

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st October to 31st October

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
NV Pol Roger Brut Reserve, France – Pinot Meunier, Pinot Noir & Champagne Grapes



TROTA

Smoked Trout – Siberian Caviar – Smoked Burrata
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape



UOVO

Poached Toretama Egg – Asparagus Wrapped with Bacon – Spicy Pork Nduja
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



CAPELANTE

Seared Sea Scallops – Citrus Kumquat – Pistachio Crumbs
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape

TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle
2022 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape



BRANZINO

Stone Bass – Eggplant Purée – Saffron Lemon Sauce – Capers
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle *(supplement \$58)*
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Raspberry – Matcha – White Chocolate
Jarno Passito Castorani, Abruzzo – Pecorino Grape

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