



WEEKDAY LUNCH MENU

2-Course | \$30++ Per Pax

Includes Main Course + Choice of Appetiser or Dessert

3-Course | \$38++ Per Pax

Appetiser + Main Course + Dessert

À la Carte Options Available

Available from 11:30am - 3pm (Last order at 2:30pm)

Bread Service

Focaccia ai Pomodorini Secchi con Salsa Verde ai Fiori di Zenzero

Sundried Tomato Focaccia with Ginger Flower Salsa Verde

Appetiser

Insalata di Rucola (V) | 14

Arugula Salad | Parmigiano | Pear | Walnut | Balsamic

Add Parma Ham (3 pcs) (P) +10

Stracciatella (V) | 16

Stracciatella Cheese | Sour Plum Tomatoes | Arugula | Aged Balsamic

Salmone Affumicato Mantecato su Crostini | 16

Whipped Smoked Salmon | Grilled Polenta | Crostini | Dill | Extra Virgin Olive Oil

Gamberi in Saor | 16

Sweet & Sour Prawns | Red Onions | Pine Nuts | Raisins | Aged Vinegar

Main Course

Pollo alla Veneziana | 22

Roasted Half Spring Chicken | Soft Whipped Potatoes | Fresh Herbs | Capers | Lemon Butter

Zucca Arrosto (V) | 22

Roasted Pumpkin | Olives | Pine Nuts | Star Anise | Sicilian-Style Tomato Sauce

Branzino in Padella | 24

Pan-Seared Sea Bass | Marinated Cherry Tomatoes | Garlic | Chilli | White Wine Jus

Spaghetti alle Vongole | 28

Spaghetti | Fresh Clams | Garlic | Chilli | Parsley | Herb Crumbs | White Wine

Tagliata di Ribeye Angus 150g | 38

Roasted Angus Grain-Fed Ribeye | Soft Whipped Potatoes | Rocket Salad | Rosemary Red Wine Sauce

Supplementary +18

(V) - VEGETARIAN (P) - PORK

Prices listed are for à la carte orders. Set menu inclusions are indicated where applicable.

All prices are subjected to 10% service charge & prevailing government taxes.

Dessert

Panna Cotta | 16

Vanilla Bean | Almond & Coffee Crumbs | Espresso

Tiramisù al Pistacchio | 14

Ladyfinger Sponge | Toasted Sicilian Pistachio | Pistachio Mascarpone Cream

Gelato | 5

Citrus Crumbs | Berries

Choice of Vanilla Gelato or Hazelnut Gelato

Sides For Sharing

Patate Pressate Tagliate a Mano | 16

Hand Cut Pressed Potatoes | Scallion | Kelp | Roasted Garlic Aioli

Cavolfiore Fritto in Pastella (V) | 16

Battered Cauliflower Florets | Smoked Paprika | Grana Padano | Rosemary | Pecorino Cheese Custard

Crocchetta di Parmigiana di Melanzane (V) | 12 (3 pcs) or 18 (6 pcs)

Eggplant Parmigiana Croquette | Grated Parmesan Cheese | Spicy Tomato Sauce



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(V) - VEGETARIAN (P) - PORK

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