

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE 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

BURRATA – Burrata Cheese with Toasted Almonds & Aged Balsamic

or

SARDINE – Deep-Fried Sardine & Zucchini

or

ZUPPA – Lobster Soup & Tarragon



RAVIOLI – Artichoke Ravioli with Tomatoes, Olives & Fried Eggplant

or

LINGUINE – Linguine with Crabmeat in a Creamy Tomato Sauce

or

BRANZINO – Italian Seabass & Clams in a White Wine & Parsley Soup

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

or

DOLCE – Blueberry Yogurt & Vanilla Panna Cotta

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge