

MONTI

The Art of Al Dente

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



John Pathmanaban

Chef John

Barilla Malaysia Champion 2025



Felix Cheong

Chef Felix

Barilla Singapore Champion 2025

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

RM 200 NETT / GUEST

Optional Wine Pairing
+ RM79 nett for 3 glasses
or
RM130 nett for 5 glasses per guest.



An exclusive culinary collaboration featuring Barilla Pasta Champions

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

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CANAPÉS

CHEF FELIX

Marinated Crab

Pickled Onion · Aioli

&

Ricotta & Smoked Mascarpone (V)

Candied Pistachio

I · MARE

Seafood Salad

Garlic Prawns · Scallops · Marinated Octopus · Fried Polenta
Baby Spinach · Basil Aioli · Lemon Aioli · Vanilla-Confited Lemon

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

Pan-Seared Barramundi · Baby Spinach · Capsicum · Button Mushrooms
Saffron Seafood Velouté · Dill Oil · Tomato Marmalade

V · TERRA

Braised Wagyu Beef Cheek

Braised Wagyu Beef Cheek · Soft Whipped Potatoes · Carrots
Onions · Celery · Truffle Jus · 100% Dark Chocolate · Kelp

VI · DOLCE

Deconstructed Tiramisù

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



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