



KONTRASTO

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

Benvenuto

Seppia Trippa	Fresh green peas, cuttlefish, mint, seaweed butter Veal tripe, piennolo, garden herbs, parmesan cracker
Virtū Spaghettonne	Mixed pasta, mixed seafood, mixed jus Pecorino Romano, guanciale, black pepper, gricia style
Rombo or Faraona or Wagyu (add \$380)	Brittany turbot, fish caramel, fennel, lemon, capers leaf Racan guinea fowl breast, red baby chard, kohlrabi Kuromame A5, medlar, spring onion, caviar
Crema Caffé or Formaggi	Coffee gel, mascarpone, meringue Cheese Selection

Piccola Pasticceria

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



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Benvenuto

Seppia Trippa	Fresh green peas, cuttlefish, mint, seaweed butter Veal tripe, piennolo, garden herbs, parmesan cracker
Mafalade Virtū Spaghettonne	Artichoke, chili, garlic, smoked anchovy Mixed pasta, mixed seafood, mixed jus Pecorino Romano, guanciale, black pepper, gricia style
Rombo	Brittany turbot, fish caramel, fennel, lemon, capers leaf
Filetto or Wagyu (add \$380)	Black market tenderloin, bagna cauda, kohlrabi Kuromame A5, medlar, spring onion, caviar
Limone or Formaggi	Amalfi lemon Cheese Selection

Piccola Pasticceria

8 courses menu HK\$ 1680

8 glasses wine pairing HK\$960

Chef Fabiano Palombini

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