

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1<sup>st</sup> November to 30<sup>th</sup> November

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

*or*

**BURRATA** – Burrata Cheese from Puglia, Basil Pesto & Cherry Tomato

*or*

**MORTADELLA** – Mortadella Ham with Figs & Rosemary Crostini

*or*

**ARAGOSTA** – Lobster Soup, Lobster Meat & Tarragon



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

*or*

**RAVIOLI** – Artichoke Ravioli with “Pomodoro” Sauce

*or*

**FUSILLI** – Fusilli with Tiger Prawns, Broccolini & “Arrabbiata” Sauce

*or*

**CERNIA** – Grouper with Tomato Broth & Baby Artichoke

*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*

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

*or*

**DOLCE** – Panna Cotta with Pistachio Cream & Strawberry

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

*All Prices are Subject to Prevailing Government Tax & Service Charge*