GARIBALDI
ITALIAN RESTAURANT & BAR

THE EXPERIENCE MENU

Exclusively available from 1st November to 30th November

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

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

FEGATO GRASSO
Foie Gras – Topinambur Velouté – Chestnuts

UOVO
Poached Toretama Egg – Potato – Alba White Truffle

TAJARIN
Homemade Thin Noodles – Butter Sauce – Alba White Truffle

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

DOLCE
Passion Fruit Cheesecake

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