot Grigio delle Venezie DOC - Italy

58 | 228

*Light-bodied | Crisp & Elegant | Green apple, pear, and subtle citrus with a clean finish.
Best Paired With: Truffle Risotto, Aglio e Olio Spaghetti, Pan-Seared Salmon, Seared Hokkaido Scallops.*

Cecchi Chianti Classico "Storia di Famiglia" DOCG - Italy

68 | 278

*Medium-bodied | Elegant & Balanced | Cherry, red berries, and gentle spice with smooth tannins.
Best Paired With: Beef Ragù Pizza, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb.*

Mionetto Prosecco Superiore 'Luxury' Brut DOCG - Italy

70 | 288

*Light-bodied | Crisp & Refreshing | Fresh green apple, pear, and delicate citrus with fine bubbles.
Best Paired With: Seared Hokkaido Scallops, Beef Carpaccio, Burrata Margherita Pizza, Crispy Mixed Seafood Fritto.*

MONTI

Sommelier's Exclusive



VINI BIANCHI | WHITE WINES

Cloudy Bay Sauvignon Blanc

378

Light-bodied | Vibrant & Expressive | Passionfruit, grapefruit, and fresh herbs with lively acidity.

Best Paired With: Smoked Duck Caesar Salad, Seafood Pizza, Seafood Stew, Lemon-Infused Baked Cod.

Guerra Albano Ribolla Gialla Friuli Colli Orientali DOC

248

Light-bodied | Delicate & Refreshing | White flowers, citrus, and orchard fruits with crisp acidity.

Best Paired With: Margherita Pizza, Seared Scallops, Aglio e Olio Spaghetti, Mushroom Soup.

Caserio de Dueñas — Verdejo Superior

248

Light-bodied | Crisp & Aromatic | Refreshing citrus, green apple, and herbal notes with vibrant acidity.

Best Paired With: Seafood Misto, Seafood Pizza, Lemon-Infused Baked Cod, Smoked Duck Caesar Salad.

Vesevo Greco di Tufo DOCG 2022

238

Medium-bodied | Rich & Complex | Stone fruit, citrus blossom, and minerality with refreshing acidity.

Best Paired With: Truffle Risotto, Lemon-Infused Baked Cod, Seafood Stew, Pan-Seared Salmon.

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MONTI

Sommelier's Exclusive



VINI ROSSI | RED WINES

Aloxe-Corton — Domaine Latour

438

Full-bodied | Silky & Complex | Red berries, earthy notes, and fine oak with elegant structure.

Best Paired With: Pan-Seared Salmon, Roasted Spring Chicken, Wild Mushroom Pizza, Truffle Risotto

La Poderina Brunello di Montalcino DOCG 2018

448

Full-bodied | Elegant & Structured | Black cherry, dried herbs, tobacco with a long finish.

Best Paired With: Braised Beef Short Ribs, Grilled Steak, Parmesan-Crusted Rack of Lamb, Beef Ragù Pizza

Mario Gagliasso Barolo Rocche dell'Annunziata 2019

448

Full-bodied | Powerful & Refined | Rose petals, cherry, truffle, and firm tannins with exceptional complexity.

Best Paired With: Flame-Grilled T-Bone Steak, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb

Château Fortia Châteauneuf-du-Pape Tradition Rouge 2020

368

Full-bodied | Rich & Spicy | Dark berries, herbs, pepper, and silky tannins with remarkable depth.

Best Paired With: Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb, Grilled Steak, Pasta Melaka.

Cloudy Bay Pinot Noir

348

Medium-bodied | Silky & Refined | Cherry, raspberry, subtle spice, and smooth tannins.

Best Paired With: Roasted Spring Chicken, Truffle Risotto, Parmesan-Crusted Rack of Lamb.

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Sommelier's Exclusive



BOLLICINE | SPARKLING

Chandon Brut NV

348

*Light-bodied | Elegant & Refreshing | Fresh citrus, green apple, and brioche with fine persistent bubbles.
Best Paired With: Beef Carpaccio, Seafood Pizza, Crispy Mixed Seafood Fritto, Seared Hokkaido Scallops.*

Mionetto Prosecco Superiore 'Luxury' Brut DOCG - Italy

288

*Light-bodied | Crisp & Refreshing | Fresh green apple, pear, and delicate citrus with fine bubbles.
Best Paired With: Seared Hokkaido Scallops, Beef Carpaccio, Burrata Margherita Pizza, Crispy Mixed Seafood Fritto.*

MONTI

VINI BIANCHI | WHITE WINES

Tenuta Garetto Derthona Timorasso Colli Tortonesi DOC - Italy	338
<i>Medium-bodied Rich & Complex Stone fruits, citrus, and floral aromas with a silky texture. Best Paired With: Truffle Risotto, Seared Hokkaido Scallops, Lemon-Infused Baked Cod, Pan-Seared Salmon.</i>	
Kellerei Bozen Kleinstei Gewürztraminer - Italy	298
<i>Medium-bodied Floral & Aromatic Lychee, rose petals, and exotic spices with a fragrant finish. Best Paired With: Roasted Spring Chicken, Pasta Melaka, Butternut Squash Velouté, Wild Mushroom Pizza.</i>	
Poggio Del Sasso Vermentino IGT 2023 - Italy	279
<i>Light-bodied Fresh & Coastal Citrus, green apple, and delicate floral notes with a refreshing finish. Best Paired With: Seafood Misto in Rich Fish Broth, Lemon-Infused Baked Cod, Seafood Pizza.</i>	
G.D. Vajra Moscato d'Asti DOCG - Italy	278
<i>Light-bodied Sweet & Fruity Aromas of peach, apricot, orange blossom, and honey, lightly sweet finish. Best Paired With: Bomba, Lava Tiramisu, Mango & Cheesecake Delight, Belgian Chocolate Mousse.</i>	
Vigna Madre Dessiro Sauvignon Blanc 2024 - Italy	238
<i>Light-bodied Vibrant & Aromatic Refreshing tropical fruit with lively citrus flavours. Best Paired With: Seafood Pizza, Lemon-Infused Baked Cod, Aglio e Olio Spaghetti, Caesar Salad</i>	
Corte Giara Pinot Grigio delle Venezie DOC - Italy	228
<i>Light-bodied Crisp & Elegant Green apple, pear, and subtle citrus with a clean finish. Best Paired With: Truffle Risotto, Aglio e Olio Spaghetti, Pan-Seared Salmon, Seared Hokkaido Scallops.</i>	
Alkoomi Grazing Collection Late Harvest - Australia	218
<i>Sweet Lusciously Fruity Honey, ripe apricot, and tropical fruits balanced with refreshing acidity. Best Paired With: MONTI Signature Lava Tiramisu, Bomba, Mango Delight, Belgian Chocolate Mousse.</i>	
Vigna Madre Trebbiano d'Abruzzo DOC 2023 - Italy	198
<i>Medium-bodied Fresh & Fruity White peach, citrus, and delicate floral notes with a smooth finish. Best Paired With: Roasted Spring Chicken, Seafood Pizza, Tomato & Basil Soup, Cream Mushroom Soup.</i>	
Chateau Los Boldos Tradition Reserved Sauvignon Blanc - Chile	178
<i>Light-bodied Fresh & Citrusy Bright tropical fruits with refreshing citrus and herbal notes. Best Paired With: Seafood Misto in Rich Fish Broth, Lemon-Infused Baked Cod, Caesar Salad</i>	

MONTI

VINI ROSSI | RED WINES

Palazzo Maffei Amarone della Valpolicella DOCG - Italy	378
<i>Full-bodied Powerful & Luxurious Dried cherry, dark chocolate, and rich spices with exceptional depth. Best Paired With: Flame-Grilled Steak, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb.</i>	
Seggio Bolgheri DOC - Italy	358
<i>Full-bodied Refined & Complex Black fruits, cedar, and subtle oak with silky tannins. Best Paired With: Flame-Grilled Steak, Parmesan-Crusted Rack of Lamb, Braised Beef Short Ribs, Beef Tartare.</i>	
Cecchi Chianti Classico "Storia di Famiglia" DOCG - Italy	278
<i>Medium-bodied Elegant & Balanced Cherry, red berries, and gentle spice with smooth tannins. Best Paired With: Pappardelle with Braised Beef Rib Ragù, Beef Ragù Pizza, Parmesan-Crusted Rack of Lamb.</i>	
Vaona Valpolicella Superiore 2023 - Italy	249
<i>Medium-bodied Silky & Elegant Red cherry, raspberry, and gentle spice with a smooth finish. Best Paired With: Truffle Risotto, Wild Mushroom Pizza, Spring Chicken, Parmesan-Crusted Rack of Lamb.</i>	
Vigna Madre Becco Reale Montepulciano d'Abruzzo DOC 2020 - Italy	259
<i>Full-bodied Rich & Velvety Blackberry, plum, cocoa, and warm spices with a long finish. Best Paired With: Flame-Grilled Steak, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb.</i>	
Vigna Madre Kriya Montepulciano d'Abruzzo DOC - Italy	198
<i>Medium-bodied Rich & Fruity Dark cherry, plum, and soft spice with a smooth finish. Best Paired With: Pasta Melaka, Tuscan Beef Ragù & Truffle Pizza, Braised Beef Short Ribs</i>	
Poggio Del Sasso Chianti DOCG 2022 - Italy	248
<i>Medium-bodied Fresh & Fruity Bright cherry and berry flavours with subtle herbs and spice. Best Paired With: Pappardelle with Braised Beef Short Rib Ragù, Spring Chicken, Wild Mushroom Pizza.</i>	
Chateau Los Boldos Tradition Reserved Cabernet Sauvignon - Chile	178
<i>Full-bodied Bold & Smooth Blackcurrant, ripe berries, and subtle spice with velvety tannins. Best Paired With: Flame-Grilled Steak, Braised Beef Short Ribs, Parmesan-Crusted Rack of Lamb.</i>	

MONTI

COFFEE | CAFÉ

Espresso	19
Double Espresso	25
Long Black	19
Latte	23
Cappuccino	23
Mocha	25
Chocolate	23
Affogato	28

TEA | TÈ CALDO

English Breakfast	19
Supreme Earl Grey	19
Oriental Green	19
Chamomile Blossom	19
Lemongrass	19

JUICE | SUCCO

Orange Juice	18
Mango Juice	18
Apple Juice	18
Lime Juice	18
Cranberry Juice	18
Pineapple Juice	18

BEVERAGE | BEVANDE

Classic Coke	9
Diet Coke	9
Sprite	9
Soda Water	9
Tonic Water	9
Ginger Ale	9
Acqua Panna	28
San Pellegrino	28

MONTI

MOCKTAILS | ANALCOLICO

LYCHEE TEA	25
<i>A light and aromatic iced tea blending the delicate sweetness of lychee with a hint of lemon and a gentle spritz of soda water for refreshment</i>	
APPLE TEA	25
<i>Crisp and invigorating iced tea combining green apple with fresh lemon juice and a touch of fizz</i>	
MANGO TEA	25
<i>A tropical escape of mango blended with lemon juice and a base of chilled tea, finished with soda water</i>	
PEACH TEA	25
<i>A refreshing iced tea with the sweet, mellow flavor of peach, balanced with lemon juice and a light fizz</i>	
VIOLA SPRITZ	28
<i>A stunning spritz where vibrant blue pea flower meets the spicy kick of ginger ale and a twist of fresh lime</i>	
MEDITERRANEAN CITRUS SPRITZ	28
<i>A refreshing, non-alcoholic spritz bursting with muddled mint and lemon, balanced with chamomile tea and a touch of sweetness</i>	
THE TROPICAL ESCAPE	28
<i>A vibrant, island-inspired cooler bursting with notes of ripe mango and passionfruit, finished with a hint of fresh lime and a spritz of soda</i>	
THE SPICED APPLE SPRITZ	28
<i>A refreshing blend of crisp apple and green tea, lightly spiced with a hint of cinnamon and finished with ginger ale for a pleasant kick</i>	
POMEGRANATE COOLER	28
<i>A vibrant blend of pomegranate and citrus, gently kissed with rose water and finished with a crisp of soda water for a bright, refreshing lift.</i>	

MONTI

ITALIAN COCKTAILS

CAMPARI SPRITZ	50
<i>A vibrant bittersweet aperitif, combining the bitter notes of Campari with sparkling prosecco and soda</i>	
BELLINI	50
<i>A simple and elegant Venetian cocktail of sparkling prosecco and fresh peach puree</i>	
SGROPPINO	50
<i>A refreshing Italian drinkable dessert of palate cleanser made with lemon sorbet, vodka and prosecco</i>	
OLD PAL	50
<i>Cocktail that is slightly drier and more bitter than a Boulevardier, using dry vermouth and Campari</i>	
CARDINALE	50
<i>Similar to Negroni, but uses dry vermouth instead of sweet, making it crisper and drier</i>	
HUGO SPRITZ	50
<i>A light variation on the Spritz, combining elderflower liquor with prosecco, soda, and fresh mint</i>	
BICICLETTA	50
<i>A very light and easy aperitif. White wine topped with a dash of Campari and soda</i>	
GIN & IT	50
<i>A classic highball that balances gin with the softer, sweeter notes of Italian sweet vermouth</i>	
ROSSO TONIC	50
<i>Simple highball, blending the rich notes of sweet vermouth with tonic water for an aromatic drink</i>	
LIMONCELLO SPRITZ	50
<i>A zesty and summery spritz using Italian limoncello, prosecco, and soda water</i>	
CLASSIC APEROL SPRITZ	55
<i>A refreshing combination of bittersweet aperol, prosecco, soda and finished with a fresh orange wheel.</i>	
APEROL BIANCO SPRITZ	60
<i>Blending bittersweet Aperol with crisp Pinot Grigio, fresh lemon, and soda, finished with an aromatic orange expression.</i>	
ROSSO APEROL SPRITZ	60
<i>A vibrant fusion combining bittersweet Aperol with crisp Pinot Grigio, a burst of juicy blood orange, and a touch of soda with a fresh orange garnish.</i>	

MONTI

CLASSIC COCKTAILS

OLD FASHIONED	45
<i>A timeless classic that balances bitter and sweet notes with the spirit of the whiskey</i>	
WHISKEY SOUR	45
<i>A perfectly balanced blend of sweet, sour, and spirit, with a smooth texture</i>	
MOJITO	45
<i>A refreshing highball that originated in Cuba, known for its vibrant mint and lime flavors</i>	
MARTINI	45
<i>The ultimate classic cocktail, simple and highly adaptable to personal taste</i>	
COSMOPOLITAN	45
<i>A modern classic known for its balance of tart cranberry, citrus, and vodka</i>	
MARGARITA	45
<i>A simple, refreshing, and popular cocktail based on tequila</i>	
GIN ROSA HIGHBALL	45
<i>A refreshing Italian-style highball that is light and aromatic</i>	
CON LEMON HIGHBALL	45
<i>A simple, zesty, and highly refreshing drink, perfect for an aperitif</i>	
ESPRESSO MARTINI	50
<i>Bold espresso, smooth vodka, and a whisper of coffee liqueur. Shaken to silky perfection.</i>	
SURPRISE ME!	55
<i>Can't decide? Trust our barkeeps to read your mind. We'll craft a unique creation based purely on intuition and seasonal ingredients. Tell us your preference (fruity, strong, sour, or refreshing) or simply say "Surprise Me!" and let the magic happen. No two "Surprise Me!" cocktails are the same</i>	

MONTI

WHISKY

BY GLASS | BY BOTTLE

Singleton 15 Yrs	60	898
JW Gold Label	70	788
Chivas 15 Yrs		438
Chivas 18 Yrs		748
Henessey VSOP		688
JW Swing		688

VODKA

BY GLASS | BY BOTTLE

Grey Goose	55	628
Belvedere Pure	50	618

GIN

BY GLASS | BY BOTTLE

Hendrick Gin	48	688
Roku Gin	45	550
Dalmore 12 Yrs		998

HOUSE SPIRITS & BEER

Bacardi Carta Oro Gold Rum	30
Absolut Vodka	30
José Cuervo Tequila	30
Jack Daniel's Whiskey	30
Tanqueray London Dry Gin	30
Heineken (Pint)	48
Heineken (Half Pint)	35
Heineken (Bottle)	35
Tiger Beer (Bottle)	30

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