GARIBALDI
ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st December to 31st December

CAPELLINI – Cold Angel Hair, Snow Crab Meat & Fresh Caviar
(*supplement - $25 or with additional Sea Urchin, supplement - $50*)
or
BURRATA – Cheese from Puglia with Dried Cranberries & Figs Compote
or
ARAGOSTA – Lobster Soup with Lobster Meat & Tarragon
or
MORTADELLA – Ham with Pistachio Nuts, Rosemary Crostini & Pomegranate

TARTUFO – Thin Homemade Noodles with Butter Sauce
& *3g* Alba White Truffle (*supplement $38*)
or
RAVIOLI – Butternut Pumpkin Ravioli, Chestnuts, Butter & Sage, Taleggio Fondue
or
TAGLIATELLE – Long Ribbon Pasta with Shredded Duck Leg Ragout
or
SPADA – Grilled Swordfish & Baked Cherry Tomatoes, Citrus Orange Sauce
or
MANZO – Angus Beef Tenderloin & Garlic Brussels Sprouts (*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 – Vanilla Panna Cotta, Chestnuts & Hazelnut Sauce

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

All Prices are Subject to Prevailing Government Tax & Service Charge