

MONTI

Christmas Dinner

5-COURSE MENU | 24-25 DECEMBER

RM 198

[Non-window Seating]

RM 238 

[Window Seating]



MONTI'S SIGNATURE FOCACCIA

Extra Virgin Olive Oil

AMUSE BOUCHE

AVOCADO AND TUNA TART
TRUFFLE RICOTTA CROSTINI

1st

APPETIZERS

BURRATA

Mesclun | Figs | Balsamic | Cherry Tomato | Basil | Pesto

2nd

RISO

RISOTTO AI GAMBERI

U7 River Prawn | Fresh Tomatoes | Basil Oil | Seasonal Fresh Truffles

3rd

MAINS

ROAST TURKEY

Roasted Baby Carrot | Roasted Rosemary Potatoes | Cranberry Sauce | Giblet Sauce

OR

CRISPY SKINNED SEABASS

Roasted Beetroots | Pea Mint Purée | Roasted Red Pepper Sauce

OR

PAN SEARED AUSTRALIAN GRASS-FED RIBEYE

Brussel Sprout | Glazed Chestnut | Beef Jus

(Supplement RM 20)

4th

DESSERT

PANETTONE FESTIVE PUDDING

Bread and Butter Pudding | Spicy Vanilla Sauce

*Kindly note that acts of showmanship are limited to indoor dining only.
Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*