



KONTRASTO

6/Kontrasto

“Il Mio Benvenuto”
Amuse bouche

“La Burratina, Il Gambero e Il Caviale”
Burrata DOP, Sicily red prawns, Iranian caviar

“Lo Gnocchetto”
Durum wheat pasta with turnip tops and black truffle

“Lo Spaghetto”
Egg white Spaghettonone with garlic, chili,
artichokes and mantis shrimp

“Il Viceversa”
Ravioli dumpling filled
with cheese and eggs in beef broth

“Mare & Monti”
Black kale roll with Dover sole and prawns,
with roasted pumpkin
or

“Il Piccione”
Racan pigeon, black truffle and swiss chard

Dessert

“La Mela e il Caviale”
Apple and caviar
or

“La Mia Selezione di formaggi”
My cheese selection

“Le Coccole Finali”
Sweet petit four

6 courses menu

Hk\$ 1180 plus 10% service charge+1% surcharge zfp

6 glasses wine paring add.Hk\$660

8/Kontrasto

“Il Mio Benvenuto”
Amuse bouche

“Il Timballo”
Vegetables timballo

“L’Astice”
Lobster soufflé

“Il Fusillo”
Egg white fusillone bagna cauda
and langoustine

“Le Virtù”
Mixed pasta and mixed seafood

“Lo Spaghetto”
Long spaghetti “Vicidomini”
with guanciale in Gricia style

“Il Raviolo”
Pigeon and vanilla ravioli
in mushroom broth

“Il Rombo”
Brittany turbot and turnip tops arrabbiata
or

“Il Manzo”
Wagyu beef striploin and potatoes

Dessert

“Il Babà”
Rhum babà

or

“La Mia Selezione di formaggi”
My cheese selection

“Le Coccole Finali”
Sweet petit four

8 courses menu

Hk\$ 1580 plus 10% service charge+1% surcharge zfp

8 glasses wine paring add.Hk\$860

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

Chef Fabiano Palombuni