

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE SEPTEMBER LUNCH MENU FOR EVENTS

48++

INSALATA

Green Salad, Sautéed Garlic Prawns & Zucchini

or

BUFALA

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

or

ZUPPA DI FUNGHI

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Mascarpone Cheese Tortellini in 'Arrabbiata' Sauce & Broccoli

or

BRANZINO

Pan-Fried Seabass & Stewed Italian Beans

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 Subject to 10% Service Charge and Prevailing Government Tax

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

PROSCIUTTO – Parma Ham & Grilled Artichoke

or

BURRATA – Burrata Cheese with Rosemary Crostini & Cherry Tomatoes

or

ARAGOSTA – Lobster Soup with Lobster Meat & Tarragon



TORTELLONI – Spinach Tortelloni, Pomodoro Sauce & Fried Eggplant

or

SPAGHETTI – Squid-Ink Spaghetti, Crab Meat & Arrabbiata Sauce

or

BRANZINO – Italian Sea Bass with Stewed Italian Beans

or

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



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

88 ++ per person,
pairing with 2 Tasting Glasses of Wine, add 38++

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

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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

CAPESANTE – 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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ITALIAN RESTAURANT & BAR

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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