



KONTRASTO

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

Benvenuto

Appetiser

Capellini d'Angelo
Scampo

Angel hair, parmesan cream, beef broth
Langoustine tail, lardo di Colonnata, butter cauliflower

Pasta

Chitarra
Gnocchi
Gricia

Red prawn tartare, jus, Amalfi lemon
Potato gnocchi, broccolini sauce, stracciatella
Spaghettoni, pecorino sauce, powdered guanciale

Main

Catch of the day
Short Rib
Wagyu

Mediterranean sauce, seasonal vegetable
Braised beef short rib, grilled baby shallot, jus
Kuromame A5, caviar, white asparagus (add \$380)

Dessert

Quattro Cioccolati

Four textures of chocolate (add \$120)

Piccola Pasticceria

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 \$450 / 4 glasses \$600 / 5 glasses \$750
Sommelier's Selection - \$100 / glass

Chef Fabiano Palombini

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