

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE JUNE LUNCH MENU FOR EVENTS

48++

INSALATA

Mix Salad with Sesame Seeds, Prawns & Broccoli

or

BUFALA

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

or

ZUPPA

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Mascarpone Cheese Tortellini with Tomato Sauce & Fried Eggplant

or

DENTICE

Snapper Loin with Clams in White Wine Soup & Parsley

or

MANZO

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



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCE DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

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

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

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

or

BURRATA – Burrata Cheese with Green Salad & San Marzano Tomatoes

or

ZUPPA – Lobster Soup & Tarragon



TAGLIOLINI – with White Asparagus & Porcini Mushroom Trifolati Sauce

or

FETTUCINE – with Guinea Fowl Ragout & Parsley

or

SPADA – Grilled Swordfish with Onion & Tomato Stewed

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 – Choose your Dessert from Dessert Menu *(supplement \$10)*

or

DOLCE – White Coffee Panna Cotta

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

All Prices are Subject to Prevailing Government Tax & Service Charge

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++

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GARIBALDI

ITALIAN RESTAURANT & BAR

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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