

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st September to 30th September

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



OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing



CAPELANTE

Seared Sea Scallops – Truffle Emulsion – Chives



BURRATA

Smoked Burrata – Heirloom Tomatoes – Parma Ham

BIGOLI

Spinach Bigoli – Challans Duck Ragout – Duck Liver



BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

or

QUAGLIA

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

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