

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st February to 28th February

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

or

MORTADELLA – Mortadella Ham, Pistachio Nuts & Crostini

or

BURRATA – Burrata Cheese with Green Salad & Basil Pesto

or

PARMIGIANA – Baked Eggplant Parmigiana, Tomato Sauce & Mozzarella Cheese



TORTELLONI – Spinach Tortelloni & Porcini Mushroom Cream Sauce

or

SPAGHETTI – Spaghetti “Vongole” in White Wine & Parsley Broth

or

QUAGLIA – Roasted Australian Quail & Cannellini Beans

or

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



IL SERVIZIO DEL CAFFE – Coffee or Tea

or

FORMAGGI – Camembert Cheese with Melba Toast

or

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

or

DOLCE – Vanilla Panna Cotta & Blueberry Yogurt

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

All Prices are Subject to Prevailing Government Tax & Service Charge