

MONTI

at 1·PAVILION

FATHER'S DAY

BRUNCH

### SEAFOOD PLATTER

Alaska King Crab | Tiger Prawn  
King Salmon | Negitoro | Mussel

*\*1 serving per table*

### COLD CUT PLATTER

Burrata | Salami | San Daniele | Coppa  
Mortadella | Mustard Fruits | Grapes | Waffle Crisp  
Chef's Selection of Cheese | Cornichons

### SOUP

Cream of Parsnip

### SALAD STATION

Mixed Greens | Rocket Leaves | Kale

#### *Condiments*

Lemon Vinaigrette | Balsamic Vinaigrette  
Yuzu Vinaigrette | Thousand Island | Hard Boiled Eggs  
Mediterranean Olives | Capers | Heritage Tomato | Pearl Onion  
Bella Lodigiano | Cornichons | Cucumber  
Grapes | Dried Apricot

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*

### PASTA

*(by ala carte order)*

**Squid Ink Spaghetti Aglio Olio**  
Prawn | Garlic | Chili | Italian Parsley

#### **Tagliatelle**

Wagyu Beef Ragout | Bella Lodigiano

#### **Ravioli**

Veal Ossobuco | Bone Marrow | Lemon Zest

#### **Gnocchi**

Tomato Sauce | Shiso | Asparagus

### LIVE STATION

Roasted Lamb Leg  
Sanchoku Wagyu OP Rib  
Italian Sausages  
Roasted French Chicken  
Truffle Risotto on Lodigiano Wheel  
*\*Roasted Vegetables & Rosemary Potatoes*

### DESSERT

Vanilla Panna Cotta with Guinness Caviar  
Frangelico Tiramisu Shooters  
Chocolate Hot Fudge  
Lemon Crème Brulee  
Lychee Rose Pudding  
Fruits with Moscato Jelly

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*