

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE AUGUST LUNCH MENU FOR EVENTS

48++

INSALATA

Potato Salad with Smoked Salmon & Cucumber

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (*supplement \$10*)

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



FETTUCCINE

Fettuccine with Basil Pesto & Fried Eggplant & Pine Nuts

or

POLLO

Roasted Free-range Chicken Thigh, Garlic Cream & Mashed Potatoes

or

MANZO

Grilled Angus Beef “Tagliata” with
Roasted Potatoes & Red Wine Jus (*supplement \$20*)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (*supplement \$10*)

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

MORTADELLA – Mortadella Ham, Pistachio Nuts & Crostini

or

BURRATA – Burrata Cheese with Tomato Salad & Basil Pesto

or

PARMIGIANA – Baked Eggplant Parmigiana, Tomato Sauce & Mozzarella Cheese



TORTELLONI – Spinach Tortelloni & Porcini Mushroom Cream Sauce

or

SPAGHETTI – Spaghetti Vongole in White Wine & Parsely Broth

or

DENTICE – Seared Snapper Loin & Crab Meat in Arrabbiata Sauce

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$48)*



IL SERVIZIO DEL CAFFE – Coffee or Tea

or

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

or

DOLCE – Vanilla Panna Cotta & Blueberry Yogurt

88 ++ per person,
pairing with 2 Tasting Glasses of Wine, add 38++

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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

CAPESANTE – 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**