



## KONTRASTO

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

### Welcome Dish

#### Appetiser

Stripjack  
Veal Tripe

Shima Aji, cucumber, green apple, horseradish  
Piennolo, garden herbs, parmesan cracker

#### Pasta

Vesuvio  
Chitarra  
Spaghettonne  
Mafalde

Pasta, potato, rosemary oil, Japanese sea urchin  
Red prawn tartare, jus, Amalfi lemon  
Pecorino Romano, guanciale, black pepper, gricia style  
Artichoke, garlic, smoked anchovy

#### Main

Catch of the Day  
Tenderloin  
Wagyu

Spring sauce, asparagus, bull leaf  
Black Market, bagna cauda, kohlrabi, bull leaf  
Mayura beef, medlar, wild asparagus, caviar (add \$380)

#### Dessert

Chocolate  
or  
Cheese

Four textures of chocolate (add \$80)  
Italian cheese selection

### Sweet Ending

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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 \$360 / 4 glasses \$480 / 5 glasses \$600

Sommelier's Selection / \$100

*Chef Fabiano Palombini*

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