

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 – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

DALLA CARTA – Choice of one from our Dessert Menu *(supplement \$10)*

or

DOLCE – Vanilla Panna Cotta & Strawberries

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

All Prices are Subject to Prevailing Government Tax & Service Charge