

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE 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

CAPELANTE – 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

FETTUCCHINE – 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