

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st October to 31st October

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

or

CAPELANTE – Seared Sea Scallops & Green Pea Purée & Roasted Bacon

or

BURRATA – Cheese From Puglia, Cherry Tomatoes & Rosemary Crostini

or

TROFIE – Short Twisted Pasta with Basil Pesto & Tiger Prawns



TARTUFO – Thin Noodles with Butter Sauce & 3g Alba White Truffle *(supplement \$28)*

or

FETTUCCHINE – with Porcini Mushrooms, Asparagus & Truffle Cream Sauce

or

LINGUINE – with Crab Meat in Creamy Tomato Sauce & Basil

or

BRANZINO – Italian Seabass with Clams in a White Wine Parsley Soup

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$28)*



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

DOLCE – Mango Panna Cotta & Passion Fruit Seeds

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge

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OCTOBER SEASONAL MENU

4 Course Menu 158++

Pairing with 4 glasses of wine, add 78++

TROTA

Smoked Trout – Siberian Caviar – Smoked Burrata
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape



TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape



BRANZINO

Stone Bass – Eggplant Purée – Saffron Lemon Sauce – Capers
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Raspberry – Matcha – White Chocolate
Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from the box

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OCTOBER SEASONAL MENU

5 Course Menu 188++

Pairing with 5 glasses of wine, add 88++

TROTA

Smoked Trout – Siberian Caviar – Smoked Burrata
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape

UOVO

Poached Toretama Egg – Asparagus Wrapped with Bacon – Spicy Pork 'Nduja
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape

or

CAPELANTE

Seared Sea Scallops – Citrus Kumquat – Pistachio Crumbs
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape

TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape

BRANZINO

Stone Bass – Eggplant Purée – Saffron Lemon Sauce – Capers
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

DOLCE

Raspberry – Matcha – White Chocolate
Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from each box

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OCTOBER SEASONAL MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

TROTA

Smoked Trout – Siberian Caviar – Smoked Burrata
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape



UOVO

Poached Toretama Egg – Asparagus Wrapped with Bacon – Spicy Pork Nduja
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



CAPELANTE

Seared Sea Scallops – Citrus Kumquat – Pistachio Crumbs
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape



TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape

BRANZINO

Stone Bass – Eggplant Purée – Saffron Lemon Sauce – Capers
2021 Lugana Montunale Montonale, Lombardia – Turbiana Grape

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot
2015 Nebbiolo Langhe Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

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

DOLCE

Raspberry – Matcha – White Chocolate
2022 Moscato D'Asti Pelissero – Moscato Grape

**Please select one dish from the box

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