



KONTRASTO

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

Welcome Dish

Cuttlefish
Veal Tripe | Fresh green peas, mint, seaweed butter
Piennolo, garden herbs, parmesan cracker

Virtū
Spaghettonne | Mixed pasta, mixed seafood, scarpetta
Pecorino Romano, guanciale, black pepper, gricia style

Skate
or
Wagyu | Wing & cheek, Mediterranean sauce
Mayura beef, medlar, wild asparagus, caviar (add \$380)

Coffee Cream
or
Cheese | Coffee gel, mascarpone, meringue
Italian cheese selection

Sweet Ending

6 courses menu HK\$ 1280
6 glasses wine pairing HK\$720

Chef Fabiano Palombini

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