

GARIBALDI

ITALIAN RESTAURANT & BAR

THE FESTIVE MENU 2025

Served 22nd December 2025 to 4th January 2026
Choose 2 or 3 dishes from the box for a 5 or 6 course menu, respectively.

(Our Vegetarian Festive Menu is also available upon request)

30 GRAMMI DI CAVIALE SIBERIANO (*supplement 58*) **CAVIALE OSCIETRA** (*supplement 78*)

30 gr tin of Siberian *or* Oscietra Caviar, served with Marinated Hokkaido Scallop,
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments



TARTARE DI GAMBERI – CAVIALE

Sicilian Prawn Tartare – Siberian Caviar – Avocado – Radish



GRANCHIO – RICCI DI MARE

Spanner Crab Meat – Fresh Sea Urchin – Pickled Shallot – Sweet Corn Panna Cotta



CAPELANTE – VELLUTATA AL LIMONE

Seared Scallops – Trout Roe – Lemon Velouté – Fried Leek

TAJARIN – TARTUFO BIANCO

Thin Homemade Noodles – Parmesan Cheese – Butter Sauce – Alba White Truffle



BRANZINO – COZZE

Stonebass – Artichoke Ravioli – Boston Mussel Velouté – Green Peppercorn

or

CERVO – MIRTILLI

Roasted N.Z Venison Loin – Black Garlic – Red Wine Jus – Blueberries

or

MANZO WAGYU – TARTUFO NERO

Premium Tochigi Wagyu A5 – Potato Waffle – Black Truffle Jus (*supplement 58*)



DOLCE

Cranberry & Pistachio Cheesecake – Champagne Jelly – Orange Cardamom Sauce

6 Course Menu 218++, pairing with 6 tasting glasses of wine add 108++

5 Course Menu 188++, pairing with 5 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge