

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE LUNCH MENU FOR EVENTS

(Not available on Saturdays, Sundays, & Public Holidays • For dine-in only)

68++

INSALATA

Caesar Salad – Smoked Salmon – Boiled Eggs – Croutons

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (supplement \$10)

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



TAGLIATELLE

Ricotta Cheese Tortellini – Mushrooms – Light Truffle Cream Sauce

or

ORATA

Snapper Loin – Crabmeat in a Spicy Tomato Sauce

or

MANZO

Grilled Angus Beef “Tagliata” with
Roasted Potatoes & Red Wine Jus (supplement \$20)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (supplement \$10)

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THE "GARIBALDI SIGNATURE" LUNCH MENU FOR EVENTS

3 Course with Choices Among Garibaldi's Signature Dishes 98++

with Pairing of 2 Glasses of Wine, add 38++

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CAPELLINI - Cold Angel Hair, Snow Crab Meat, Fresh Caviar

(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

BURRATA – Cheese with Green Salad, Cherry Tomatoes & Aged Balsamic

or

ZUPPA – Lobster Soup with Tarragon

or

TROFIE – Twisted Short Pasta with Creamy Crabmeat Tomato Sauce



BIGOLI – Thick Long Pasta with Guinea Fowl Ragout & Cannellini Beans

or

RAVIOLI – Four-cheese Ravioli & Porcini Mushroom Truffle Cream Sauce

or

ORATA – Mediterranean Sea Bream, Baby Artichoke, Tomatoes & Olives

or

MANZO - Angus Beef Tenderloin, Mushroom Ragout (supplement \$48)



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI - Buffalo Milk Camembert from Bergamo with Melba Toast

or

DOLCE – Earl Grey Panna Cotta & Baileys Coffee Sauce

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THE SEASONAL MENU

4 Course Menu 158++

Pairing with 4 glasses of wine, add 88++

ASPARAGI BIANCHI – CAVIALE

Steamed White Asparagus – Siberian Caviar – Chopped Egg Dressing

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



SPAGHETTI – GAMBERI – PESTO - BOTTARGA

Spaghetti – Sea Prawns – Wild Garlic Pesto – Bottarga

2021 Trebbiano Cadetto Castorani, Abruzzo – Trbbiano Grape



CERNIA

Cod Fish – Crabmeat Sauce – Broccolini

2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

AGNELLO

Roasted NZ Lamb Rack – Celeriac Purée – Beetroot

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Mushroom Ragout (supplement \$58)

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Matcha Chantilly – Pineapple – Passionfruit

Graham's 10 Year old Tawny Port, Portugal

**Please select one dish from the box