

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st July to 31st July

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



CAVIALE – UOVO

Siberian Caviar – Poached Toretama Egg – Manjimup Black Truffle



PROSCIUTTO – MELONE

Parma Ham – Philibon Melon – Gnocco Fritto



FEGATO GRASSO – PERA

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 – Red Wine Sauce *(supplement \$58)*



DOLCE

Blueberry Yogurt – Mascarpone Cheesecake

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