



GARIBALDI

ITALIAN RESTAURANT & BAR

THE VALENTINE'S DAY MENU

Served from Saturday, 11th February to Tuesday, 14th February 2023

AMUSE BOUCHE

SEA SCALLOP, SIBERIAN CAVIAR,
HOKKAIDO SNOW BEEF, CRISPY POLENTA

UOVO – ANGUILLA – CAVIALE

Marinated Toretama Egg, Smoked Eel, Oscietra Caviar
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



SCAMPI – RICCI DI MARE – ASPARAGI

Seared Scampi, Bafun Sea Urchin, Asparagus
2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



FEGATO GRASSO – KUMQUAT – ANATRA

Seared Foie Gras, Kumquat Compote, Smoked Challans Duck Breast
Graham's 10 Year old Tawny Port, Portugal



CHITARRA – CAPELANTE – TARTUFO NERO

Spaghetti "Chitarra", Seared Scallops, Perigord Black Truffle
2016 Torre Pieve Chardonnay Tenuta Santa Maria, Veneto – Chardonnay Grape



SPADA

Grilled Swordfish, Tiger Prawn, Iranian Saffron Sauce
2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

MAIALE

Grilled Iberico Pork "Secreto", Morel Mushrooms, Truffle Jus
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Grilled Tochigi Wagyu A5, Perigord Black Truffle (supplement \$58)
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Raspberry Bavaroise & Lychee, Almond Croquant
Moscato d'Asti Scanavino, Piemonte – Moscato Bianco Grape

6 Course Menu (any 5 Courses with Dessert) 258++
5 Course Menu (any 4 Courses with Dessert) 218++

