



## KONTRASTO

Inspired from the past, progressive in the present, projected into the future.

### Benvenuto

Scampo Fusillo	Langoustine tail, lardo di Colonnata, butter cauliflower Egg white fusillone, bagna cauda, carabinieri
Virtū Gricia	Mixed pasta, mixed seafood, mixed jus Spaghettone, pecorino sauce, powdered guanciale
Alfonsino or Short Rib or Wagyu	Kinmedai, prawn zucchini flower, spring sauce Slow-cooked short rib, parmesan, jus Kuromame A5, caviar, white asparagus (add \$380)
Crema Caffé	Coffee gel, mascarpone, meringue

### Piccola Pasticceria

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6 courses menu HK\$ 1180

6 glasses wine pairing HK\$900

*Chef Fabiano Palombini*

Final bill will include 10% service charge + 1% donation to ZFPA