

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE EXPERIENCE MENU

Exclusively available from 1<sup>st</sup> June to 30<sup>th</sup> June

*Choose 1, 2, or 3 dishes from the box for 4, 5, or 6 courses, respectively.*

(Our Vegetarian Experience Menu is also available upon request)

### **30 GRAMMI DI CAVIALE SIBERIANO** *(supplement \$58)*

30gr Siberian Caviar tin, served with Marinated Hokkaido Scallop,  
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments



### **CAPESANTE**

Oscietra Caviar – Scallop Tartare – Pickled Cucumber –  
Granny Smith Sauce – Dill



### **FIORE DI ZUCCA**

Deep-Fried Zucchini Flower – Smoked Burrata –  
Porcini Mushroom Trifolati



### **PROSCIUTTO**

Parma Ham – Baby Artichoke – Olives

### **PLIN DI MAIALE**

Iberico Pork “Plin” Ravioli – Foie Gras



### **MERLUZZO**

Patagonian Cod – Boston Mussels – Tomato Broth

*or*

### **ANATRA**

Challans Duck Breast – Cherry Sauce – Butternut Pumpkin

*or*

### **MANZO**

Tochigi Wagyu A5 – White Corn – Red Wine Sauce *(supplement \$58)*



### **DOLCE**

Guanaja Chocolate – Cheese Cake

4 Course Menu 148++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 178++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 198++, pairing with 6 tasting glasses of wine add 98++

*All Prices are Subject to Prevailing Government Tax & Service Charge*