

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st April to 30th April

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

or

BURRATA – Cheese with Green Salad, Cherry Tomatoes & Aged Balsamic

or

PROSCIUTTO – Parma Ham, Rucola Salad & Shaved Grana Padano

or

ZUPPA – Lobster Soup with Tarragon



TORTELLONI – Spinach Tortelloni with Porcini Mushroom & Truffle Cream Sauce

or

BIGOLI – Long Thick Pasta with Guinea Fowl Ragout & Cannellini Beans

or

SPADA – Grilled Swordfish, Cherry Tomatoes, Olives & Capers

or

MANZO – Grilled Angus Beef Tenderloin with Mushrooms
& Red Wine Sauce *(supplement \$48)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

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

or

DALLA CARTA – Select one from our Dessert Menu *(supplement \$10)*

or

DOLCE – Earl Grey Panna Cotta

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

All Prices are Subject to Prevailing Government Tax & Service Charge