

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st May to 31st May

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



CAVIALE

Oscietra Caviar – Prawn Tartare – Chives



ASPARAGI BIANCHI

Gratin White Asparagus – Pancetta Cream – Parma Ham



CAPELANTE

Seared Scallops – Golden Bottarga – Butter Beans

ORECCHIETTE

Orecchiette – Crab Meat – Broccolini



BRANZINO

Stone Bass – Clams in White Wine Soup

or

QUAGLIA

Australian Quail – Fried Polenta Cake

or

MANZO

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



DOLCE

Hazelnut Mousse – Nutella Sauce

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