

MONTI

The Art of
Al Dente

ALCOHOL
CLASSIC WINE PACKAGE

CANAPÉS

CHEF FELIX

MARINATED CRAB

Pickled Onion · Aioli

&

RICOTTA & SMOKED MASCARPONE (V)

Candied Pistachio

CHEF JOHN

TRIO MUSHROOM PURÉE (V)

Truffle Sauce

&

SPICED BEEF HUMMUS

Minced Beef · Aromatic Spices · Coriander Cress

I · MARE

SEAFOOD SALAD

Fried Polenta · Vanilla-Confit Lemon · Garlic Prawn
Scallop · Marinated Octopus · Basil Aioli · Lemon Aioli

Wine Pairing: Château Los Boldos Sauvignon Blanc

II · PASTA

RIGATONI ALLE SING-ITALIAN

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

III · PASTA

LAMB RAGÙ PENNE

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

Wine Pairing: Cecchi Chianti Classico "Storia di Famiglia" DOCG

PALATE CLEANSER

Tomato & Basil Consommé

IV · MARE

PAN-SEARED BARRAMUNDI

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

V · TERRA

BRAISED WAGYU BEEF CHEEK

100% Dark Chocolate · Kelp · Soft Whipped Potatoes
Carrot · Onion · Celery · Truffle Jus

Wine Pairing: Château Los Boldos Cabernet Sauvignon

VI · DOLCE

DECONSTRUCTED TIRAMISÙ

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



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

Wine Pairing: Corte Giara Pinot Grigio delle Venezie DOC

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