

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1<sup>st</sup> March to 31<sup>st</sup> March

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

*or*

**CAPESANTE** – Seared Hokkaido Scallops & Cannellini Beans

*or*

**BURRATA** – Burrata Cheese with Rosemary Crostini & Cherry Tomatoes

*or*

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



**SPAGHETTI** – Spaghetti with Fresh Tomatoes & Fried Eggplant

*or*

**FETTUCCINE** – Chocolate Fettuccine with Iberico Pork Ragù

*or*

**SPADA** – Grilled Swordfish with Green Asparagus, Olives & Gremolata

*or*

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



**IL SERVIZIO DEL CAFFE** – Coffee or Tea

*or*

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

*or*

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

*or*

**DOLCE** – Vanilla Panna Cotta & Strawberries

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

*All Prices are Subject to Prevailing Government Tax & Service Charge*

# GARIBALDI

ITALIAN RESTAURANT & BAR

## ***THE EXPERIENCE MENU***

4 Course Menu 148++

Pairing with 4 glasses of wine, add 88++

### **GAMBERI**

Sicilian Red Shrimp Carpaccio – Oscietra Caviar – Avocado – Fried Shallots



### **TAGLIOLINI**

Squid-Ink Tagliolini – Roasted Octopus Leg – Broccolini

### **MERLUZZO**

Patagonian Cod Fish – Sea Scallop – Tomato Broth

*or*

### **AGNELLO**

N.Z Lamb Tenderloin – Carrot Purée – Black Pepper Sauce

*or*

### **MANZO**

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

### **DOLCE**

Earl Grey Cheesecake

**\*\*Please select one dish from the box**

*All Prices are Subject to Prevailing Government Tax & Service Charge*

# GARIBALDI

ITALIAN RESTAURANT & BAR

## ***THE EXPERIENCE MENU***

5 Course Menu 178++

Pairing with 5 glasses of wine, add 98++

### **GAMBERI**

Sicilian Red Shrimp Carpaccio – Oscietra Caviar – Avocado – Fried Shallots

### **AFFETTATI**

Italian Cold Cuts – Smoked Burrata – Olives – Grilled Artichoke

*or*

### **UOVO**

Poached Toretama Egg – Porcini Mushrooms – Chicken Jus – Asparagus

### **TAGLIOLINI**

Squid-Ink Tagliolini – Roasted Octopus Leg – Broccolini

### **MERLUZZO**

Patagonian Cod Fish – Sea Scallop – Tomato Broth

*or*

### **AGNELLO**

N.Z Lamb Tenderloin – Carrot Purée – Black Pepper Sauce

*or*

### **MANZO**

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

### **DOLCE**

Earl Grey Cheesecake

\*\*Please select one dish from each box

*All Prices are Subject to Prevailing Government Tax & Service Charge*

# GARIBALDI

ITALIAN RESTAURANT & BAR

## ***THE EXPERIENCE MENU***

6 Course Menu 198++

Pairing with 6 glasses of wine, add 108++

### **GAMBERI**

Sicilian Red Shrimp Carpaccio – Oscietra Caviar – Avocado – Fried Shallots



### **AFFETTATI**

Italian Cold Cuts – Smoked Burrata – Olives- Grilled Artichoke



### **UOVO**

Poached Toretama Egg – Porcini Mushrooms – Chicken Jus – Asparagus



### **TAGLIOLINI**

Squid-Ink Tagliolini – Roasted Octopus Leg – Broccolini

### **MERLUZZO**

Patagonian Cod Fish – Sea Scallop – Tomato Broth

*or*

### **AGNELLO**

N.Z Lamb Tenderloin – Carrot Purée – Black Pepper Sauce

*or*

### **MANZO**

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

### **DOLCE**

Earl Grey Cheesecake

\*\*Please select one dish from the box

*All Prices are Subject to Prevailing Government Tax & Service Charge*