

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st March to 31st March

CAPELLINI - Cold Angel Hair with 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 – 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

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

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

All Prices are Subject to Prevailing Government Tax & Service Charge