

THE FINEST FRESH FOOD



BUONISSIMO

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

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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

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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

Maremma beef filet wrapped with Organic Cinta Senese lard, cherry tomatoes
comfit, 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

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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

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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.