

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 5<sup>th</sup> January to 31<sup>st</sup> January

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

*or*

**PROSCIUTTO** – Speck Ham, Red Wine Pear & Crostini

*or*

**BURRATA** – Burrata Cheese with Aged Balsamic & Cherry Tomato Salad  
*or*

**UOVA** – Poached Toretama Egg, Porcini Mushrooms & Truffle Emulsion



**TORTELLONI** – Spinach Tortelloni, Honey Mint & Tomato Sauce  
*or*

**PAPPARDELLE** – Long Ribbon Pasta Angus Beef Ragù Braised in Chianti Wine  
*or*

**SPADA** – Grilled Swordfish with Clams in “Arrabbiata” Sauce  
*or*

**MANZO** – Angus Beef Tenderloin & Sautéed Mushrooms (*supplement \$48*)



**IL SERVIZIO DEL CAFFE** - Coffee or Tea

*or*

**FORMAGGI** – Buffalo Milk Camembert Cheese with Melba Toast  
*or*

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

**DOLCE** – Nutella Panna Cotta & Chestnuts

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

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