



WEEKDAY LUNCH MENU

2-Course | \$30++ Per Pax

Includes Piatto Principale + Choice of Antipasti or Dolci

3-Course | \$38++ Per Pax

Antipasti + Piatto Principale + Dolci

À la Carte Options Available

Available from 11:30am - 3:00pm (Last order at 2:30pm)

Bread Service

Focaccia ai Pomodorini Secchi | 5

Sundried Tomato Focaccia with Ginger Flower Salsa Verde

Antipasti

Insalata di Rucola | 14 

Arugula Salad | Parmigiano | Pear | Walnut | Balsamic

Add Parma Ham (3 pcs) +10 

Prosciutto di Parma | 18 

Stracciatella | Mostarda | Truffle Honey | Parma Ham

Carpaccio di Hamachi | 18

Garden Lime | Shallots | Bird's Eye Chilli | Homemade Dressing | Yellow Tail

Gamberi in Saor | 16

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

Piatto Principale

Pollo alla Veneziana | 22

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

Zucca Arrosto | 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 Manzo 150g | 38

Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano
Supplementary +18

Anatra Arrosto al Valpolicella | 38 

Roasted Duck Leg | Soft Whipped Potatoes | Soffritto Valpolicella Ripasso | Kaffir Lime Gremolata
Supplementary +18

 **SIGNATURE DISH**  **VEGETARIAN**  **PORK**

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

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

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

Dolci

Panna Cotta | 16

Vanilla Bean | Almond & Coffee Crumbs | Espresso

Tiramisù al Pistacchio | 14 🍷

Ladyfinger Sponge | Espresso Coffee | Toasted Sicilian Pistachio | Pistachio Mascarpone Cream

Gelato | 5

Citrus Crumbs | Berries

Choice of Vanilla Gelato or Hazelnut Gelato

Sides For Sharing

il Giardino Patate Pressate al Coltello | 16 🍷

Fried Pressed Potatoes | Scallion | Kelp | Roasted Garlic Aioli

Cavolfiore in Pastella | 16 🌿

Fried Cauliflower | Pecorino Cheese Custard Smoked Paprika | Grana Padano | Rosemary

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

Eggplant Parmigiana Croquette | Grated Parmesan Cheese | Spicy Tomato Sauce



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