

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