HELLO

I am Mary Ma, I was previously employed at F&B group Caprioli Management Limited as Creative Designer and have recently been working on several other projects as a freelancer in the field. Over the years, I have developed an in-depth understanding of online media & marketing flow, social media management, printing production and output, website design, photo shooting, through managing various short-term and long-term projects, working both independently and as part of a team.

HERE TO CHECK OUT MY PORTFOLIO →

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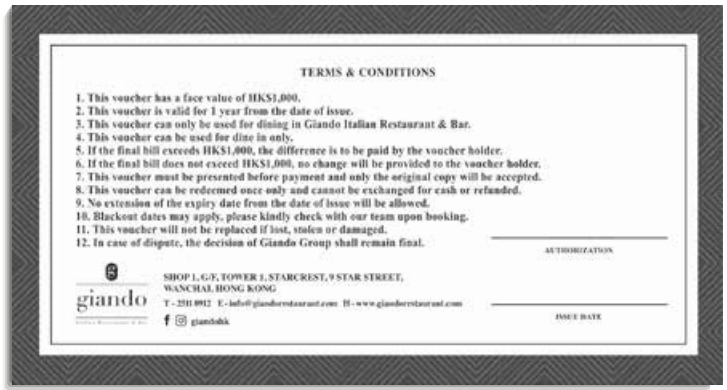
CORPORATE IDENTITY
Giando



TERMS & CONDITIONS

1. This voucher has a face value of HK$1,000.
2. This voucher is valid for 1 year from the date of issue.
3. This voucher can only be used for dining in Giando Italian Restaurant & Bar.
4. This voucher can be used for dine in only.
5. If the final bill exceeds HK$1,000, the difference is to be paid by the voucher holder.
6. If the final bill does not exceed HK$1,000, no change will be provided to the voucher holder.
7. This voucher must be presented before payment and only the original copy will be accepted.
8. This voucher can be redeemed once only and cannot be exchanged for cash or refunded.
9. No extension of the expiry date from the date of issue will be allowed.
10. Blackout dates may apply, please kindly check with our team upon booking.
11. This voucher will not be replaced if lost, stolen or damaged.
12. In case of dispute, the decision of Giando Group shall remain final.

AUTHORIZATION

giando

SHOP 1, G/F, TOWER 1, STARCREST, 9 STAR STREET,
WANCHAI, HONG KONG
T - 2511 8912 E - info@giandorestaurant.com H - www.giandorestaurant.com
giandohk

ISSUE DATE

giando
Italian Restaurant & Bar

ANTIPASTI

CAVIALE, AVOCADO, STRACCIATELLA E SALMONE 298
"Aristocrat Amur River" Caviar, Avocado, Stracciatella Cheese & Smoked Salmon

CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI 248
Scallops, Red Shrimps & Amberjack Carpaccio Marinated with Mediterranean Flavors

POLIPO GRIGLIATO CON PATATA E PEPERONE 208
Grilled Octopus Tentacle, Crushed Potato & Roasted Pepper Coulis

GAMBERO TIEPIDO E TAPENADE 268
Warm King Prawns, Sundried Tomatoes & Olive Tapenade

LA TARTARE DI FASSONA 288
"Fassona" Beef Tartare

BURRATA COME IN PUGLIA 198
Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes

LA MELANZANA 158
Baked Eggplant "Parmigiana Tribute" Gratinated with Parmesan, Fresh Tomato & Basil

CALAMARETTI E ZUCCHINE FRITTI 198
Fried Baby Calamari & Zucchini Served on Bed of Italian Frisée & Tartar Sauce

PARMA PARMIGIANO E GOCCE DI REGGIO 198
"Devodier" 36 months Parma Ham with Baby Leaves, Parmesan & Aged Balsamic

CAPESANTE AL GUANCIALE CREMA DI MAIS E TARTUFO NERO 338
Seared Scallops Wrapped with Pork Cheek, Italian Clams, Corn Purée & Black Truffles

INSALATE

CEVICHE DI POMODORI DAL "MERCATO DI GIANDO" 168
Ceviche with Selection of Imported Italian Tomatoes with Pomelo & Oranges

BARBABIETOLE CON RUCOLA, BELLINI, CAPRINO E BALSAMICO 168
Beetroot Salad with Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts & Aged Balsamic

ZUPPA

ZUPPA DI BORLOTTI E CROSTACEI 198
Borlotti Beans in Lobster Bisque & Herbs

MINESTRONE CLASSICO 128
Classic Vegetable Minestrone Soup (with At Least 12 Kinds of Vegetables)

CREMA DI PATATE E BOTTARGHE 148
Potato & Leek Cream, Cured Egg Yolk, Bottarga & Air-Dried Caviar

RISOTTO

RISOTTO AI FUNGHI SELVATICI E LENTICCHIE 218
Carnaroli Risotto with Mushrooms, Lentils & Herbs

RISOTTO AL GRANCHIO REALE GAMBERI E AGRUMI 298
Carnaroli Risotto with Crab, Prawns & Sicilian Citrus Fruits

PRIMI PIATTI

CAVATELLI AI RICCI DI MARE 348
Hand-Crafted Shell Pasta "Aglio Olio" Style with Sea Urchins & Bottarga

GNOCCHI AI CROSTACEI ZAFFERANO 288
Saffron Potato Gnocchi with Lobster, Langoustine, Prawns & Zucchini

FETTUCINE AL RAGÙ DI VOLATILI 238
Fettucine with Braised Farm-Raised Poultry (Duck, Guinea Fowl, Chicken) in Light Tomato Sauce

RAVIOLI CON BURRATA E POMODORINI 218
Ravioli filled with "Artigiana" Burrata Cheese & Fresh Cherry Tomatoes

RAVIOLI DEL PLIN SU FONDUTA 238
Homemade Plin Ravioli Filled with Piedmont Beef on Cheese Fondue

SPAGHETTI ALLE TRE VONGOLE 298
Spaghetti with Razor Clams, Scallops, Tua Tua Clams in Asparagus Pesto, Garlic & Light Chilli Sauce

PACCHERI RIGATI AL SUGO DI CODA DI BUE 268
Stripe Paccheri with Braised OX Tail Ragoût

FUSILLONE, BURRATA, CACIO E PEPE 208
"Felicetti" Spiral Fusilli with Spring Onions Confit, Burrata Cheese, Pecorino & Black Pepper (Re-visitation of Classic Roman "Cacio e Pepe")

SECONDI PIATTI

FILETTO DI MERLUZZO SU ROMANESCO 398
Wild Antarctic Cod (Toothfish) on "Romanesco" Broccoli, Olives & Orange

BRANZINO SELVATICO AL SALE 868
Salt-Baked Wild Seabass & Mixed Vegetables (Approx. 1.2 kg, Suitable for Two People)

POLLO ORGANICO, ORZO E FARRO AL MARSALA 298
Roasted Organic Free-Range Half Chicken with Mixed Grains, Egg Yolk Confit & Marsala Jus

TAGLIATA DI MANZO "L' AVVOCATO" 388
Grilled Black Angus Sirloin Steak (300g), Roasted Baby Potatoes & Lettuce Salad Dedicated to Gianni Agnelli "The Lawyer"

COSTATA DI VITELLO ALLA "MILANESE" 488
"Milanese" Style Breaded Veal Chop, Arugula & Sweet Tomatoes

BRACIOLA DI MAIALE CON CAVOLI 328
"Nero di Calabria" Pork Chop with Lightly Spiced Braised Cabbage

SCAMORZA AL FORNO CON VERDURE 198
Baked Scamorza Cheese & Mixed Grilled Vegetables

MISTO MARE ALLA PIASTRA 368
Mixed Seared Seafood (Cuttlefish, Octopus, Scallop & Langoustine Tail) on Potato Gratin with Herbal Oil

COSTATA DI MANZO 1398
Grilled Stockyard Australian Natural Grain-Fed Prime Rib Steak (Approx. 1kg), Grilled Vegetables & Potatoes

SET LUNCH
Available from Monday to Friday

3 COURSES 298 per person
Starter or Soup + Main Course + Dessert

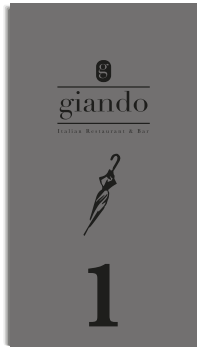
4 COURSES 348 per person
Starter + Soup + Main Course + Dessert

giandohk giandohk

MENU CURATED AND DESIGNED BY:
Chef Patron Gianni Capiloli

VEGETARIAN
Please advise your server of any food allergies or dietary restrictions
All prices are in Hong Kong Dollar and subject to 10% service charge

CLOAKROOM TAGS



DISH TAGS(BUFFET)

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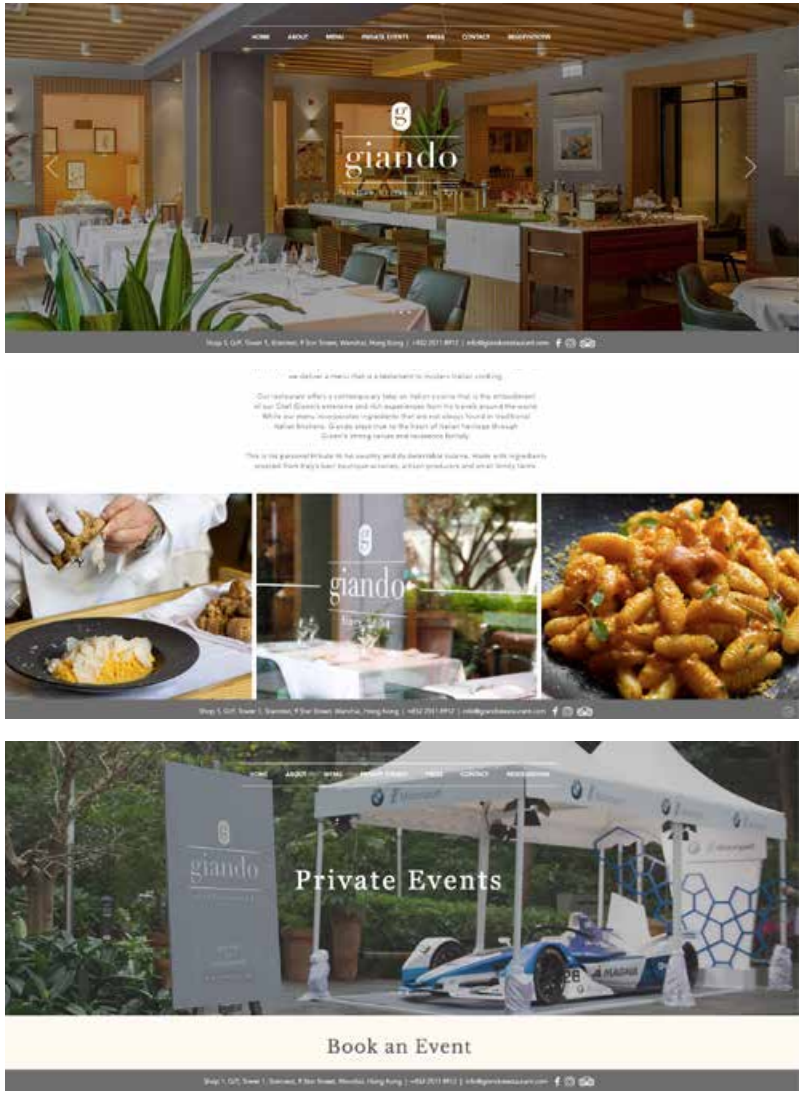
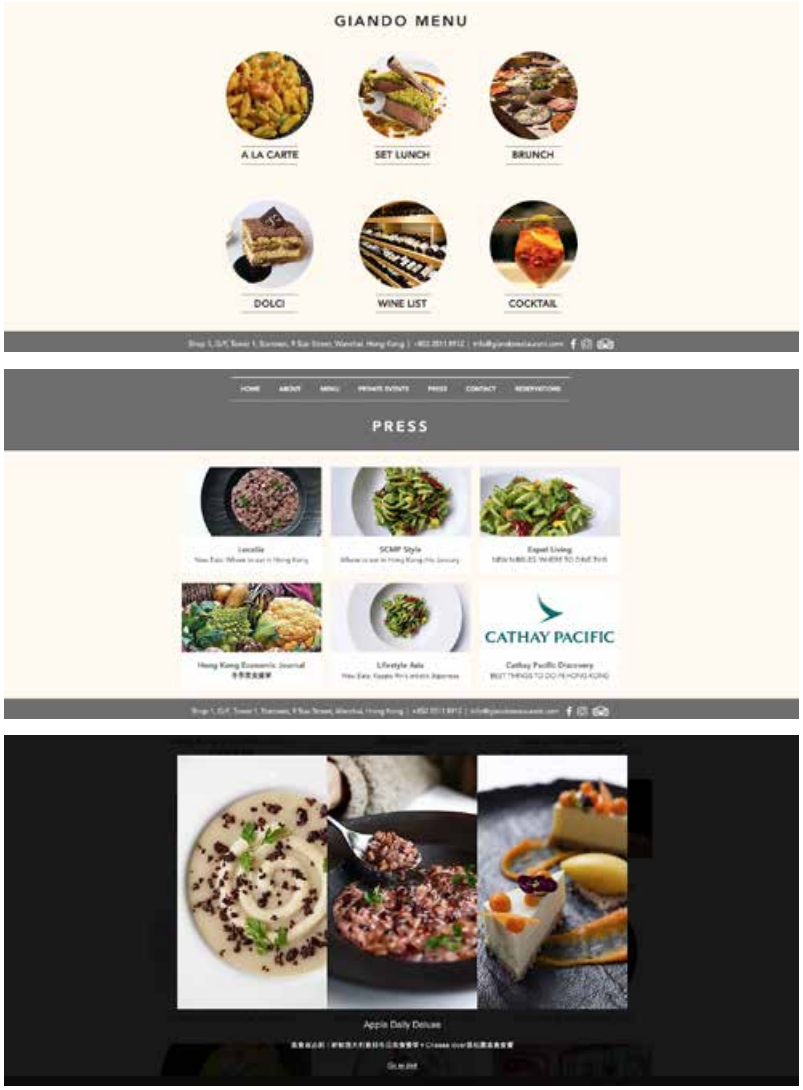
WEBSITE DESIGN
Giando





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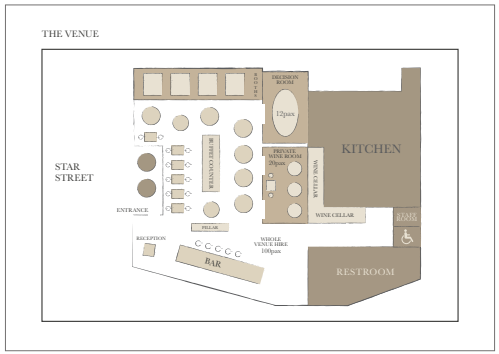
CORPORATE IDENTITY

Event Package / Brochure - Giando



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MENU DESIGN
Festive

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MENU DESIGN
Zentral

COVER / FRONT PAGE

INNER

BACK

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FOOD PHOTOGRAPHY

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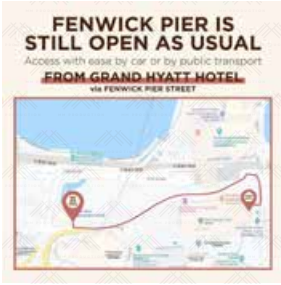
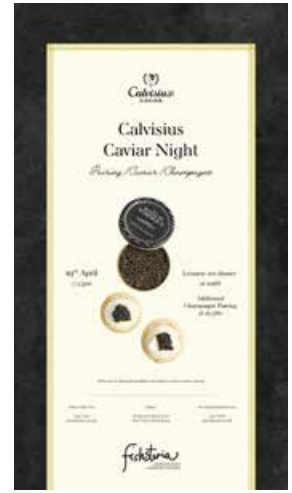
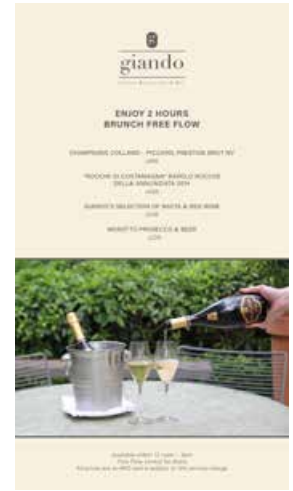
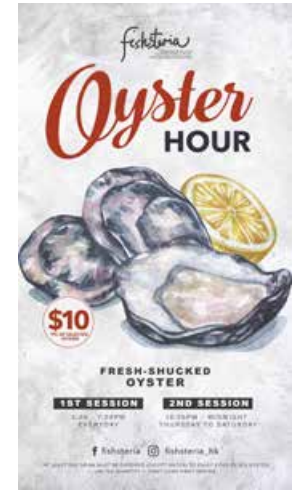
SOCIAL MEDIA MATERIALS









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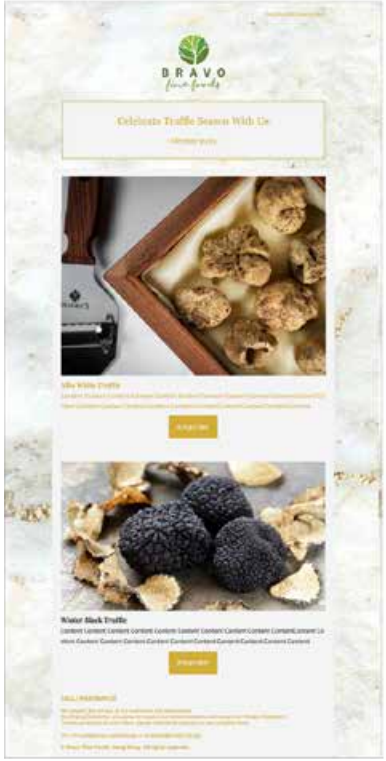
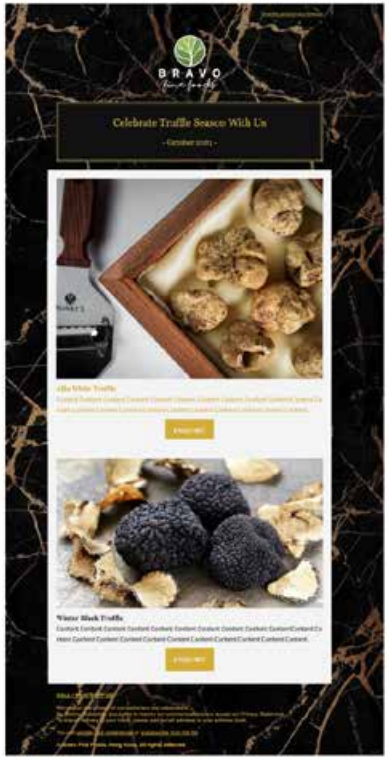
EDM DESIGN

Luxury, Seasonal





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BOOTH & MATERIALS DESIGN
At GREAT FOOD HALL

FRONT

CLOSE UP

POPS

DETAILS

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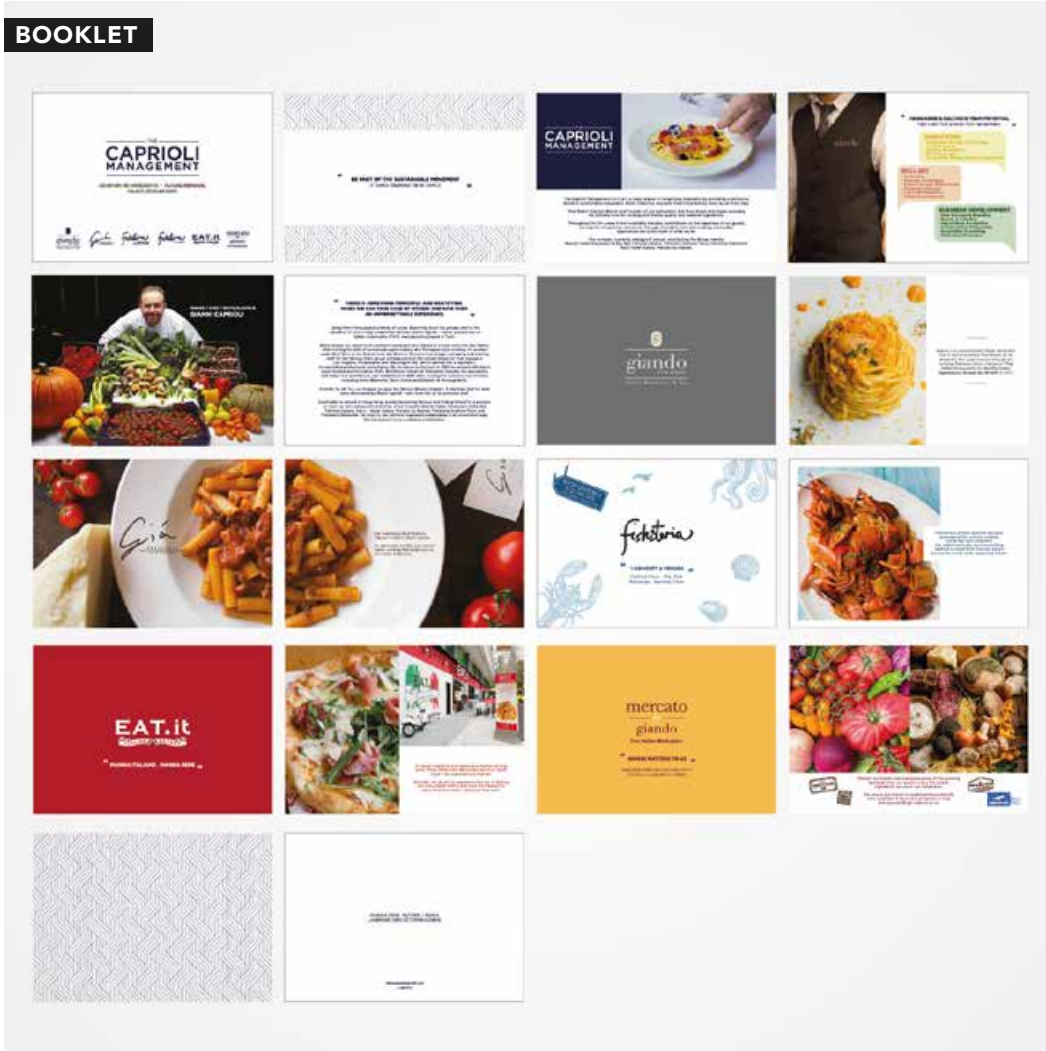
OTHERS
Career Fair Materials

BOOKLET



LEAFLET

BOOTH

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MOTION GRAPHIC

For best results, please visit
maryma5.wixsite.com/marymadesign/motiongraphic
or scan to preview

SOCIAL MEDIA POST for FATHER'S DAY PROMOTION

SOCIAL MEDIA PROMOTION

WHITE TRUFFLE PROMOTION

IG STORY for PANETTONE PROMOTION

SOCIAL MEDIA PROMOTION

SOCIAL MEDIA PROMOTION

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PACKAGING DESIGN
Paper Bag, Takeaway Box

Paper Bag - General Usage

Pizza Box

Takeaway Box Sleeve

Paper Bag - Festival

Takeaway Box for Fried Chicken

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THANK YOU

for your attention

I'm looking forward to hearing from you soon!

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OR

visit my website for more details

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