

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE EXECUTIVE 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*

**CAPELANTE** – 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



**FETTUCCHINE** – 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*