

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st June to 30th June

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

or

CAPELANTE – Seared Sea Scallops & Truffle Emulsion

or

BURRATA – Burrata Cheese with Green Salad & Basil Pesto

or

ZUPPA – Lobster Soup with Lobster Meat & Tarragon



GNOCCHI – Spinach Gnocchi & Porcini Cream Sauce

or

PAPPARDELLE – Ribbon Pasta Iberico Pork Ragout

or

BRANZINO – Italian Sea Bass with Creamy Crabmeat Sauce

or

MANZO – Angus Beef Tenderloin & Mushroom Ragout *(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 – White Coffee 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 78++

CAPESANTE

Oscietra Caviar – Scallop Tartare – Pickled Cucumber –
Granny Smith Sauce – Dill



ORECCHIETTE

Orecchiette – Crab Meat – Broccolini

BRANZINO

Stone Bass – Clams in a 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

****Please select one dish from the box**

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THE EXPERIENCE MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

CAPEANTE

Oscietra Caviar – Scallop Tartare – Pickled Cucumber –
Granny Smith Sauce – Dill

FIORE DI ZUCCA

Deep-Fried Zucchini Flower – Smoked Burrata –
Porcini Mushroom Trifolati

or

PROSCIUTTO

Parma Ham – Baby Artichoke – Olives

ORECCHIETTE

Orecchiette – Crab Meat – Broccolini

BRANZINO

Stone Bass – Clams in a 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

**Please select one dish from each box

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THE EXPERIENCE MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

CAPELANTE

Oscietra Caviar – Scallop Tartare – Pickled Cucumber –
Granny Smith Sauce – Dill



FIOR DI ZUCCA

Deep-Fried Zucchini Flower – Smoked Burrata –
Porcini Mushroom Trifolati



PROSCIUTTO

Parma Ham – Baby Artichoke – Olives



ORECCHIETTE

Orecchiette – Crab Meat – Broccolini

BRANZINO

Stone Bass – Clams in a 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

**Please select one dish from the box

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