

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE 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

CAPELANTE – Seared Hokkaido Scallops, Carbonara Cream & Bacon

or

BURRATA – Cheese with Green Salad, San Marzano Tomatoes & Basil Pesto

or

PROSCIUTTO – Parma Ham & Red Wine Pear



RAVIOLI – Ravioli & Porcini Mushroom in Truffle Cream Sauce

or

PAPPARDELLE – Long Ribbon Pasta & Crab Meat in “Arrabbiata” Sauce

or

BRANZINO – Italian Sea Bass with Clams in a White Wine Broth

or

MANZO – Angus Beef Tenderloin & Mushroom Ragout *(supplement \$28)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese with Melba Toast

or

DOLCE – Vanilla Panna Cotta & Blueberry Yogurt

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

All Prices are Subject to Prevailing Government Tax & Service Charge