

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE MARCH LUNCH MENU FOR EVENTS

48++

INSALATA

Green Salad, Sautéed Garlic Prawns & Zucchini

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (*supplement \$10*)

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Mascarpone Cheese Tortellini in “Arrabbiata” Sauce & Fried Eggplant

or

BRANZINO

Pan-Fried Seabass & Stewed Italian Beans

or

MANZO

Grilled Angus Beef “Tagliata” with
Roasted Potatoes & Red Wine Jus (*supplement \$20*)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (*supplement \$10*)

All Prices are Subject to Prevailing Government Tax & Service Charge

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st March to 31st March

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

or

PROSCIUTTO – Parma Ham & Grilled Artichoke

or

BURRATA – Burrata Cheese with Rosemary Crostini & Cherry Tomatoes

Or

ZUPPA D'ARAGOSTA – Lobster Soup with Lobster Meat & Tarragon



TORTELLONI – Spinach Tortelloni with Pomodoro Sauce & Fried Eggplant

or

FETTUCCHINE – Fettuccine with Minced Pork Sausage in Spicy 'Nduja Sauce

or

BRANZINO - Italian Sea Bass with Stewed Italian Beans

or

MANZO - Angus Beef Tenderloin & Mushroom Ragout *(supplement \$48)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

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

or

DOLCE – Vanilla Panna Cotta & Strawberries

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

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ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st March to 31st 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++

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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**

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