

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1<sup>st</sup> April to 30<sup>th</sup> April

**CAPELLINI** - Cold Angel Hair, 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 2 Tasting Glasses of Wine, add 38++

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

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## ***THE EXPERIENCE MENU***

4 Course Menu 148++

Pairing with 4 glasses of wine, add 88++

### **GRANCHIO**

Spanner Crab Meat – Oscietra Caviar – Honey Cherry Tomatoes



### **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

\*\*Please select one dish from the box

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# GARIBALDI

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## THE EXPERIENCE MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 98++

### GRANCHIO

Spanner Crab Meat – Oscietra Caviar – Honey Cherry Tomatoes

### FIORI DI ZUCCA

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

*or*

### ASPARAGI BIANCHI

Gratin White Asparagus – Poached Toretama Egg – Truffle Emulsion

### BIGOLI

Spinach Bigoli – Shredded Duck Leg Ragout

### CERNIA

Groupers – 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

\*\*Please select one dish from each box

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# GARIBALDI

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## ***THE EXPERIENCE MENU***

6 Course Menu 198++

Pairing with 6 glasses of wine, add 108++

### **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

\*\*Please select one dish from the box

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