

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE LUNCH MENU FOR EVENTS

48++

INSALATA

Mesclun Salad with Rosemary Chicken & Quinoa

or

BUFALA

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

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Ricotta Cheese Tortellini, Olives & Cherry Tomato Sauce

or

DENTICE

Seared Snapper Loin with Clams in White Wine Broth & Parsley

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*)

All Prices are Subject to Prevailing Government Tax & Service Charge

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

SPECK – Speck Ham, Red Wine Pear & Crostini

or

BURRATA – Cheese with Aged Balsamic & Olives Salad

or

UOVA – Poached Toretama Egg, Mushrooms & Truffle Emulsion



TORTELLONI – Spinach Tortelloni, Honey Mint & Cherry Tomatoes

or

PAPPARDELLE – Pappardelle Pasta with Beef Bolognese

or

SPADA – Grilled Swordfish with Clams in “Arrabbiata” Sauce

or

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



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

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 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++

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ITALIAN RESTAURANT & BAR

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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