

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st July to 31st July

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

or

SPECK – Speck Ham, Red Wine Pear & Crostini

or

BURRATA – Burrata Cheese with Aged Balsamic & Olive Salad

or

UOVA – Poached Toretama Egg, Mushrooms & Truffle Emulsion



TORTELLONI – Spinach Tortelloni, Honey Mint & Cherry Tomatoes

or

PAPPARDELLE – Pappardelle Pasta with Beef Bolognese

or

SPADA – Grilled Swordfish with Clams in “Arrabbiata” Sauce

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms (*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

PANNA COTTA – Nutella Panna Cotta & Chestnuts

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

All Prices are Subject to Prevailing Government Tax & Service Charge