

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1<sup>st</sup> August to 31<sup>st</sup> 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** – 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** – Camembert Cheese, Honey, Dried Apricot & 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++

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