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

TARTUFO – Thin Homemade Noodles with Butter Sauce
& *3g* Alba White Truffle (*supplement $38*)
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*)

DALLA CARTA – Choose a Dessert from the Dessert Menu *(supplement $10)*
or
FORMAGGI – Buffalo Camembert Cheese, Dried Apricot, Melba Toast
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

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THE NOVEMBER EXPERIENCE MENU

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

FEGATO
Foie Gras – Topinambur Velouté – Chestnuts

TAJARIN
Thin Homemade Noodles – Butter Sauce – Alba White Truffle

CERNIA
Grouper – Clams – White Wine Broth
or
CERVO
Challans Duck Breast – Brussels Sprouts – Cranberry Sauce
or
MANZO
Tochigi Wagyu A5 – White Corn – Truffle Sauce *(supplement $58)*

DOLCE
Passion Fruit Cheese Cake

**Please select one dish from the box

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THE NOVEMBER EXPERIENCE MENU

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

FEGATO
Foie Gras – Topinambur Velouté – Chestnuts

OSTRICHE
Fresh Irish Oysters – Siberian Caviar – Yuzu Dressing – Chives
or
UOVO
Poached Toretama Egg – Potato – Alba White Truffle

TAJARIN
Thin Homemade Noodles – Butter Sauce – Alba White Truffle

CERNIA
Grouper – Clams – White Wine Broth
or
CERVO
Challans Duck Breast – Brussels Sprouts – Cranberry Sauce
or
MANZO
Tochigi Wagyu A5 – White Corn – Truffle Sauce *(supplement $58)*

DOLCE
Passion Fruit Cheese Cake

**Please select one dish from each box

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GARIBALDI
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THE NOVEMBER EXPERIENCE MENU

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

OSTRICHE
Fresh Irish Oysters – Siberian Caviar – Yuzu Dressing – Chives

FEGATO
Foie Gras – Topinambur Velouté – Chestnuts

UOVO
Poached Toretama Egg – Potato – Alba White Truffle

TAJARIN
Thin Homemade Noodles – Butter Sauce – Alba White Truffle

CERNIA
Grouper – Clams – White Wine Broth
or
CERVO
Challans Duck Breast – Brussels Sprouts – Cranberry Sauce
or
MANZO
Tochigi Wagyu A5 – White Corn – Truffle Sauce *(supplement $58)*

DOLCE
Passion Fruit Cheese Cake

**Please select one dish from the box

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