

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st October to 30th October

CAPELLINI - Cold Angel Hair, Snow Crab Meat & Fresh Caviar
(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

CAPELANTE – Seared Sea Scallops, Pea 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

FETTUCCHINE – Fettuccine, Green Asparagus, Porcini Mushrooms & 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 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 & Passion Fruit

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

All Prices are Subject to Prevailing Government Tax & Service Charge