

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st April to 31st April

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

or

BURRATA – Burrata Cheese, Green Salad & Fried Zucchini

or

CAPELANTE – Seared Hokkaido Scallops, Minced Pork Sausage & Cannellini Beans

or

ZUPPA – Lobster Soup with Tarragon



GNOCCHI – Spinach Gnocchi, Gorgonzola Cheese, Walnuts & Aged Balsamic

or

TAGLIOLINI – Squid-Ink Tagliolini, Crab Meat, Broccolini & Spicy Tomato Sauce

or

QUAGLIA – Roasted Australian Quail with White Corn & Cherry Sauce

or

MANZO – Grilled Angus Beef Tenderloin, Mushrooms
& Red Wine Sauce *(supplement \$28)*



IL SERVIZIO DEL CAFFE - Coffee

or

FORMAGGI – Camembert Cheese with Melba Toast

or

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

or

DOLCE – Earl Grey Panna Cotta

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

All Prices are Subject to Prevailing Government Tax & Service Charge