

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 5th January to 31st 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