



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
Sogliola or Short Rib or Wagyu	Dover sole, cabbage, prawn, Mediterranean sauce Slow-cooked short rib, parmesan, jus Kuromame A5, caviar, white asparagus (add \$380)
Crema Caffé	Coffee gel, mascarpone, meringue

Piccola Pasticceria

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