

GARIBALDI

ITALIAN RESTAURANT & BAR

THE GARIBALDI SIGNATURE DINNER MENU FOR EVENTS

3 Course with Choices of Garibaldi Signature Dishes 118 ++

CAPELLINI - Cold Angel Hair, Snow Crab Meat, Fresh Caviar
(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

CAPELANTE – Seared Sea Scallops, Chives & Truffle Emulsion

or

BURRATA – Burrata Cheese with Green Salad & San Marzano Tomatoes

or

ORECCHIETTE – Shell-shaped Pasta with a Creamy Crabmeat Sauce



GNOCCHI – Purple Potato Gnocchi, Button Mushrooms, Cream & Asparagus

or

FETTUCCHINE – Fettuccine with Braised Iberico Pork Ragout

or

BRANZINO – Italian Sea Bass & Clams in a White Wine Soup

or

MANZO – Angus Beef Tenderloin & Mushroom Ragout (supplement \$28)



FORMAGGI – Camembert Cheese with Melba Toast

or

DOLCE – Blueberry Panna Cotta

GARIBALDI

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THE SEASONAL MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

CAVIALE

Siberian Caviar – Spanner Crab – Marinated Toretama Egg & Chives

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



ORECCHIETTE

Orecchiette – Sea Prawns – Broccolini – Prawn Bisque

2023 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



BRANZINO

Italian Sea Bass – Cannellini Beans – Clams

2014 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

QUAGLIA

Australian Quail – Apricot – Fried Polenta Cake

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Baked Chocolate Tart – Vanilla Gelato

Churchill's Reserve Port, Portugal

**Please select one dish from the box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

CAVIALE

Siberian Caviar – Spanner Crab – Marinated Toretama Egg & Chives

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



ASPARAGI BIANCHI

Gratin White Asparagus – Pancetta Cream – Parma Ham

2023 Bramito Della Sala Antinori, Umbria – Chardonnay Grape

or

CAPELANTE

Seared Scallops – Golden Bottarga – Tomato Concassé – Spring Onions

2019 Trebbiano Riserva Castorani, Abruzzo – Trebbiano Grape



ORECCHIETTE

Orecchiette – Sea Prawns – Broccolini – Prawn Bisque

2023 Alice Verdecia Produttori di Manduria, Puglia – Verdecia Grape



BRANZINO

Italian Sea Bass – Cannellini Beans – Clams

2014 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

QUAGLIA

Australian Quail – Apricot – Fried Polenta Cake

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Baked Chocolate Tart – Vanilla Gelato

Churchill's Reserve Port, Portugal

**Please select one dish from each box

GARIBALDI

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THE SEASONAL MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

CAVIALE

Siberian Caviar – Spanner Crab – Marinated Toretama Egg & Chives

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



ASPARAGI BIANCHI

Gratin White Asparagus – Pancetta Cream – Parma Ham

2023 Bramito Della Sala Antinori, Umbria – Chardonnay Grape



CAPELANTE

Seared Scallops – Golden Bottarga – Tomato Concassé – Spring Onions

2019 Trebbiano Riserva Castorani, Abruzzo – Trebbiano Grape



ORECCHIETTE

Orecchiette – Sea Prawns – Broccolini – Prawn Bisque

2023 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



BRANZINO

Italian Sea Bass – Cannellini Beans – Clams

2014 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

QUAGLIA

Australian Quail – Apricot – Fried Polenta Cake

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Baked Chocolate Tart – Vanilla Gelato

Churchill's Reserve Port, Portugal

**Please select one dish from the box