

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 – Long Ribbon Pasta & Iberico Pork Ragout

or

BRANZINO – Italian Sea Bass & 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 – Select one from our Dessert Menu *(supplement \$10)*

or

DOLCE – White Coffee Panna Cotta

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

All Prices are Subject to Prevailing Government Tax & Service Charge