

GARIBALDI

ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st October to 31st October

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



TROTA

Cured Trout – Siberian Caviar – Crème Fraîche – Citrus Kumquat



UOVO

Marinated Toretama Egg – Australian Wagyu Beef Carpaccio – Potato



CAPELANTE

Seared Sea Scallops – Hazelnuts – Topinambur Purée

TAJARIN

Homemade Thin 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

4 Course Menu 158++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 188++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 218++, pairing with 6 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge