

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 5th January to 31st January

Choose 1, 2, or 3 dishes from the box for 4, 5, or 6 courses, respectively.

(Our Vegetarian Experience Menu is also available upon request)

30 GRAMMI DI CAVIALE SIBERIANO (*supplement \$58*)

30gr Siberian Caviar tin, served with Marinated Hokkaido Scallop, Cold Angel Hair with Snow Crab Meat & Blinis with Condiments



MANZO

Wagyu Beef Tartare, Siberian Caviar & Horseradish



PROSCIUTTO

Speck Ham, Smoked Burrata Cheese & Toasted Garlic Crostini



UOVA

Poached Toretama Egg, Winter Black Truffle & Green Asparagus

CERVO

N.Z Venison Ravioli “Plin”, Porcini Mushrooms & Winter Black Truffle



CERNIA

Grouper, Sautéed Clams with Arrabbiata Sauce & Broccolini

or

QUAGLIA

Roasted Australian Quail, Brussel Sprouts & Persimmon Compote

or

MANZO

Tochigi Wagyu A5 – White Corn – Red Wine Sauce (*supplement \$58*)



DOLCE

Nutella, Milk Chocolate & Hazelnut Cake

4 Course Menu 148++, pairing with 4 tasting glasses of wine add 78++
5 Course Menu 178++, pairing with 5 tasting glasses of wine add 88++
6 Course Menu 198++, pairing with 6 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge