

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st August to 31st August

Choose 1, 2, or 3 dishes from the box for 4, 5, or 6 courses, respectively.

(Our Vegetarian Experience Menu is also available upon request)

30 GRAMMI DI CAVIALE SIBERIANO *(supplement \$58)*

30gr Siberian Caviar tin, served with Marinated Hokkaido Scallop,
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments



GAMBERI

Siberian Caviar – Sweet Prawn Tartare – Apple Veloute



CAPELANTE

Seared Sea Scallops – Baby Artichoke – Topinambur Purée



UOVA – SPUGNOLA

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

Ivory White Chocolate Mousse with Butterfly Pea Flower – Passionfruit

4 Course Menu 148++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 178++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 198++, pairing with 6 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge