

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from Wednesday, 1st October to Friday, 31st October

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

or

Capesante – Seared Sea Scallops, Green Pea Purée & Roasted Bacon

or

Burrata – Burrata Cheese From Puglia, Cherry Tomatoes & Rosemary Crostini

or

Trofie – Short Twisted Pasta with Basil Pesto & Tiger Prawns



Fettuccine – Fettuccine with Porcini Mushrooms, Asparagus & Truffle Cream Sauce

or

Linguine – Linguine with Crab Meat in a Creamy Tomato & Basil Sauce

or

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

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

Dolci – 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