

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE APRIL LUNCH MENU FOR EVENTS

48++

INSALATA

Purple Cabbage Salad – Cucumber – Sautéed Prawns

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (*supplement \$10*)

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Ricotta Cheese Tortellini – Fried Eggplant – Arrabbiata Sauce

or

DENTICE

Seared Snapper Loin – Grilled Zucchini – Caper Sauce

or

MANZO

Grilled Angus Beef “Tagliata” with
Roasted Potatoes & Red Wine Jus (*supplement \$20*)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (*supplement \$10*)

All Prices are Subject to Prevailing Government Tax & Service Charge

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st April to 30th April

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

or

BURRATA – Cheese with Green Salad, Cherry Tomatoes & Aged Balsamic

or

PROSCIUTTO – Parma Ham, Rucola Salad & Shaved Grana Padano

or

ZUPPA – Lobster Soup with Tarragon



TORTELLONI – Spinach Tortelloni with Porcini Mushroom & Truffle Cream Sauce

or

BIGOLI – Thick Long Pasta with Guinea Fowl Ragout & Cannellini Beans

or

SPADA – Grilled Swordfish, Cherry Tomatoes, Olives & Capers

or

MANZO – Grilled Angus Beef Tenderloin, Mushrooms & Red Wine Sauce *(supplement \$48)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

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

or

DOLCE – Earl Grey Panna Cotta

88 ++ per person

pairing with 2 Tasting Glasses of Wine, add 38++

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GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st April to 30th 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++

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GARIBALDI

ITALIAN RESTAURANT & BAR

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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