

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE OCTOBER EXECUTIVE LUNCH MENU FOR EVENTS

48++

INSALATA

Iceberg Lettuce Salad – Sesame Seeds – Marinated Tuna – Boiled Egg

or

BUFALA

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

or

ZUPPA DI FUNGHI

Mushroom Soup – Truffle Scent – Garlic Croutons



FUSILLI

Fusilli – Spicy Tomato Sauce – Green Asparagus

or

POLLO

Roasted Free-Range Chicken Thigh – Creamy Truffle Mushroom Sauce

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*)

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st October to 31st October

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

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

or

BURRATA – Burrata Cheese *(from Puglia)* & Olive Salad

or

PROSCIUTTO – Parma Ham & Gnocco Fritto *(fried dough)*

or

PARMIGIANA – Baked Eggplant with Mozzarella Cheese & Tomato Sauce



TAJARIN – Thin Noodles, Butter Sauce & 3g Alba White Truffle *(supplement \$38)*

or

FETTUCCHINE – Fettuccine with Pomodoro Sauce & Fried Eggplant

or

SPAGHETTI – Spaghetti with Prawns, Zucchini, Cherry Tomatoes & Bottarga

or

SPADA – Grilled Swordfish with Sautéed Clams in Arrabbiata Sauce

or

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



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

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

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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**