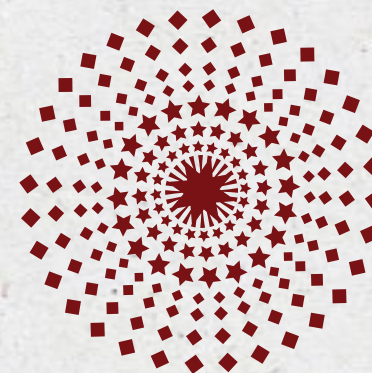


PIRATA



FESTIVE KIT

22nd November - 30th December







ABOUT

Pirata takes pride in being true to the Italian philosophy of food – fresh ingredients and simple recipes prepared with respect for our guests. Honesty is at the heart of our concept and, as such, our dishes are based on true Italian tastes and are uncompromising in terms of quality and value.

We cook for our guests as we cook for our families – with loving care. Our friendly and personal service style reinforces the passion put into our food – here guests can expect more than just a meal; they can expect an experience.

Why Pirata?

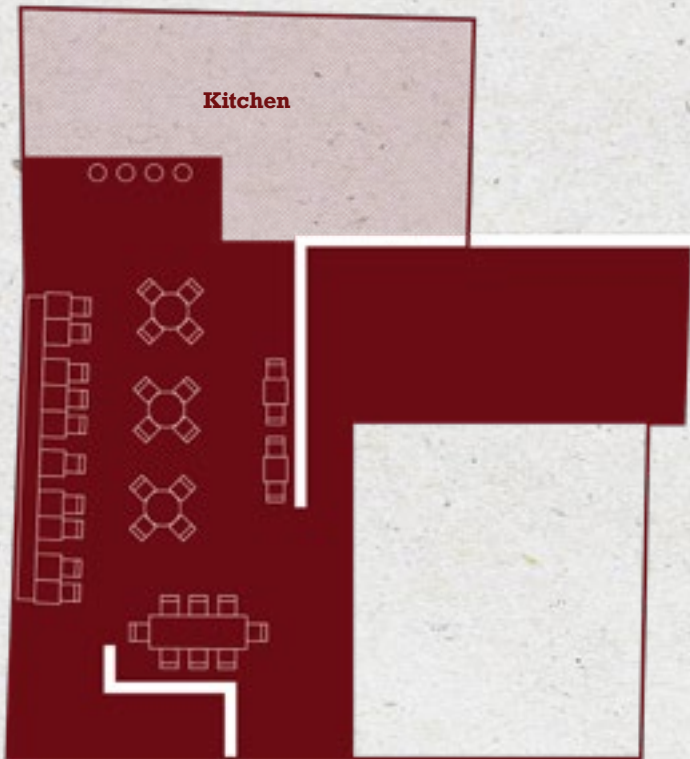
Whether you are interested in hosting small intimate dinners, or large canapes events on our top floor, Pirata has the ability to cater to events of all shapes and sizes!

With moveable partitions creating a dynamic private dining area on our 30th floor, exclusive hires of our 29th floor, and our bar area - we can arrange a multitude of different possibilities for you to enjoy with your guests.



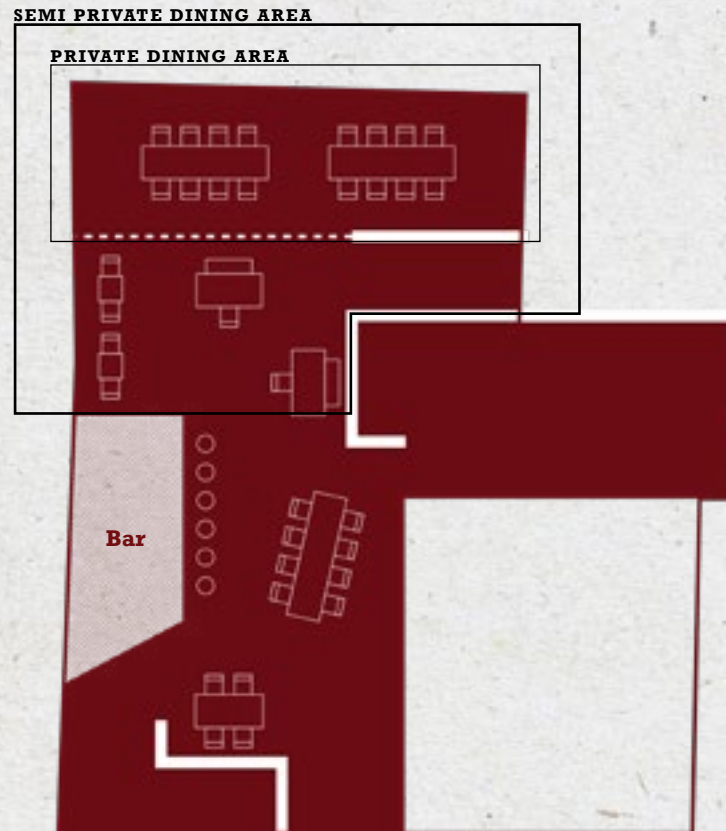


FLOORPLANS



29TH FLOOR

Seated: 52 guests
Standing: 70 guests



30TH FLOOR

Seated: 52 people
Standing: 70 people

ROOFTOP

Seated (sofa & high tables) : 30 people
Standing: 60 people

SEMIPRIVATE AREA

Seated: 40 guests
Standing: 50 guests

PRIVATE AREA

Seated: 20 guests
Standing: Please contact the events team

TOTAL CAPACITY

100 guests

FESTIVE BRUNCH MENU



Pirata has created a range of brunch packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

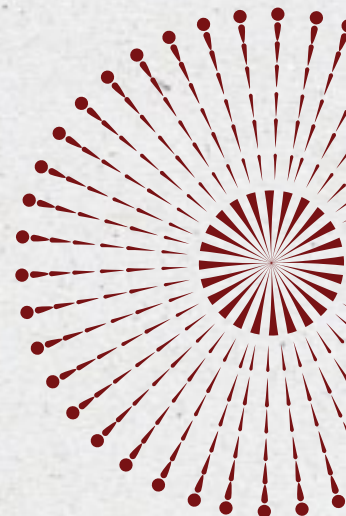
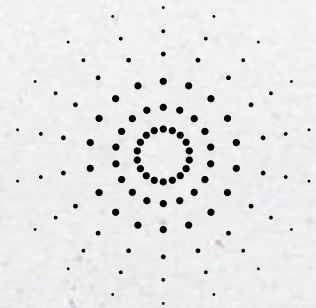
Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate a generous tip. All tips will go to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.



FESTIVE BRUNCH MENU



All courses will be served on the table to be shared

ANTIPASTO

Cold Starters for Your Table

Salads, cold cuts, cheese, roast beef

PRIMI PIATTI (SMALL DISHES)

M.M.M(My Mamma's Meatballs)

Pork, beef, egg, tomato sauce, basil, extra virgin olive oil

Asparagus Flan (v)

Asparagus, egg, cream, parmesan cheese fondue

Vitello Tonnato

Veal, tuna, capers, mayonnaise, sicilian caper berries

SECONDI

For tables of 12 – 17 you may order individual secondi.
For groups 17 and over please choose 3 dishes for sharing family style

Orecchiette with Sausage and N'duja

Home-made orecchiette, Italian sausage, spicy N'duja, cherry tomato

Tagliatelle with Summer Black Truffle (v) (add HKD38 P.P)

Shaved summer black truffle, white truffle paste, shallot, butter

Lamb Shank

Roasted lamb shank, rustic potato, lamb and herb jus

Eggplant Parmigiana (v)

Deep fried eggplant, tomatoes, D.O.P buffalo mozzarella, tomato sauce, parmesan

Lasagna

Beef ragu, besciamella, parmesan

The Butchers' Cut

(500gr) (add HKD48 P.P) min 2 people to share

Flank steak tagliata, rocket, cherry tomatoes

Fresh Fish of the Day

(add HKD48 P.P) min 2 people to share

"Mediterranean" potatoes, taggiasca olives, cherry tomatoes, white wine, extra virgin olive oil

DOLCI

Chef Dessert's Selection

A selection of desserts to be enjoyed for the table

No service charge. All tips go to our staff.

VEGETARIAN BRUNCH MENU



All courses will be served on the table to be shared

ANTIPASTO

Cold Starters for Your Table

Salads and cheese

PRIMI PIATTI (SMALL DISHES)

Fresh Garden Tomato Bruschetta

Italian mixed tomatoes, extra virgin olive oil, basil

Asparagus Flan

Asparagus, egg, cream, parmesan cheese fondue

Arancini

Acquerello rice, saffron, D.O.P. Fontina cheese

SECONDI

Choose one main dish

“Liquid” Parmesan Raviolini

Sage, butter, parmesan

Tagliatelle with Summer Black Truffle

(add HKD38 P.P.)

Shaved summer black truffle, white truffle paste, shallot, butter

Eggplant Parmigiana

Deep fried eggplant, tomatoes, D.O.P buffalo mozzarella, tomato sauce, parmesan

DOLCI

Chef Dessert's Selection

A selection of desserts to be enjoyed for the table

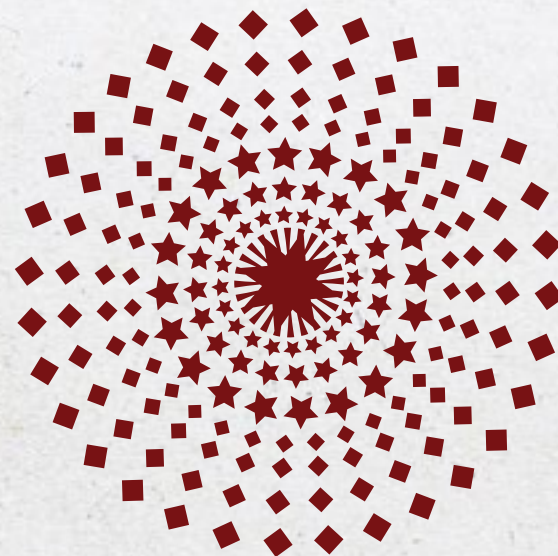
No service charge. All tips go to our staff.





BRUNCH FREE-FLOW PACKAGE

Last order at 3pm



Valpolicella Superiore

Tedeschi, Veneto Italy

Pinot Grigio

Soligo, D.O.C. Venezia, Italy

Prosecco

Belstar, Bisel, Veneto, Italy

Peroni Bottles

Peach Bellini

Bartender Weekly Special

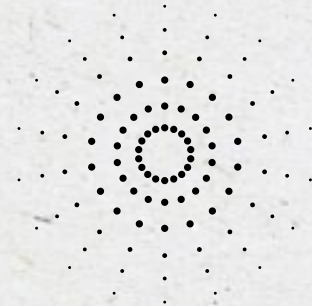


Our free flow packages are to be enjoyed by our guest with unlimited drinks, one drink per person at a time only, the management might refuse serving alcoholic drinks to any guests that seems clearly intoxicated without prior notice, please drink responsibly.

Still water, sparkling water and coffee are not part of our free flow package, filtered water is available at no charge for all our guests.

A master bill will be presented to the host of the event only, by this, we understand the person in charge of the booking, and the Pirata team will not be responsible of separate payments, the whole bill must be settled by one person only with a maximum of 4 credit cards per party. Pirata team will not be responsible of collecting individual payments from your group.

No service charge. All tips go to our staff.



FESTIVE LUNCH MENU



Pirata has created a range of lunch packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

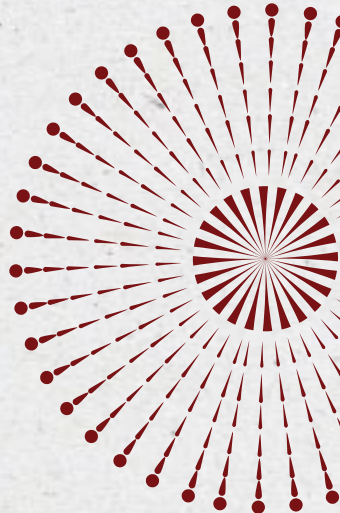
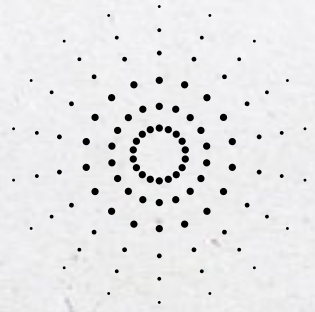
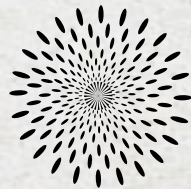
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FESTIVE LUNCH MENU A

PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese & meat selection

&

Vitello Tonnato

Veal, tuna, capers, mayonnaise, Sicilian caper berries

&

Fresh Garden Tomato Bruschetta (v)

Italian mixed tomatoes, extra virgin olive oil, basil

PIATTI GRANDI

Tagliatelle Beef Ragu

Beef cheek, carrot, red wine

or

Eggplant parmigiana (v)

Deep fried eggplant, tomatoes, D.O.P. Buffalo

Mozzarella, tomato sauce, parmesan

or

Roasted Spring Chicken

Beer marinated, pearl onions, roasted potatoes,

baby carrots

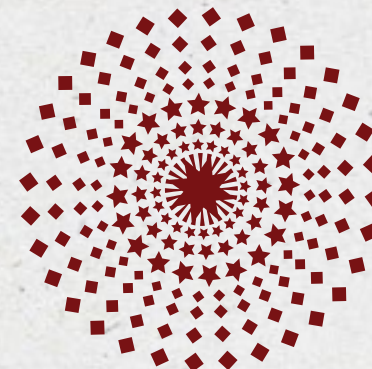
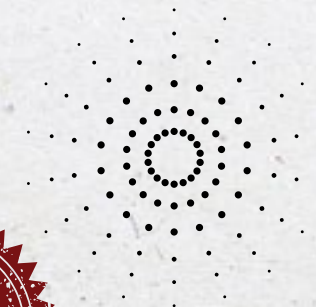
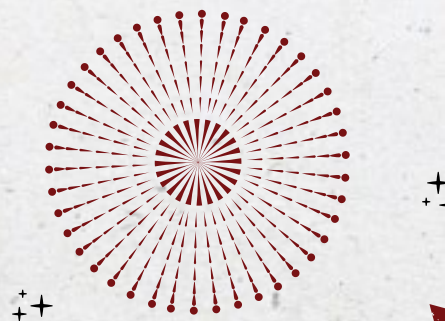
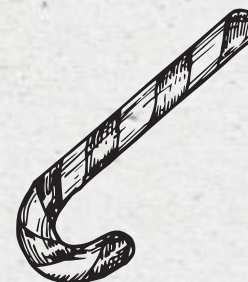
DOLCI

Raspberry Panna Cotta

228
P.P.

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



FESTIVE LUNCH MENU



PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese & meat selection

&

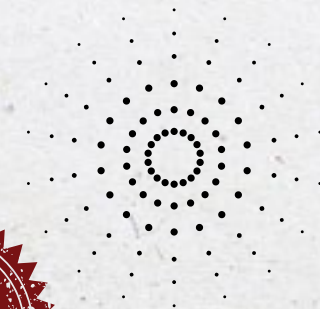
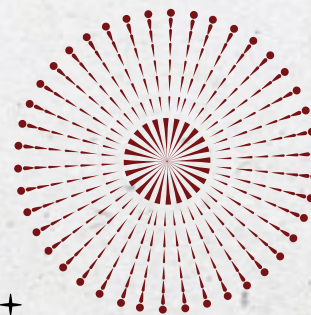
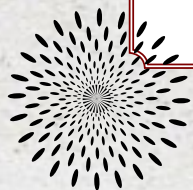
M.M.M (My Mama's Meatballs)

Pork, beef, egg, tomato sauce, basil,
extra virgin olive oil

&

Asparagus Flan (v)

Asparagus, egg, cream, parmesan fondue



268
P.P.



PIATTI GRANDI

Eggplant Parmigiana (v)

Deep fried eggplant, tomatoes, D.O.P buffalo
mozzarella, tomato sauce, parmesan

or

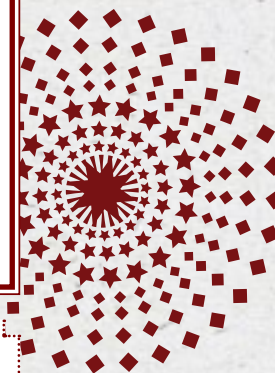
The Butchers' cut

Flank steak tagliata, rocket, cherry tomatoes

or

Honest Lasagna

Beef ragu, besciamella, parmesan



DOLCI

Tiramisu

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



FESTIVE VEGETARIAN LUNCH MENU C



PIATTI PICCOLI

Fresh Garden Tomato Bruschetta

Italian mixed tomatoes, extra virgin olive oil, basil

&

Arancini (Deep Fried Rice Balls)

Acquerella rice, saffron, D.O.P. Fontina

&

Asparagus Flan (v)

Asparagus, egg, cream, parmesan fondue

PIATTI GRANDI

“Liquid” Parmesan Ravioli

Parmesan, butter, sage

or

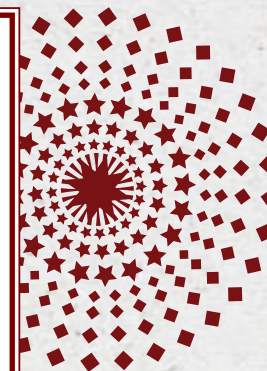
Tagliatelle with Seasonal Black Truffle

Shaved black truffle, white truffle, shallot, butter

or

Eggplant

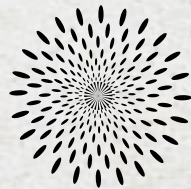
Scamorza mezzelune with tomato



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FESTIVE DINNER MENU



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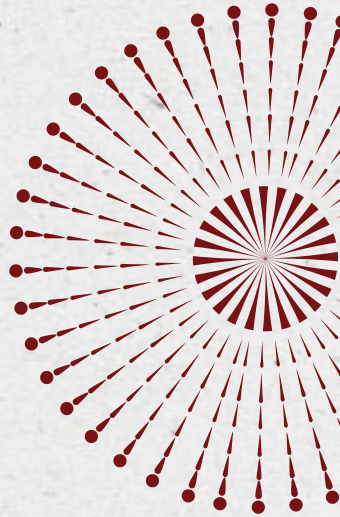
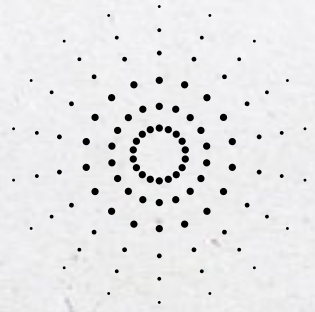
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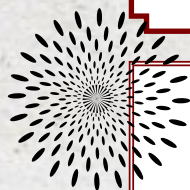
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Corkage 250HKD per bottle (750ml) of wine or champagne only.



FESTIVE GROUP DINNER MENU A



PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese & meat selection

&

Arancini (v)

Acquerello rice, saffron, D.O.P. Fontina

&

Asparagus flan (v)

Asparagus, egg, cream, parmesan fondue

PASTAS

Liquid parmesan raviolini (v)

Parmesan, butter, sage

&

Orecchiette with sausage and N'duja

Home-made orecchiette, Italian sausage,
spicy N'duja, cherry tomatoes

PIATTI GRANDI

Roasted Spring Chicken

Beer marinated, pearl onions,
roasted potatoes, baby carrots

&

Eggplant parmigiana (v)

Deep fried eggplant, tomatoes, D.O.P. Buffalo
Mozzarella, tomato sauce, parmesan

&

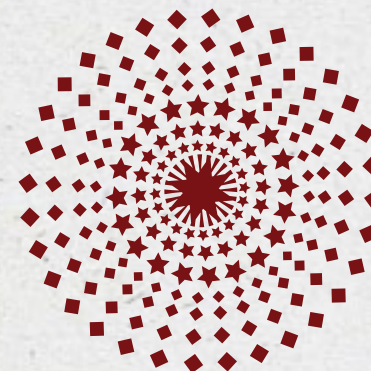
Garden green mix salad (v)

Taggiasca olives, cherry tomatoes, red onion,
balsamic dressing

DOLCI

Semifreddo

450
P.P.



All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



FESTIVE GROUP DINNER MENU D



PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese & meat selection

&

M.M.M (My Mama's Meatballs)

Pork, beef, egg, tomato sauce, basil,
extra virgin olive oil

&

Calamari Fritti

Italian fried calamari with home made salsa tartara

PASTA

Pappardelle with beef cheek ragu

Beef cheek, onions, carrot, red wine

&

Tagliatelle with black truffle (v)

Shaved black truffle, white truffle, shallot, butter

PIATTI GRANDI

Tuscan Seabass

Mediterranean potatoes, Taggiasca olives,
Cherry tomatoes, white wine, extra virgin olive oil
or baked in sea salt

&

The Butchers' cut

Flank steak tagliata, rocket, cherry tomatoes

&

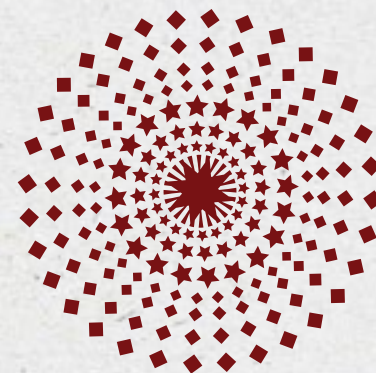
Spinach Salad (v)

Walnuts, cherry tomatoes, shaved parmesan

DOLCI

Panna Cotta

550
P.P.



All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

FESTIVE GROUP DINNER MENU C



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PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese & meat selection

&

Smoked swordfish carpaccio

Smoked swordfish, pink peppercorn, rocket salad,
cherry tomatoes, lemon dressing

&

Mussels

Garlic, white wine, fresh tomatoes, extra virgin olive oil

PASTAS

Tagliolini with Sicilian red prawns and zucchini

Homemade tagliolini, Sicilian red prawns,
sautéed zucchini, cherry tomatoes, prawn bisque,
extra virgin olive oil

&

Tagliatelle with black truffle (v)

Shaved black truffle, white truffle, shallot, butter

PIATTI GRANDI

Grilled Boston lobster

Fresh Boston lobster, grandma's green sauce,
extra virgin olive oil

&

Bistecca alla Fiorentina

1kg T-bone steak, virgin olive oil, thyme, rosemary

&

Roasted new potatoes (v)

Rosemary, garlic, extra virgin olive oil

&

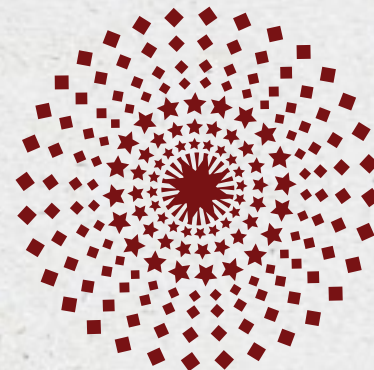
Green garden mixed salad (v)

Taggiasca olives, cherry tomatoes,
red onion, balsamic dressing

DOLCI

Panna Cotta Tiramisu

750
P.P.



All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

BEVERAGE PACKAGES



OPTION A

HKD 220 p.p for 2 hours free flow
(HKD 90 p.p for every additional hour)

Pinot Grigio

Soligo, D.O.C. Venezia

Valpolicella Superiore

Tedeschi, Veneto Italy

Prosecco Belstar

Bisel, Veneto Italy

Peroni Bottled Beer

OPTION B

HKD 290 p.p for 2 hours free flow
(HKD 90 p.p for every additional hour)

Pinot Grigio

Soligo, D.O.C. Venezia

Valpolicella Superiore

Tedeschi, Veneto Italy

Prosecco Belstar

Bisel, Veneto Italy

Peroni Bottled Beer

Aperol Spritz

Vermouth

Negroni

House Spirits and Mixers

(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)

NON-ALCOHOLIC BEVERAGE PACKAGE FREE FLOW

HKD 100 p.p for 2 hours free flow
(HKD 40 p.p for every additional hour)

Seasonal Juices

Soft Drinks



No service charge. All tips go to our staff.