

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st August to 31st August

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

or

CAPELANTE – Seared Hokkaido Scallops, Carbonara Cream & Bacon

or

BURRATA – Cheese with Green Salad, San Marzano Tomatoes & Basil Pesto

or

ARAGOSTA – Lobster Soup & Tarragon



RAVIOLI – Ravioli in Porcini Mushroom Truffle Cream Sauce

or

PAPPARDELLE – Long Ribbon Pasta in Crab Meat Arrabbiata Sauce

or

BRANZINO – Italian Sea Bass with Clams in White Wine Broth

or

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



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Buffalo Milk Camembert Cheese with Melba Toast

or

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

or

DOLCE – Vanilla Panna Cotta & Blueberry Yogurt

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

GARIBALDI

ITALIAN RESTAURANT & BAR

THE AUGUST EXPERIENCE MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

GAMBERI

Siberian Caviar – Sweet Prawn Tartare – Apple Velouté



AGNOLOTTI DEL PLIN

Iberico Pork Ravioli ‘Plin’ – Porcini Mushrooms

CERNIA

Sustainable Grouper – Butter Beans – Boston Mussels

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Butterfly Pea Flowers – Ivory White Chocolate Mousse – Passionfruit

**Please select one dish from the box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE AUGUST EXPERIENCE MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

GAMBERI

Siberian Caviar – Sweet Prawn Tartare – Apple Velouté

CAPELANTE

Seared Sea Scallops – Baby Artichokes – Topinambur Purée

or

UOVA

Poached Toretama Egg – Morel Mushrooms – Truffle Emulsion

AGNOLOTTI DEL PLIN

Iberico Pork Ravioli 'Plin' – Porcini Mushrooms

CERNIA

Sustainable Grouper – Butter Beans – Boston Mussels

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Butterfly Pea Flowers – Ivory White Chocolate Mousse – Passionfruit

****Please select one dish from each box**

GARIBALDI

ITALIAN RESTAURANT & BAR

THE AUGUST EXPERIENCE MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

GAMBERI

Siberian Caviar – Sweet Prawn Tartare – Apple Velouté



CAPELANTE

Seared Sea Scallops – Baby Artichoke – Topinambur Purée



UOVA

Poached Toretama Egg – Morel Mushrooms – Truffle Emulsion



AGNOLOTTI DEL PLIN

Iberico Pork Ravioli 'Plin' – Porcini Mushrooms

CERNIA

Sustainable Grouper – Butter Beans – Boston Mussels

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Butterfly Pea Flower – Ivory White Chocolate Mousse – Passionfruit

****Please select one dish from the box**