

# TWIGA

MONTECARLO

## CONCEPT

Twiga is a multi-dimensional escape from the ordinary where authentic contemporary cuisine, eclectic design and rhythm combine in an exciting mix to take over the world.

With an eclectic Italian and New Asian culinary offer and a stunning venue, Twiga Monte Carlo provides a lively experiences and memorable nights focusing on the dining journey and a large mixology focused bar.

It is homeland to the unexpected where dreams have no boundaries.

It glorifies the virtuous encounter of theatrical cuisine, multifaceted design and energizing beats in a three-dimensional adventure where experience, space and time revolve in a crescendo of emotion and quintessential spectacularity.

Open full year, Twiga Montecarlo is the place to be for enjoying the authentic Twiga experience.

Meet Twiga: surprise makers by vocation, it owns the power to transform.







## THE VENUE

Twiga offers a unique and tailored experience to ensure unparalleled and unforgettable events such as; corporate, weddings, birthdays, product launches and special occasions.

The private hire spaces range a capacity of between 25 and 250 guests or 500 guests for the whole venue.

Food and Drink menus - ranging from standing cocktails and canapés to four-course menu can be created by our team.

## OUTDOOR TERRACE

Outdoor terrace with dedicated bar  
50 guests seated  
80 guests standing Privatisation on request







## MAIN BAR

80 Standing Cocktail





SET MENUS AVAILABLE ON REQUEST



TWIGA  
MONTECARLO

100€ per person

SHARING STARTERS

Assorted Raw Fish Tacos, Poke Sauce  
*Tacos au Poisson Cru / Tacos al Pesce Crudo*

Burrata with Cherry tomatoes and Black Olives  
*Burrata, Tomates Cerises et Olives Noires / Burrata, Pomodorini Datterini e Olive Nere*

Salmon Tiradito with Aji Amarillo  
*Salmon Tiradito Aji Amarillo / Tiradito di salmone all'Aji Amarillo*

Baby Spinach and Fine Beans Salad, Honey Sesame dressing  
*Jeunes Pousses d'Epinards, Pignons, Sauce au Miel et au Sésame / Insalata di Spinaci Novelli, con Pinoli e Salsa al Miele e Sesamo*

Eggplants parmigiana  
*Aubergine parmigiana/ Melanzane alla parmigiana*

PASTA & MAINS

Gnocchetti with Cherry Tomatoes black olives and basil  
*Gnocchetti Tomates Cerises, Olives / Gnocchetti Pomodorini Datterini, Olive*

Catch of the Day mediterranea  
*Poisson du Jour Méditerranée / Pescato del giorno alla Mediterranea*

Yakitori Marinated Chicken  
*Poulet mariné Yakitori / Pollo marinato in Yakitori*

Grilled Vegetables  
*Légumes Grillés / Verdure alla Griglia*

DESSERTS

Selection of Fresh Fruits and Fruttinis Selection  
*Selection de Fruits Frais et Fruttinis / Selezione di frutta fresca e selezione di fruttini*

TWIGA  
MONTECARLO

120€ per person

SHARING STARTERS

Baby Spinach and Fine Beans Salad, Honey Sesame dressing  
*Jeunes Pousses d'Epinards, Pignons, Sauce au Miel et au Sésame / Insalata di Spinaci Novelli, con Pinoli e Salsa al Miele e Sesamo*

Tuna Carpaccio  
*Carpaccio de tuna / Carpaccio di tuna*

Burrata with Cherry Tomatoes  
*Burrata et Tomates Cerises / Burrata e Pomodorini Datterini*

Seared salmon yuzu ponzu  
*Saumon poêlé avec sauce au yuzu ponzu/ Salmone scottato con salsa allo yuzu ponzu*

Chicken Skewers with spring onion, teriyaki sauce and Aji Amarillo  
*Brochettes de poulet avec oignon, sauce teriyaki et Aji Amarillo / Spiedini di pollo con cipolla, salsa teriyaki e Aji Amarillo*

PASTA & MAINS

Wild Sea Bass Trofie and Lemon  
*Trofie au Loup et Citron / Trofie Spigola e Limone*

Grilled Whole Baby Chicken with Sweet Yuzu Kosho, Ginger Wasabi Relish  
*Coquelet Grillé au Yuzu Kosho, Wasabi au Gingembre / Polletto alla Griglia con Yuzu Kosho, Wasabi al Ginger*

Baked filet of fish with potatoes and cherry tomato  
*Filet de bar au four avec pommes de terre et tomates cerises/ Filetto di spigola al forno con patate e pomodorino*

Grilled Vegetables  
*Légumes Grillés / Verdure alla Griglia*

DESSERTS

Selection of Fresh Fruits and Desserts  
*Selection de Fruits Frais et Desserts / Selezione di Frutta Fresca e Dolci*

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140€ per person

SHARING STARTERS

Angus Beef tacos  
*Tacos de Boeuf Angus, Sauce Crèmeuse au Soja Sucré / Tacos di Manzo Angus, Crema di Salsa Soja dolce*

Baby Spinach and Fine Beans Salad, Honey Sesame Dressing  
*Jeunes Pousses d'Epinards, Pignons, Sauce au Miel et au Sésame / Insalata di Spinaci Novelli, con Pinoli e Salsa al Miele e Sesamo*

Burrata, Cherry Tomatoes and Black olives  
*Burrata, Tomates Cerises et Olives Noires / Burrata, Pomodorini Datterini*

Hamachi wasabi citrus i sauce  
*Hamachi avec sauce au yuzu et wasabi / Hamachi con salsa di Wasabi yuzu*

Beef carpaccio truffle ponzu  
*Carpaccio de boeuf Sakura Hanami, mayonnaise au ponzu et à la truffe / Carpaccio di manzo Sakura Hanami, maionese al tartufo e ponzu*

Octopus catalana  
*Catalana de Poulpe avec tomates cerises, oignons rouges, olives noires basilic et pommes de terre / Catalana di polpo con pomodorini, cipolle rosse, olive nere basilico e patate*

PASTA & MAINS

Red King Prawns Gnocchetti  
*Gnocchetti, Gambas Rouges, Tomates Cerise et Peccorino / Gnocchetti con Gambero Rosso Reale, pomodorini Datterini e Pecorino*

Grilled salmon spicy sauce  
*Saumon grillé, sauce épicée / Salmone alla griglia, salsa piccante*

Veal scaloppine lemon sauce  
*Escalopes de veau au citron / Scaloppine di vitello al limone*

Grilled Vegetables  
*Légumes Grillés / Verdure alla Griglia*

DESSERTS

Selection of Fresh Fruits and Desserts  
*Selection de Fruits Frais et Desserts / Selezione di Frutta Fresca e Dolci*

## SET MENUS

**TWIGA**  
MONTECARLO

160€ per person

**SHARING STARTERS**

Oyster Tabouriech N°2 with Scallion red vinegar sauce  
*Huitre Tabouriech N°2 avec vinaigrette au oignon vert /*  
*Ostrica Tabouriech N°2 con vinaigrette a oignon verde*

Salmon Tiradito with Aji Amarillo  
*Salmon Tiradito Aji Amarillo / Tiradito di salmone all'Aji Amarillo*

Twiga Salad  
*Roquette, tomates cerises, avocat, olives noires, crevettes /*  
*Rucola, pomodorini, avocado, olive nere, gamberi*

Angus Beef tacos  
*Tacos de Boeuf Angus, Sauce Crèmeuse au Soja Sucré /*  
*Tacos di Manzo Angus, Crema di Salsa Soja dolce*

Burrata with Cherry Tomatoes  
*Burrata et Tomates Cerises / Burrata e Pomodorini Datterini*

Chicken Skewers with spring onion, teriyaki sauce and Aji Amarillo  
*Brochettes de poulet avec oignon, sauce teriyaki et Aji Amarillo /*  
*Spiedini di pollo con cipolla, salsa teriyaki e Aji Amarillo*

Tuna carpaccio  
*Carpaccio de thon / Carpaccio di tonno*

**PASTA & MAINS**

Paccheri Catch of The Day With Tomatoes And Basil  
*Paccheri et Poisson du Jour, Tomates, Basilic /*  
*Paccheri et Pesce del Giorno, Pomodoro e Basilico*

Alaskan Marinated Spicy Miso Black Cod  
*Black Cod d'Alaska Mariné au Miso piquant / Black Cod di Alaska al Miso piccante*

Entrecôte of Sakura Hamani Beef  
*Entrecôte de boeuf Sakura Hamani / Entrecôte di manzo Sakura Hamani*

Grilled Vegetables  
*Légumes Grillés / Verdure alla Griglia*

**DESSERTS**

Selection of Fresh Fruits and Desserts  
*Selection de Fruits Frais et Desserts / Selezione di Frutta Fresca e Dolci*

**TWIGA**  
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200€ per person

**SHARING STARTERS**

Plateau royal  
*Huitres, crevettes et langoustines /*  
*Ostriche, gamberi e scampi*

Salmon Tiradito with Aji Amarillo  
*Salmon Tiradito Aji Amarillo / Tiradito di salmone all'Aji Amarillo*

Shrimp Catalana with cherry tomatoes, red onions, black olives basil & potatoes  
*Catalana de Crevettes avec tomates cerises, oignons rouges, olives noires basilic et pommes*  
*de terre Catalana di gamberi con pomodorini, cipolle rosse, olive nere basilico e patate*

Angus Beef Tacos, Creamy Sweet Soy Sauce  
*Tacos de Boeuf Angus, Sauce Crèmeuse au Soja Sucré /*  
*Tacos di Manzo Angus, Crema di Salsa Soja dolce*

Burrata with Cherry Tomatoes  
*Burrata et Tomates Cerises / Burrata e Pomodorini Datterini*

Beef tataki truffle ponzu  
*Tataki de boeuf au ponzu à la truffe / Tataki di Manzo con ponzu al tartufo*

Baby spinach salad  
*Haricots verts, pignons de pin, radis, vinaigrette au miel de sesame /*  
*Fagiolini, pinoli, ravanelli, condimento al miele di sesamo*

**PASTA & MAINS**

Paccheri lobster  
*Paccheri, homard, tomates cerises, basilic / Paccheri, aragosta, pomodorini, basilico*

Alaskan Marinated Spicy Miso Black Cod  
*Black Cod d'Alaska Mariné au Miso piquant / Black Cod di Alaska al Miso piccante*

Australian Wagyu Paillard  
*Paillard de Wagyu australien grillé au Jospé /*  
*Paillard di Wagyu Australiano grigliato al Jospé*

Grilled Vegetables  
*Légumes Grillés / Verdure alla Griglia*

**DESSERTS**

Selection of Fresh Fruits and Desserts  
*Selection de Fruits Frais et Desserts / Selezione di Frutta Fresca e Dolci*

**TWIGA**  
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**DRINKS PACKAGE**

**40€ PER PERSON**

Water, Coffee and ½ a bottle of wine

*Merlot Villa Minelli*

*Pinot Grigio Villa Minelli*

*Triennes*

**70€ PER PERSON**

Water, Coffee and ½ a bottle of wine

*Château Cartier, St Emilion Grand Cru*

*Bourgogne Chardonnay René Lamy*

*Triennes*

**100€ PER PERSON**

Water, Coffee and ½ a bottle of wine

*Château Boutisse, St Emilion Grand Cru*

*Pouilly Fumé Terre Blanche*

*Château Minuty Rosé/Or*

**CANAPÉS**



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COCKTAIL DINATOIRE  
FINGER FOOD

4€/Piette

Bruschetta À La Tomate Et Au Basilic  
Bruschetta With Tomato And Basil

Mini Arancini À La Tomate  
Mini Tomato Suppli

Mini Arancini

Billes De Mozzarella  
Panées Fried Mozzarella Bites

Focaccia Nature White Focaccia  
Focaccia Tomato Tomato Focaccia

Chunks De Parmesan  
Chunks Of Parmesan Cheese

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6€/Piette

Verrine De Quinoa Aux Légumes  
Quinoa And Vegetables Verrine

Taboulé Au Citron Vert Et À La Menthe  
Lime And Mint Tabouleh

Brochettes De Tomates Et Mozzarella  
Tomato And Mozzarella Skewers

Croquettes De Pommes De Terre À La Truffe  
Potato Truffle Croquette

Focaccia À La Tomate Et Aux Olives  
Tomato And Olive Focaccia

Canapés Au Saumon Fumé  
Smoked Salmon Canapés

Canapés Robiola Et Bresaola  
Robiola And Bresaola Canapés

Canapé Au Fromage Et Salami  
Cheese & Salami Canapé

Sablée Au Fromage Et Aux Noix  
Cheese And Walnut Canapés

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8€/Piette

Bouchées De Mozzarella Di Buffalo Au Saumon Fumé  
Smoked Salmon And Mozzarella Di Buffalo Bites

Bouchées De Mozzarella Di Bufala À La Bresaola Et À La Roquette  
Mozzarella Di Bufala Bites With Bresaola And Arugula

Sablé À La Bresaola Et Au Fromage  
Bresaola And Cheese Sablé

Chips De Platano Et Guacamole  
Platano Chips And Guacamole

Accras De Poisson Au Sésame  
Sesame Fish Croquettes

Carpaccio De « Vitello Tonnato »  
Veal Carpaccio, Tuna Mayonnaise

Tataki De Bœuf À La Truffe Et Sauce Ponzu  
Beef Tataki Truffle Ponzu

Club Sandwich

Saumon Poêlé Aji Amarillo  
Seared Salmon Aji Amarillo

Anchois Frits  
Fried Anchovies

Hûîtres Tarbourech N°4  
Tarbourech Oysters No. 4

Brochette d'Aubergines, Sauce Miso  
Aubergine Skewer, Miso Chili Garlic Sauce

CANAPÉS

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10€/Piece

Tacos De Poisson, Mayonnaise Yuzu Kosho  
Fish Tacos, Avocado, Yuzu Kosho Mayo

Tacos De Bœuf Sauce Soja Aigre Douce  
Beef Tacos Sweet Chili Sauce

Brochette De Poulet Marinée Amarillo  
Chicken Skewers Marinated With Amarillo

Tartare De Saumon, Galette De Riz Soufflé  
Salmon Tartare With Rice Chips

Hamachi Tiradito, Sauce Wasabi Et Citron Vert  
Hamachi Tiradito With Citrus And Wasabi Sauce

Mini Hamburger De Bœuf Hanami  
Hanami Beef Mini Burguers

Tempura De Légumes  
Vegetable Tempura

Tataki De Thon  
Tuna Tataki

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12€/Piece

Tartelette de Carpaccio De Bœuf Au Sésame

Carpaccio De Crevette Rouge  
Red Prawn Carpaccio

Brochette De Bœuf, Sauce Teriyaki  
Beef Teriyaki Skewers

Tempura De Crevettes Rouge, Spicy Mayo  
Red Prawn Tempura With Spicy Mayo

Brochette De Poulpe Sauce Miso Et Yuzu  
Squid Skewers With Miso And Yuzu Sauce

Roll Isobe, Tartare De Saumon  
Isobe Roll With Salmon Tartare

14€/Piece

Tartelette de Tartare De Bœuf Aux Œufs De Caille Et A La Truffes  
Beef Tartare Tartelet With Quail Eggs And Truffle

## CANAPÉS



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CHAMPAGNE

Armand de Brignac Bouteille 0,75L	750
Armand de Brignac Magnum 1,50L	1.800
Armand de Brignac Jéroboam 3L	10.000
Armand de Brignac Mathusalem 6L	25.000
Armand de Brignac Salmanazar 9L	39.000
Armand de Brignac Balthazar 12L	55.000
Armand de Brignac Rosè Bouteille 0,75L	1.390
Armand de Brignac Rosè Magnum 1,50L	2.990
Armand de Brignac Rosè Jéroboam 3L	25.000
Armand de Brignac Rosè Réhoboam 4,5L	31.000
Dom Perignon Bouteille 0,75L	750
Dom Perignon Magnum 1,50L	1.800
Dom Perignon Jéroboam 3L	10.000
Dom Perignon Mathusalem 6L	27.000
Dom Perignon Rosè Bouteille 0,75L	1.390
Dom Perignon Rosè Magnum 1,50L	2.990
Dom Perignon Rosè Jéroboam 3L	25.000
Dom Perignon Rosè Mathusalem 6L	55.000
Cristal Roederer Bouteille 0,75L	750
Cristal Roederer Magnum 1,50L	1.800
Cristal Roederer Jéroboam 3L	10.000
Cristal Roederer Mathusalem 6L	27.000
Cristal Roederer Rosè Bouteille 0,75L	1.390
Cristal Roederer Rosè Magnum 1,50L	2.990
Cristal Roederer Rosè Jéroboam 3L	25.000
Krug Grande Cuvée Bouteille 0,75L	800
Krug Grande Cuvée Rose Bouteille 0,75L	1.500
Krug Cuvée 2008 Brut Bouteille 0,75L	2.000
Carbon Rosè Bouteille 0,75L	1.100
Carbon Rosè Magnum 1,50L	2.600
Carbon Rosè Jéroboam 3L	14.000
Carbon Rosè Mathusalem 6L	30.000

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SPIRITS

Beluga Noble Vodka 0,70L	350
Beluga Noble Vodka 1,50L	750
Beluga Noble Vodka 3L	1.600
Beluga Noble Vodka 6L	3.200
Beluga Gold Vodka 0,70L	800
Beluga Gold Vodka 1,50L	1.800
Beluga Gold Vodka 3L	3.600
Belvedere Vodka 0,70L	350
Belvedere Vodka 1,75L	750
Belvedere Vodka 3L	1.600
Elit Ultra Luxury Vodka 0,70L	400
Elit Ultra Luxury Vodka 1,75L	850
Elit Ultra Luxury Vodka 3L	1.800
Elit Ultra Luxury Vodka 6L	3.600
Jack Daniel's 0,70L	350
Johnnie Walker Blue 0,70L	1.100
Macallan 12 YO 0,70L	400
Chivas 12 YO 0,70L	350
Chivas 18 YO 0,70L	650
Royal Salute 21 YO 0,70L	1.100

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SPIRITS

Diplomatico Reserva	350
Zacapa 23 YO 0,70L	400
Zacapa XO 0,70L	600
Volcan Extra Anejo 0,70L	1.300
Don Julio 1942 1,75L	2.900
Clase Azul Reposado 0,70L	1.200
Clase Azul Reposado 1,75L	2.400
Clase Azul Gold 0,70L	1.950
Clase Azul Anejo 0,70L	2.900
Clase Azul Ultra Anejo 0,70L	10.000
Tanqueray 0,70L	350
Tanqueray Ten 0,70L	400
Elephant 0,50L	350
Hendricks 0,70L	350
Hendricks 1,75L	750
Gin Mare 0,70L	400
Hennessy Paradise	3.500
Hennessy Imperial	5.000

CHAMPAGNE & SPIRITS

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## OPEN BAR PACKAGES

30 EUROS

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Wines, Beers, Softs

50 EUROS

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Wines, Beers, Softs, Basic Alcohols

70 EUROS

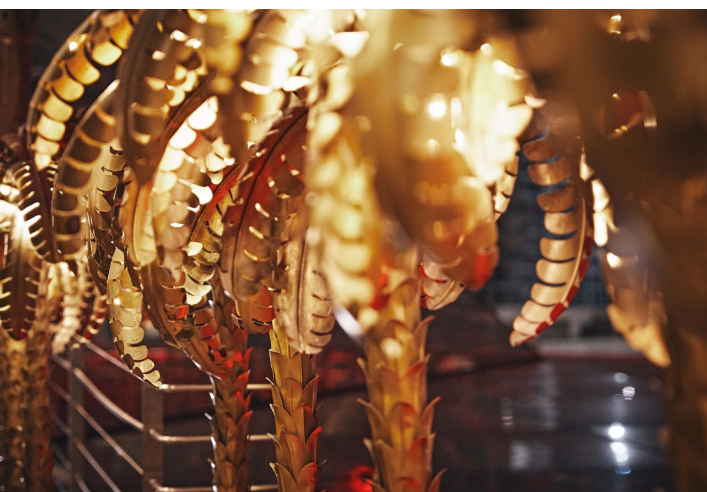
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Wines, Beers, Softs, Champagne Moet

*Based on One Hour per Person*

**OPEN BAR PACKAGE**







## CONTACT

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For any enquiry for a group party or venue privitisation, please contact

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