

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE 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

CAPESANTE – Seared Hokkaido Scallops & Broccolini Sauce

or

BURRATA – Burrata Cheese, Basil Pesto Salad & San Marzano Tomatoes

or

RAVIOLI – Artichoke Ravioli & Minced Pork Sausage in “Arrabbiata” Sauce



FETTUCCINE – Fettuccine with Porcini Mushrooms in Truffle Cream Sauce

or

LINGUINE – Linguine with Crab Meat & Creamy Tomato Sauce

or

BRANZINO – Italian Sea Bass with Clams in White Wine & Parsley Broth

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms (*supplement \$28*)



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

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot, Melba Toast

or

PANNA COTTA – Nutella Panna Cotta & Chestnuts

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge