

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

FETTUCCINE – with Guinea Fowl Ragout & Parsley

or

SPADA – Grilled Swordfish with Onions & Stewed Tomatoes

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