

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE SEPTEMBER LUNCH MENU FOR EVENTS

48++

INSALATA

Mesclun Salad – Lemon Quinoa – Broccoli – Garlic Prawns

or

BUFALA

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

or

ZUPPA DI FUNGHI

Mushroom Soup – Truffle Scent – Garlic Croutons



MAFALDINE

Long Frilly Pasta – Fresh Tomato Sauce – Fried Eggplant

or

SALMONE

Norwegian Salmon – Braised Leek – Potato Cream

or

MANZO

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



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCE DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

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

GARIBALDI

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SEPTEMBER “GARIBALDI SIGNATURE” LUNCH MENU

3 Course with Choices Among Garibaldi’s Signature Dishes 88++
with Pairing of 2 Glasses of Wine, add 38++

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

or

BURRATA – Cheese From Puglia, San Marzano Tomatoes & Aged Balsamic

or

PROSCIUTTO – Parma Ham, Rucola & Pear

or

ORECCHIETTE – Shell-shaped Pasta in a Lobster Bisque & Prawns



LASAGNA – Baked Zucchini Mushroom Lasagna with Mozzarella & Truffle Cream

or

TAGLIOLINI – Thin Egg Noodles with Hungarian Duck Ragout

or

GROUPER – Sustainable Grouper with “Vongole” in a White Wine Broth

or

MANZO - Angus Beef Tenderloin & Sautéed Mushrooms (supplement \$48)



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese, Honey , Dried Apricot & Melba Toast

or

DOLCE – Lychee Panna Cotta & Strawberries

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SEPTEMBER MONTHLY SEASONAL MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing
NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



TAGLIOLINI

Thin Egg Noodles – Hungarian Duck Ragout – Duck Liver
2022 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape



BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce
2021 Lugana Montunale Montonale, Lombardia – Turbiana Grape

or

QUAGLIA

Roasted Australian Quail – Stewed Butter Beans
2015 Nebbiolo Langhe Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – Sautéed Mushrooms – Truffle Jus (supplement \$58)
2015 Nebbiolo Langhe Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Valrhona Dark Chocolate – Hazelnut Praline Cake
2022 Moscato D'Asti Pelissero – Moscato Grape

**Please select one dish from the box