



## SIGNATURES

Choose any 2 at RM88 | any 3 at RM120

<b>SGROPPINO</b> Lemon Infused Vodka   Lime   Mint   Prosecco	48
<b>PUCCINI</b> Orange Infused Vodka   Orange Liqueur   Orange Juice   Prosecco	48
<b>NEGRONI SBAGLIATO</b> Campari   Vermouth   Prosecco	48
<b>MIMOSA</b> Orange Juice   Orange Liqueur   Prosecco	48
<b>CAMPARI SPRITZ</b> Campari   Orange Juice   Prosecco	48
<b>APPLE TART</b> White Wine   Apple Juice   Sweet & Sour   Prosecco	48
<b>LITCHI</b> White Wine   Lychee Liqueur   Sweet & Sour   Prosecco	48

## CLASSIC COCKTAILS

<b>OLD FASHIONED</b> Bourbon/Whiskey   Angostura   Sugar	40
<b>WHISKEY SOUR</b> Bourbon/Whiskey   Sweet & Sour	40
<b>MOJITO</b> Rum   Lime   Mint   Sparkling	40
<b>MARTINI</b> Gin   Vermouth	40
<b>MARTINI</b> Gin   Vermouth	40
<b>COSMOPOLITAN</b> Vodka   Cranberry   Sweet & Sour	40
<b>MARGARITA</b> Tequila   Orange Liqueur   Sweet & Sour	40
<b>GIN ROSA HIGHBALL</b> Pink Grapefruit Gin   Sweet & Sour   Soda or Tonic Fresh Citrus, Grapefruit, With Rich And Long Juniper Finish	40
<b>CON LIMONE HIGHBALL</b> Lemon Gin   Sweet & Sour   Soda or Tonic Lemon Zing, Long, Complex Finish – Deliciously Refreshing	40

All prices are subject to 10% service charge and prevailing Government imposed taxes.

# MONTI

at ALTITUDE

## BEER

GUINNESS BOTTLE	21
TIGER BOTTLE	19
HOUSE POURING SPIRITS	
Upon Request   Please refer to our Service Crew	

## MOCKTAILS

LYCHEE TEA   APPLE TEA   MANGO TEA   PEACH TEA	20
VIOLA	20
Blue Pea Infusion   Ginger Ale	
CITRUS SPRITZ	20
Lime   Mint   Ginger Ale	
ACQUA PANNA & SAN PELLEGRINO	38

# MONTI

at ALTITUDE

## WINE

### AL BICCHIERE | BY THE GLASS

STILL WINES   Reds or Whites	40
SPARKLING WINES   House selection	58
WINE PAIRING TO ANY 3-COURSE MEALS	108
3 glasses of house selected wines to add on to your meal, minimum order of 1 appetiser/soup, 1 main course, 1 dessert	

### ROSSO | REDS

AMARONE DELLA VALPOLICELLA, CAPITEL MONTE OLMI, 2016	800
Full Bodied, Peppery Berry, Medium Tannins	
SANGIOVESE, SALTO, 2019	190
Berry Compote, Plum, Red Cherry, Smoky	
VELENOSI, MONTEPULCIANO, 2021	155
Redcurrant, Strawberries, Raspberries, Rich & Smooth Finish	
POGGIO BADIOLA TOSCANA, 2020	170
Ruby Red, Plum, Spicy, Smooth Tannins	
VIGNETI DEL SALENTO ZOLLA PRIMITIVO DE MANDURIA, 2020	198
From Puglia, Complex, Fruity, Cherry, Blackberry, Moderate Tannins	
ROSONE NEGROAMARO DEL SALENTO, 2021	210
From Puglia, Jam Fruits, Full Bodied, Spicy, Soft Tannins, Mild Vanilla	
PALAZZO MAFFEI AMARONE DELLA VALPOLICELLA, 2019	298
Cherry, Blackberry, Spicy Notes, Full bodied, Smooth Tannins	
BORDEAUX, CHATEAU BEL AIR, 2020	160
Nose of ripe fruits with a jammy touch, pairs well with grilled items	
CÔTES DU RHÔNE, BONPAS	170
Red fruit notes, Oak, Vanilla, Coffee	
BEAUJOLAIS   GAMAY, JOSEPH PELLERIN, 2020	180
Smooth Dry Finish, Mild Tannins, Red Fruits, and Spices	
VIEUX, CHATEAU DES COMBES, 2019	250
Fruity, Spicy, Red Fruits, Mild Oak, Hint of Vanilla, Long Finish	
CABERNET SAUVIGNON, BARWANG 'THE WALL', VARIOUS	190
Wild Berries, Plum Fruit, Hint of Licorice & Tomato Leaf	

# MONTI

at ALTITUDE

## WINE

### ROSSO | REDS

<b>AMARONE DELLA VALPOLICELLA, CAPITEL MONTE OLMI, 2016</b>	800
Full Bodied, Peppery Berry, Medium Tannins	
<b>CABERNET SAUVIGNON, CONO SUR BICICLETA, VARIOUS</b>	190
Plum, Raspberry, Sweet Spices, Subtle Hints of Vanilla	
<b>SHIRAZ, DEAKIN ESTATE, 2022</b>	190
Fragrant French & American Oak, Medium Dry	
<b>CABERNET SAUVIGNON, TRAPICHE, 2022</b>	198
Aromas of Black Fruit & Spices, Soft & Balanced on the palate	
<b>MALBEC, TRAPICHE, 2021</b>	230
Fragrance of Plums & Cherries, Subtle Truffle & Vanilla Notes	
<b>CABERNET SAUVIGNON, EVANS &amp; TATE, 2019</b>	220
Blackberry, Olive and a fresh leafy note	
<b>CHIANTI, PLACIDO, 2022</b>	190
Dry & well balanced with black-fruit flavours followed by a long finish	

### BIANCO | WHITES

<b>SAUVIGNON BLANC</b>	
<b>SAUVIGNON BLANC, SIXTY DROPS, 2022</b>	190
Gooseberry, Hints of Tropical Fruits	
<b>SAUVIGNON BLANC, VILLA MARIA PRIVATE BIN, 2022</b>	240
Ripe Citrus, Herbaceous, Lemongrass, Jalapeno Peppers	
<b>SAUVIGNON BLANC, VILLA MARIA RESERVE, 2022</b>	290
Blackcurrant, Boxwood & Grapefruit	
<b>SAUVIGNON BLANC, DEAKIN ESTATE, 2022</b>	180
Lively tropical fruit, Gooseberry, Hints of Lime	
<b>SAUVIGNON BLANC, KAPUKA, 2023</b>	190
Gooseberry, Pineapple, and Green Apple	



## WINE

### CHARDONNAY

<b>CHARDONNAY, BARWANG 'THE WALL', 2022</b> Melon Fruit Notes, Medium to Full Bodied, Crisp and Oaky Finish	190
<b>CHARDONNAY, CONO SUR BICICLETA, 2022</b> White Peach, Fruity Aroma, Mineral notes, Good Acidity	190
<b>CHARDONNAY, DEAKIN ESTATE, 2022</b> White Peach, Pear, Hints of Citrus	180
<b>CHARDONNAY, HARDY'S, 2022</b> Ripe stone fruit, White Peach & Nectarine	195
<b>CHARDONNAY, ROBERTS ESTATE, 2021</b> Grapefruit pith and Limes, Peach & Stone fruit	170

### OTHERS

<b>PINOT GRIGIO, PLACIDO, 2022</b> Fruity aromas of Pears as well as Citrus and Grapefruit	180
<b>PINOT GRIGIO, TEMPUS TWO GRAPHITE, 2022</b> Citrus and White Pear	220
<b>MOSCATO, CRANSWICK LAKEFIELD, 2022</b> Peach, Pear and Apple, finishing with a light fizz	170
<b>RIESLING, DEINHARD PIESPORTER MICHELSBERG</b> Green Apple, Citrus, and a Touch of sweetness	220
<b>RIESLING, DEINHARD GREEN LABEL, 2021</b> Medium sweet, Exotic fruit flavours, Juicy acidity	220



## WINE

### BOLLICINE | BUBBLY

<b>CHAMPAGNE, DOM PERIGNON, 2012</b> Floral, Fruity Pastel Toned, Candied Fruit, Toast, Hints of Licorice Wine Spectator – 95 Points	1600
<b>CHAMPAGNE, MOET &amp; CHANDON</b> Pear, Peach, Apple, Citrus, Gooseberry	499
<b>CHAMPAGNE, PALMER &amp; CO</b> Citrus, Pear, Apricot, Brioche, Hazelnut	599
<b>PROSECCO, BOTTEGA</b> DOC, Spumante Brut	299
<b>CHANDON BRUT   SPARKLING WINE</b>	268
<b>CHANDON ROSÉ   SPARKLING WINE</b>	288
<b>PROSECCO, MIONETTO</b> DOCG, Extra Dry	220



## WINE

### DAL GIAPPONE | FROM JAPAN

<b>CHAMPAGNE, DOM PERIGNON, 2012</b> Floral, Fruity Pastel Toned, Candied Fruit, Toast, Hints of Licorice Wine Spectator – 95 Points	1600
<b>YUZU, ISEMAN HALF MOON</b> Grapefruit, Lime, Tangerine, Lemon, best paired with Schweppes	210
<b>UMESHISO, ISEMAN HALF MOON</b> Basil, Plum, Red Perilla, best paired with Schweppes	210
<b>GINGER, ISEMAN HALF MOON</b> Japanese Shochu infused with Ginger, best paired with Schweppes	210
<b>KAYA(BROWN), JUNMAI, 14% ABV, MASUMI</b> Aromas of brown rice   cream, sweet   savoury umami, clean acidity	212
<b>SHIRO(WHITE), JUNMAI GINJO, 12% ABV, MASUMI</b> Aromas of banana   apple, gently sweet, brightened by acidity, savoury umami	245
<b>AKA(RED), JUNMAI GINJO, 15% ABV, MASUMI</b> Fruit   dairy aromas, refreshing acidity underpinned by savoury umami	298
<b>KURO(BLACK), JUNMAI GINJO, 15% ABV, MASUMI</b> Apple   banana aromas, savoury depth & dry clarity	271
<b>23(二十三), JUNMAI-DAIGINJO, DASSAI</b> Delicate floral aromas with a palate of honey & lasting finish. Yamada-Nishiki rice, polished down to 23% of the original grain size	500
<b>39(三十九), JUNMAI-DAIGINJO, DASSAI</b> Luscious & juicy character. nectar like sweetness on the palate, long bright finish. Yamada-Nishiki rice, polished down to 39% of the original grain size	400
<b>45(四十五), JUNMAI-DAIGINJO, DASSAI</b> Yamada-Nishiki rice polished down to 45%, it delivers fruit aromatics and delicate sweetness	305