

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st September to 30th September

CAPELLINI – Cold Angel Hair with Snow Crab Meat & Fresh Caviar
(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

CAPELANTE – Seared Hokkaido Scallops & Broccoli Cream

or

BURRATA – Burrata Cheese with Rosemary Crostini & Cherry Tomatoes

or

CARPACCIO – Australian Wagyu Beef Carpaccio, Rucola & Parmesan Cheese



RAVIOLI – Taleggio Cheese Ravioli & Porcini Mushroom Sauce

or

PAPPARDELLE – Pappardelle Pasta with Kurobuta Pork Ragù

or

QUAGLIA – Roasted Australian Quail & Cannellini Beans

or

MANZO - Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$28)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Buffalo Milk Camembert Cheese & Melba Toast

or

DALLA CARTA - Choose your Dessert from Dessert *(supplement \$10)*

or

DOLCE – Vanilla Panna Cotta & Strawberries

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48 ++

All Prices Subject to 10% Service Charge and Prevailing Government Tax

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THE SEPTEMBER EXPERIENCE MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

CAPELANTE

Seared Sea Scallops – Truffle Emulsion – Chives



BIGOLI

Spinach Bigoli – Challans Duck Ragout – Duck Liver

BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

or

AGNELLO

Roasted N.Z. Lamb Rack – Fried Polenta Cake – Mint Jelly

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Ivory White Chocolate – Raspberry Cheesecake

****Please select one dish from the box**

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THE SEPTEMBER EXPERIENCE MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

CAPELANTE

Seared Sea Scallops – Truffle Emulsion – Chives

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing

or

BURRATA AFFUMICATA

Smoked Burrata – Heirloom Tomatoes – Parma Ham

BIGOLI

Spinach Bigoli – Challans Duck Ragout – Duck Liver

BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

or

AGNELLO

Roasted N.Z. Lamb Rack – Fried Polenta Cake – Mint Jelly

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Ivory White Chocolate – Raspberry Cheesecake

****Please select one dish from each box**

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THE SEPTEMBER EXPERIENCE MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing



CAPELANTE

Seared Sea Scallops – Baby Artichoke – Topinambur Purée



BURRATA AFFUMICATA

Smoked Burrata – Heirloom Tomatoes – Parma Ham



BIGOLI

Spinach Bigoli – Challans Duck Ragout – Duck Liver

BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

or

AGNELLO

Roasted N.Z. Lamb Rack – Fried Polenta Cake – Mint Jelly

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (*supplement \$58*)

DOLCE

Ivory White Chocolate – Raspberry Cheesecake

**Please select one dish from the box