

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE EXPERIENCE MENU

Exclusively available from 1<sup>st</sup> April to 31<sup>st</sup> April

*Choose 1, 2, or 3 dishes from the box for 4, 5, or 6 courses, respectively.*

(Our Vegetarian Experience Menu is also available upon request)

### **30 GRAMMI DI CAVIALE SIBERIANO** *(supplement \$58)*

30gr Siberian Caviar tin, served with Marinated Hokkaido Scallop,  
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments



### **GRANCHIO**

Spanner Crab Meat – Oscietra Caviar – Honey Cherry Tomatoes



### **FIORI DI ZUCCA**

Deep-Fried Zucchini Flower – Smoked Burrata Stuffing – Speck Ham



### **ASPARAGI BIANCHI**

Gratin White Asparagus – Poached Toretama Egg – Truffle Emulsion

### **BIGOLI**

Spinach Bigoli – Shredded Duck Leg Ragout



### **CERNIA**

Grouper – Boston Mussels – Saffron Sauce

or

### **AGNELLO**

Roasted N.Z Lamb Rack – Beetroot – Mint Jelly

or

### **MANZO**

Tochigi Wagyu A5 – White Corn – Red Wine Sauce *(supplement \$58)*



### **DOLCE**

Mango – Passionfruit – Cheesecake

4 Course Menu 148++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 178++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 198++, pairing with 6 tasting glasses of wine add 98++

*All Prices are Subject to Prevailing Government Tax & Service Charge*