

MONTI

at 1•PAVILION

POGGIO ANTICO DINNER MENU

28TH AUGUST 2019

• 5 COURSE WINE PAIRING •

168⁺⁺ pp

Burratina Cheese

Eggplant Caponata | Heritage Tomato | Olive Oil Caviar |
Crispy San Daniele Ham

or

Breaded Free-range Egg

Parsley Sauce | Caviar | Panko Crumbs | Anchovy | Pantelleria Capers

Rosso Di Montalcino 2016

House Made Agnolotti

Mortadella | Sage | Butter | Toasted Pistachio

Brunello Di Montalcino 2009

Cod Tripe

Tomato | Onion | Carrot | Celery | Rosemary | Garlic |
Potato Cream | White Wine

Brunello Di Montalcino Altero 2009

Braised O'Connor Beef Short Rib

Bone Marrow Potato | Bitter Chocolate | Oyster King Mushroom

Brunello Di Montalcino Riserva 2012

Dessert

Sweet Burnet Casserole

Amaretti | Chocolate | Dark Rum



Menu Curated by

Emanuele Faggi

Emanuele Faggi
Executive Chef

Felix Chong

Felix Chong
Head Chef

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