

MONTI

at ALTITUDE

DEGUSTATION 4 COURSE MENU

RM158++ (MINIMUM 2 PERSON)

FLAT BREAD

Extra Virgin Olive Oil | Balsamic | Salsa Verde

1ST COURSE - ANTIPASTI

FRITTO MISTO DI MARE

Prawns | Fresh Squid | Perch
Red Onion | Charred Lemon

OR

SALMON TARTARE

Norwegian Salmon | Capers | Orange
Potatoes | Marinated Cherry Tomatoes | Basil
Cold Green Pepper Sauce

2ND COURSE - ZUPPA

CREAM OF MUSHROOMS

Herb Croutons | Basil Oil

ADDITIONAL COURSE

- RM 50 -

GRILLED SQUID

Marinara Sauce | Sauteed Baby Spinach | Lemon

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3RD COURSE - IL SECONDI

PAN SEARED SALMON

Norwegian Salmon | Green Pea Mash
Deep Fried Artichoke | Dill Capers Sauce

OR

SICILIAN ROASTED SPRING CHICKEN

Black Garlic Puree | Rosemary Potatoes
Broccoli | Chicken Jus

OR

TAGLIATA DI MANZO GRASS-FED RUMP 200GM

Baked Garlic | Black Garlic Sauce | Broccoli

(SUPPLEMENT CHARGE OF RM60)

4TH COURSE - DOLCE

TORTA CAPRESE

Chocolate Almond Flourless | Vanilla Gelato

ANTIPASTI



FRITTO MISTO DI MARE

Prawns | Fresh Squid | Perch | Red Onion | Charred Lemon

50

ARANCINI

Roasted Red Pepper Sauce | Mozzarella | Basil

35

CLASSIC CAESAR SALAD

House-made Egg Yolk Dressing | Anchovies | Capers | Grana Padano | Crostini | Cameron Highland Romaine

38



GRILLED U5 PRAWN

U5 Prawn | Pickled Cucumber | Red Onion | Heirloom Cherry Tomato | Mixed Mesclun

65

SALMON TARTARE

Norwegian Salmon | Capers | Orange | Potatoes | Marinated Cherry Tomatoes
Basil | Cold Green Pepper Sauce

58

EGGPLANT PARMIGIANA (V)

Australian Eggplant | Tomato Sauce | Mozzarella Cheese | Parmigiano Reggiano | Arugula Pesto

45

SOUP

CREAM OF MUSHROOMS

Herb Croutons | Basil Oil

35

CLASSIC MINISTRONE SOUP

Tomato | Pasta | Carrot | Celery | Red Beans | Grana Padano

32

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HOUSE-MADE PASTA

*Pastas are made fresh
in-house daily*

SPAGHETTI 'AGLIO E OLIO 48
Tiger Prawn | Squid | Garlic Emulsion | Chili Oil | Italian Parsley

PENNE AL SUGO DI MAIALE 50
Spicy Lamb Ragout | Grana Padano | Lamb Meat Ball

SPAGHETTI ALFREDO 42
Fresh Cherry Tomatoes | Basil | Chicken

ARRABIATA RIGATONI (V) 38
Broccoli | Zucchini | Eggplant | Caramelised Onion | Spinach | Basil | Italian Parsley | Chili

 **PASTA "MELAKA"** 56
Pulled Beef Rendang | Coconut Emulsion | Green Oil

 **ACQUERELLO RISOTTO (V) (PREPARED AT THE TABLE)** 75
Seasonal Truffle | Parmigiano Reggiano - * Please allow 20 minutes

QUATTRO FORMAGGI (FOUR CHEESE PIZZA) 54
Grana Padano Cheese | Lampong Black Pepper | Mozzarella Cheese | Basil Tomato Sauce | Scarmoza | Brie

PIZZA BIANCCA 58
Gorgonzola | Chicken | Acacia Honey | Arugula | Mozzarella Cheese

PIZZA AL FUNGI 54
Olives | Mozzarella Cheese | Seasonal Mushroom | Porcini Sauce

 **MALACCAN "ASAM PEDAS" PIZZA** 50
Prawn | Scallop | Yellow Onion | Cherry Tomatoes | Mozzarella Cheese | Coriander | Spring Onion | Torch Ginger

PIZZA


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MAIN
COURSE

PAN SEARED SALMON 50
Norwegian Salmon | Green Pea Mash | Deep Fried Artichoke | Dill Capers Sauce

GRILLED SQUID 56
Marinara Sauce | Sauteed Baby Spinach | Lemon

 **BRAISED SHORT RIBS** 125
Rosemary Soft-Whipped Mashed Potatoes | Mushroom |
Slow-Cooked Vegetables Ragout | Gremolata | Dark Chocolate

 **LAMB RIBS** 136
Yoghurt | Roasted Potatoes with Sundried Tomato Tapenade | Chickpea Crumb

TAGLIATA DI MANZO GRASS-FED RUMP 200GM 130
Baked Garlic | Black Garlic Sauce | Broccoli

SICILIAN ROASTED SPRING CHICKEN 60
Black Garlic Puree | Rosemary Potatoes | Broccoli | Chicken Jus



WHITE LASAGNE 58
Tomato on Vine | Chicken | White Sauce | Grana Padano

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SIDES

ROASTED MUSHROOMS Garlic Italian Parsley White Truffle Oil	28
ROASTED GARDEN VEGETABLES Quinoa Corn & Tomato Salsa	38
ROSEMARY ROASTED POTATOES Rosemary & Garlic Butter Parmigiano Reggiano Herb Crumbs	35
CREAMY TRUFFLE MASH POTATOES Rosemary & Garlic Butter Parmigiano Reggiano Herb Crumbs	38
TRUFFLE FRIES White Truffle Oil Grana Padano Seasonal Truffle	45

DESSERTS

 MONTI'S 'LAVA' TIRAMISU Espresso Mascarpone Cheese Savoiardi Biscuits Cocoa Powder	33
TORTA CAPRESE Chocolate Almond Flourless Vanilla Gelato	30
 BOMBA Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote	32
BUTTERFLY PEA PANNA COTTA Salted Caramel Candied Nut	25

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