

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE 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

CAPELANTE – Seared Hokkaido Scallops, Broccolini Sauce & Almond Flakes

or

BURRATA – Burrata Cheese, Green Salad & San Marzano Tomatoes

or

PROSCIUTTO – Parma Ham & Philibon Melon



RAVIOLI – Artichoke Ravioli, Olives, Cherry Tomato Sauce & Pine Nuts

or

ORECCHIETTE – Shell-shaped Pasta with Prawns in a Lobster Bisque

or

BRANZINO – Italian Sea Bass with Clams in White Wine & Parsley Broth

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$28)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

DALLA CARTA – Select one from our Dessert Menu *(supplement \$10)*

or

DOLCE – Nutella Panna Cotta & Chestnuts

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge