



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
Fusillo Virtū Spaghettonne	Egg white fusillone, buffalo butter, smoked anchovy Mixed pasta, mixed seafood, scarpetta Pecorino Romano, guanciale, black pepper, gricia style
Skate	Wing & cheek, Mediterranean sauce
Tenderloin or Wagyu	Black Market, bagna cauda, kohlrabi, bull leaf Mayura beef, medlar, wild asparagus, caviar (add \$380)
Amalfi or Cheese	Lemon, white chocolate, basil Italian cheese selection

Sweet Ending

8 courses menu HK\$ 1680

8 glasses wine pairing HK\$960

Chef Fabiano Palombini

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