

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st November to 30th November

Choose 1, 2, or 3 dishes from the box for 4, 5, or 6 courses, respectively.

(Our Vegetarian Experience Menu is also available upon request)

30 GRAMMI DI CAVIALE SIBERIANO *(supplement \$58)*

30gr Siberian Caviar tin, served with Marinated Hokkaido Scallop,
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments

CERVO

Duncan Venison Tartare, Black Garlic, Blueberries & Siberian Caviar

FIORI DI ZUCCA

Deep-Fried Zucchini Flower, Smoked Burrata stuffing, Pancetta Cream & Parma Ham

UOVO

Poached Toretama Egg, Taleggio Cheese Fondue & Alba White Truffle

MAIALE

Iberico Pork "Plin", Foie Gras & Porcini Mushrooms



CERNIA

Grouper – Baby Artichoke – Mussel Broth

or

ANATRA

Challans Duck Breast – Nutty Quinoa – Cherries

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus *(supplement \$58)*



DOLCE

Mocha Cheese Cake – Hazelnut Gelato

4 Course Menu 158++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 188++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 218++, pairing with 6 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge