

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st May to 31st May

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

or

SPECK – Speck Ham, Baby Spinach Salad & Shaved Grana Padano

or

BURRATA – Burrata Cheese with Green Salad & San Marzano Tomatoes

or

ZUPPA – Lobster Soup & Tarragon



GNOCCHI – Potato Gnocchi with Porcini Mushrooms & Cream Sauce

or

PAPPARDELLE – Pappardelle Pasta with Braised Iberico Pork Ragout

or

QUAGLIA – Roasted Australian Quail & Stewed Italian Beans

or

MANZO – Grilled Angus Beef Tenderloin
& Mushrooms & Red Wine Sauce *(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 – Blueberry Yoghurt, Vanilla Panna Cotta

88 ++ per person,
pairing with 2 Tasting Glasses of Wine, add 38++

All Prices are Subject to Prevailing Government Tax & Service Charge