

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

BURRATA – Burrata Cheese (from Puglia) & Olive Salad

or

PROSCIUTTO – Parma Ham & Fried Dough “Gnocco Fritto”

or

ORECCHIETTE – Shell-shaped Pasta, Tiger Prawns & Fresh Tomatoes



TARTUFO – Thin Noodles with Butter Sauce & 3g Alba White Truffle *(supplement \$38)*

or

MAFALDINE – Long Frilly Pasta with Pomodoro Sauce & Fried Eggplant

or

SPAGHETTI – Spaghetti “Vongole” with Clams in a White Wine Parsley Sauce

or

SPADA – Grilled Swordfish with Cherry Tomatoes & Salsa Verde

or

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



Il Servizio del Caffè – Coffee or Tea

or

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

or

DALLA CARTA – Choose a Dessert from the Dessert Menu *(supplement \$10)*

or

DOLCE – Mango Panna Cotta & Passion Fruit Seeds

88 ++ per person,
pairing with 2 Tasting Glasses of Wine, add 38++

All Prices are Subject to Prevailing Government Tax do Service Charge