

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st November to 30th November

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

or

PROSCIUTTO – Parma Ham with Figs & Rosemary Crostini

or

BURRATA – Cheese from Puglia, Olives Salad & San Marzano Tomatoes

or

CAPELANTE – Seared Hokkaido Scallops & Baby Artichoke



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

or

RISOTTO – Risotto with Porcini Mushrooms & Taleggio Cheese Fondue

or

ORECCHIETTE – Shell Pasta, Crab Meat, Broccolini & Creamy Tomato Sauce

or

SPADA – Grilled Swordfish & Sautéed Clams in Spicy Tomato Sauce

or

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



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

or

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

or

DOLCE – Panna Cotta with Pistachio Cream & Strawberry

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

All Prices are Subject to Prevailing Government Tax & Service Charge