

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 Tomato

or

MORTADELLA – Mortadella Ham with Figs & Rosemary Crostini

or

ARAGOSTA – Lobster Soup, Lobster Meat & Tarragon



TARTUFO - This Homemade Noodles with Butter Sauce
& 3g Alba White Truffle (*supplement - \$38*)

or

RAVIOLI – Artichoke Ravioli with “ Pomodoro” Sauce

or

FUSILLI – Fusilli with Tiger Prawns, Broccolini & “Arrabbiata” Sauce

or

CERNIA – Grouper with Tomato Broth & Baby Artichoke

or

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



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

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

or

DOLCE – Panna Cotta with Pistachio Cream & Strawberry

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

All Prices are Subject to Prevailing Government Tax & Service Charge

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

CAPELANTE – Seared Hokkaido Scallops & Baby Artichoke



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

or

RISOTTO – Risotto with Porcini Mushrooms & Taleggio Cheese Fondue

or

ORECCHIETTE – Shell Pasta, Crab Meat, Broccolini & Creamy Tomato Sauce

or

SPADA – Grilled Swordfish & Sautéed Clams in Spicy Tomato Sauce

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms (*supplement \$28*)



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

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot, Melba Toast

or

DOLCE – Panna Cotta with Pistachio Cream & Strawberry

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge

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

CERVO

Duncan Venison Tartare, Black Garlic, Blueberries & Siberian Caviar

FIORI DI ZUCCA

Deep-Fried Zucchini Flower, Smoked Burrata stuffing, Pancetta Cream & Parma Ham

UOVO

Poached Toretama Egg, Taleggio Cheese Fondue & Alba White Truffle

MAIALE

Iberico Pork "Plin", Foie Gras & Porcini Mushrooms



CERNIA

Grouper – Baby Artichoke – Mussel Broth

or

ANATRA

Challans Duck Breast – Nutty Quinoa – Cherries

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus *(supplement \$58)*



DOLCE

Mocha Cheese Cake – Hazelnut Gelato

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++

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GARIBALDI

ITALIAN RESTAURANT & BAR

THE VEGETARIAN 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.

FIORI DI ZUCCHINE

Deep-Fried Zucchini Flower – Smoked Burrata Cheese – Arrabbiata Sauce

UOVO

Poached Toretama Egg – Topinambur Crisp – Alba White Truffle

ZUPPA

San Marzano Tomato Soup – Basil Pesto – Garlic Croutons

TAJARIN

Thin Homemade Noodles – Parmesan Cheese – Alba White Truffle



RISOTTO

Risotto – Porcini Mushroom – Truffle Taleggio Cheese Fondue

or

ORECCHIETTE

Shell-shaped Pasta – Seasonal Vegetables – Pomodoro Sauce



DOLCE

Mocha Cheesecake – Hazelnut Gelato

4 Course Menu 128++, pairing with 4 tasting glasses of wine add 78++

5 Course Menu 158++, pairing with 5 tasting glasses of wine add 88++

6 Course Menu 178++, pairing with 6 tasting glasses of wine add 98++

All Prices are Subject to Prevailing Government Tax & Service Charge