GARIBALDI
ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE NOVEMBER LUNCH MENU FOR EVENTS

48++

INSALATA
Mesclun Salad – Smoked Salmon – Capers – Yuzu Orange

or

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

or

ZUPPA DI ZUCCA
Broccoli Soup – Chestnuts

FETTUCCINE
Fettuccine – Green Asparagus – Pomodoro Sauce – Burrata Cheese

or

DENTICE
Seared Snapper Loin – Prawns – Arrabbiata Sauce

or

MANZO
Grilled Angus Beef "Tagliata" – Roasted Rosemary 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*)

All Prices are Subject to Prevailing Government Tax & Service Charge

GARIBALDI
ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH 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

BURRATA – Burrata Cheese from Puglia, Basil Pesto & Cherry Tomatoes

or

MORTADELLA – Mortadella Ham & Garlic Bread

or

UOVA – Poached Toretama Egg, Potato & Truffle Emulsion

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

or

RAVIOLI – Spinach Ricotta Ravioli in Pomodoro Sauce & Fried Eggplant

or

SPAGHETTI – Squid-Ink Spaghetti, Prawns, Tomatoes, Zuccchini & Bottarga

or

CERNIA – Seared Grouper Fillet & Clams 'Acqua Pazza style'

or

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

IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Buffalo Camembert Cheese, Dried Apricot & Melba Toast

or

DALLA CARTA – Choose a Dessert from the Dessert Menu *(supplement $10)*

or

DOLCE – Vanilla Panna Cotta & Strawberry Yogurt

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

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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
Rajan
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++

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GARIBALDI
ITALIAN RESTAURANT & BAR

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 Cheesecake

**Please select one dish from the box

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