

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st October to 31st October

CAPELLINI - Cold Angel Hair, Snow Crab Meat & Fresh Caviar

(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

CAPELANTE – Seared Sea Scallops & Peas Purée & Truffle Emulsion

or

BURRATA – Cheese From Puglia, Cherry Tomatoes & Aged Balsamic

or

CARPACCIO – Australian Wagyu Beef Carpaccio, Rucola & Parmesan Cheese



TAJARIN – Thin Noodles with Butter Sauce & 3g Alba White Truffle *(supplement \$28)*

or

FETTUCCINE – Fettuccine, Green Asparagus, Porcini Mushroom, Cep Cream Sauce

or

TROFIE – Short Twisted Pasta, Tiger Prawns & Lobster Bisque

or

BRANZINO – Italian Sea Bass, Clams in a White Wine & Parsley Broth

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 – Choose a Dessert from the Dessert Menu *(supplement \$10)*

or

DOLCE – Vanilla Panna Cotta & Passion Fruit

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

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THE OCTOBER EXPERIENCE MENU

4 Course Menu 158++

Pairing with 4 glasses of wine, add 78++

TROTA

Cured Trout – Siberian Caviar – Crème Fraîche – Citrus Kumquat



TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle

BRANZINO

Stone Bass – Saffron Lemon Sauce – Capers

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot

or

MANZO

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

DOLCE

Matcha – Ivoire White Chocolate – Raspberry

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

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THE OCTOBER EXPERIENCE MENU

5 Course Menu 188++

Pairing with 5 glasses of wine, add 88++

TROTA

Cured Trout – Siberian Caviar – Crème Fraîche – Citrus Kumquat

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing

or

BURRATA AFFUMICATA

Smoked Burrata – Heirloom Tomatoes – Parma Ham

TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle

BRANZINO

Stone Bass – Saffron Lemon Sauce – Capers

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot

or

MANZO

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

DOLCE

Matcha – Ivoire White Chocolate – Raspberry

**Please select one dish from each box

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THE OCTOBER EXPERIENCE MENU

6 Course Menu 218++

Pairing with 6 glasses of wine, add 98++

TROTA

Cured Trout – Siberian Caviar – Crème Fraîche – Citrus Kumquat



UOVA

Marinated Toretama Egg – Australian Wagyu Beef Carpaccio – Potato



CAPELANTE

Seared Sea Scallops – Hazelnuts – Topinambur Purée



TAJARIN

Thin Homemade Noodles – Butter Sauce – Alba White Truffle

BRANZINO

Stone Bass – Saffron Lemon Sauce – Capers

or

AGNELLO

Roasted N.Z Lamb Rack – Black Pepper Sauce – Baby Carrot

or

MANZO

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

DOLCE

Matcha – Ivoire White Chocolate – Raspberry

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