

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

Garlic Prawns · Scallops · Marinated Octopus · Fried Polenta

Baby Spinach · Basil Aioli · Lemon Aioli · Vanilla-Confited Lemon

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

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

Wine Pairing: Château Los Boldos Cabernet Sauvignon

VI · DOLCE

DECONSTRUCTED TIRAMISÙ

Hazelnut Mascarpone · Fior Di Latte Gelato · Savoiardi

Crispy Pasta · Coffee Sabayon · Vanilla Crumbs



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PREMIUM WINE PACKAGE

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Wine Pairing: Château Los Boldos Sauvignon Blanc

II · PASTA

RIGATONI ALLE SING-ITALIAN

Chef Felix · Barilla Pasta Champion Singapore

Tomato · Parmigiano · Basil

Wine Pairing: Corte Giara Pinot Grigio delle Venezie DOC

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

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DECONSTRUCTED TIRAMISÙ

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