

THE FINEST FRESH FOOD



**BUONISSIMO**

[www.buonissimo.hk](http://www.buonissimo.hk)

## *Classico*

### *Starters*

Cinta senese organic ham with  
extra quality melon

### *Entrée*

Buffalo mozzarella cheese with  
vine ripe tomatoes and fresh basil leaf

### *Main*

Egg tagliolini with blue lobster sauce

### *Dessert*

White chocolate and mascarpone  
mousse with raspberry coulis

**\$700**

### *Suggested Wines*

Sparkling Wine  
Sant'Anna Cuvee Rose \$135

White Wine  
Verdicchio Apicus \$75



# *Raffinato*

## *Starters*

Cream of buffalo burrata cheese with  
shaved truffle and crispy bread

## *Entrée*

Saffron risotto, spicy giant scallops and  
organic asparagus

## *Main*

Pan fried atlantic turbot, roman artichoke cream, taggiasche olive,  
semi dried cherry tomatoes and baby fennel

## *Dessert*

Hot chocolate Lava Cake.

**\$1,000**

## *Suggested Wines*

White Wine

Masciarelli Trebbiano d'Abruzzo DOC \$105  
Castello di Semivicoli Trebbiano d'Abruzzo DOC \$350

Red Wine

Le Sughere di Frassinello IGT \$399  
Castello di Cigognola Barbera Oltrepò Pavese \$400



## *Buonissimo*

### *Starters*

Foie gras caramelised with minestrone of vegetables,  
smoked eel, green apple and ginger stock

### *Entrée*

Hand made spaghetti chitarra with lamb ragout, morels,  
burned black cabbage and black truffle

### *Main*

Maremmana beef filet wrapped with Organic Cinta Senese lard, cherry tomatoes  
confit, asparagus, potato and hollandaise sauce

### *Dessert*

Hazelnuts Tiramisù

**\$2,500**

### *Suggested Wines*

White Wine

Bricco dei Guazzi Gavi di Gavi DOC \$210

Red Wine

Rocca di Frassinello IGT \$635

Biondi Santi Brunello di Montalcino DOCG 2006 \$1,950

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## *Truffle Special*

### *Starters*

Light fingerling potatoes mousse with green peas, poached egg yolk and smoked cheese foam and shaved Alba white truffle

### *Entrée*

"7 years old Acquarello rice" Risotto with toasted hazelnut, porcini powder and rocket salad air and shaved Alba white truffle

### *Main*

Slow cook Lamb loin with white asparagus, potato cake and shaved Alba white truffle

Or

Roasted monk fish medallion on Italian cauliflower cream and shaved Alba white truffle

### *Dessert*

White chocolate and mascarpone mousse with raspberry jelly and shaved Alba white truffle

**\$2,700**

### *Suggested Wines*

White Wine

Feudi del Pisciotto - Tirsat Guerra di Mare IGT Sicilia \$345

Red Wine

Valle dell'Asso - Piromafo IGT 2006 \$600

Rocca di Frassinello - BaffoNero 2010 \$ 2100



## *Drinks*

San Pellegrino Sparkling Water 750ml \$25  
Panna Still Water 750ml \$25  
Coke \$20/can  
7-up \$20/can

## *Equipment*

\$150 per person

Beverages

- Decanter
- Wine Glass
- Champagne Glass
- Tumbler Glass

Serving plates

- Soup
- Butter
- Starter
- Buffet
- Dinner
- Dessert
- Coffee/Tea Cups

Cutlery

- Spoon: Soup, Dessert
- Knife: Butter, Appetizer, Dinner
- Fork: Appetizer, Dinner, Dessert

Table Cloths

Induction cooker

Oven

## *Staff & Transport*

Chef	\$4,000
Waiter 4 hours	\$1,600
Transport roundtrip	\$300



## *Terms & Conditions*

### **1. Deposit & Confirmation**

- 1.1 the signed documents with the 50% deposit must be paid to confirm an event.
- 1.2 all bookings and instructions from the Client must be confirmed in writing.

### **2. Payment**

- 2.1 we accept these payment methods:
  - cheque, payable to "Buonissimo Ltd"
  - bank transfer ICBC Asia (072) account no. 863-502021-410
- 2.2 all payment must be settled within 7 days from the invoice or 5% interest penalty will be levied on every subsequent month.

### **3. Cancellation charges**

- 3.1 - upon confirmation the deposit paid will be forfeited.
- 3.2- 7 days or less before the event, 100% of the confirmed full amount will be charged.

### **4. Staff Charges**

- 4.1 chef overtime is charged at a rate of (before midnight) HK\$150 per hour/chef after 6 hours (initial price included in per head cost). After midnight HK\$200 per hour/chef.
- 4.2 kitchen helper overtime is charged at a rate of (before midnight) HK\$150 after 6 hours (initial price included in per head cost). After midnight HK\$200 per hour/kitchen helper.
- 4.3 Waiters overtime is charged at a rate of (before midnight) HK\$150 after 6 hours (initial price included in per head cost). After midnight HK\$200 per hour per waiter.

### **5. Loss or Damage Equipment**

- 5.1 all equipment supplied or hired by Buonissimo shall at all times be exclusively at the risk of the client during any period when the equipment is at the venue.
- 5.2 the client shall make good to the company all loss or damage to Buonissimo. Any equipment breakage will be charged accordingly.

### **6. Black Rain & Typhoon**

- 6.1 in case of Typhoon signal Number 8 or Black Rain Storm, the function may be rescheduled with advance notice of at least 12 hours before the starting time.
- 6.2 in the case where the event has to be cancelled due to T8 or black rain storm warning, the 50% deposit will be retained if the event cannot go ahead.