GARIBALDI
ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st November to 30th November

CAPELLINI - Cold Angel Hair, Snow Crab Meat & Fresh Caviar
(supplement - $25 or with additional Sea Urchin, supplement - $50)
or
PROSCIUTTO – Parma Ham with Figs & Rosemary Crostini
or
BURRATA – Cheese from Puglia, Olives Salad & San Marzano Tomatoes
or
CAPESANTE – Seared Hokkaido Scallops & Italian Beans

TAJARIN – Thin Noodles with Butter Sauce & *3g* Alba White Truffle *(supplement $28)*
or
RAVIOLI – Spinach Ricotta Ravioli, Porcini Mushrooms & Cep Cream Sauce
or
PAPPARDELLE – Pappardelle with Crab Meat in Arrabbiata Sauce
or
BRANZINO – Italian Sea Bass, Clams in a White Wine & Parsley Broth
or
MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement $28)*

IL SERVIZIO DEL CAFFÈ – 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 & Strawberry Yogurt

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

All Prices are Subject to Prevailing Government Tax & Service Charge