



GARIBALDI

ITALIAN RESTAURANT & BAR

BRUNCH MENU

Saturday 18th, Sunday 19th & Monday 20th May 2019

Free flow serving from 12:00 pm to 2:30 pm

Burrata Cheese from Puglia with Extra Virgin Olive Oil

Hokkaido Scallop Tartare with Avocado Mousse in Chili Pepper Cone

Wagyu Beef Meatballs in Pizzaiola Sauce

Poached Egg with White Asparagus & Truffle

Parma Ham with Fresh Apricot

Fresh Oysters with Lemon & Tabasco



Green Pea Gnocchi with Parmesan Cheese Cream & Truffle

Spaghetti "Puttanesca" with Anchovies, Garlic, Olives, Capers & Tomatoes

Rigatoni with Braised Beef Ragout in Chianti Wine



Pan-Seared Salmon with Stewed Baby Squid

Slow-Cooked Iberico Pork Ribs & Chestnuts



Selection of Four Types Mini Sweet Delicacies

\$98++ with free flow of Soft drinks

\$138++ with free flow of Prosecco, Beer & House Wines

\$188++ with free flow of Champagne Bruno Paillard Premiere Cuvee,

Beer & House Wines

