



KONTRASTO

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

Benvenuto

Appetiser

Zuppa di asparagi
Tonno affumicato

White asparagus soup, chive oil
Smoked tuna belly, shallot, mustard

Pasta

Chitarra
Ravioli
Gricia

Home-made pasta, red prawn tartare, jus
Parmesan, egg, vegetable broth
Spaghettone, pecorino sauce, powdered guanciale

Main

Catch of the day
Piccione
Wagyu

Mediterranean sauce
Seasonal vegetable
Kuromame A5, caviar, white asparagus (add \$380)

Dessert

Quattro Cioccolati

Four textures of chocolate (add \$120)

Piccola Pasticceria

3 Courses: 1 Appetiser 1 Pasta 1 Main (\$480)
4 Courses: 1 Appetiser 2 Pasta 1 Main (\$580)
5 Courses: 2 Appetisers 2 Pasta 1 Main (\$680)

Wine Pairing - 3 glasses \$450 / 4 glasses \$600 / 5 glasses \$750
Sommelier's Selection - \$100 / glass

Chef Fabiano Palombini

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