



KONTRASTO

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

Benvenuto

Caviale Scampo	Cured yolk, burrata, oscietre Kaviari Langoustine tail, lardo di Colonnata, butter cauliflower
Fusillo Virtù Spaghettonne	Egg white fusillone, bagna cauda, carabinieri Mixed pasta, mixed seafood, mixed jus Smoked tuna belly, bell pepper sauce, capers
Sogliola	Dover sole, cabbage, prawn, Mediterranean sauce
Short Rib or Wagyu	Slow-cooked short rib, parmesan, jus Kuromame A5, caviar, white asparagus (add \$380)
Babà	Zacapa 25YO Rum babà

Piccola Pasticceria

8 courses menu HK\$ 1580

8 glasses wine pairing HK\$1200

Chef Fabiano Palombini

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