

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 – Shells Pasta with Prawns in Lobster Bisque

or

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

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 – Choose your Dessert from Dessert Menu (*supplement \$10*)

or

PANNA COTTA – 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

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THE EXPERIENCE MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

CAVIALE – ASPARAGI BIANCHI

Siberian Caviar – Steamed White Asparagus – Chopped Eggs – Tarragon Sauce



SPAGHETTI

Spaghetti ‘Aglio e Olio’ – Seared Hokkaido Scallops – Bottarga

CERNIA

Sustainable Grouper – Boston Mussels – Saffron Sauce

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

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

DOLCE

Blueberry Yogurt – Mascarpone Cheesecake

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

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GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

CAVIALE – ASPARAGI BIANCHI

Siberian Caviar – Steamed White Asparagus – Chopped Eggs – Tarragon Sauce

PROSCIUTTO

Parma Ham – Philibon Melon – Gnocco Fritto

or

FEGATO GRASSO

Seared Duck Liver – Poached Red Wine Pear – Brioche

SPAGHETTI

Spaghetti ‘Aglio e Olio’ – Seared Hokkaido Scallops – Bottarga

CERNIA

Sustainable Grouper – Boston Mussels – Saffron Sauce

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

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

DOLCE

Blueberry Yogurt – Mascarpone Cheesecake

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

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GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

CAVIALE – ASPARAGI BIANCHI

Siberian Caviar – Steamed White Asparagus – Chopped Eggs – Tarragon Sauce



PROSCIUTTO

Parma Ham – Philibon Melon – Gnocco Fritto



FEGATO GRASSO

Seared Duck Liver – Poached Red Wine Pear – Brioche



SPAGHETTI

Spaghetti ‘Aglio e Olio’ – Seared Hokkaido Scallops – Bottarga

CERNIA

Sustainable Grouper – Boston Mussels – Saffron Sauce

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée

or

MANZO

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

DOLCE

Blueberry Yogurt – Mascarpone Cheesecake

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

All Prices are Subject to Prevailing Government Tax & Service Charge