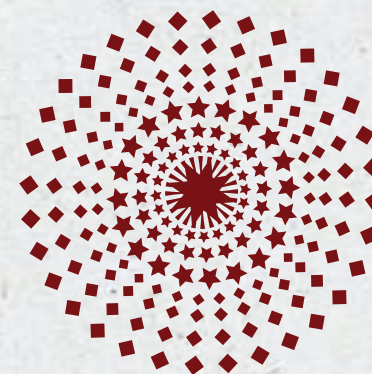


PIRATA



FESTIVE KIT

19 November - 30 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?

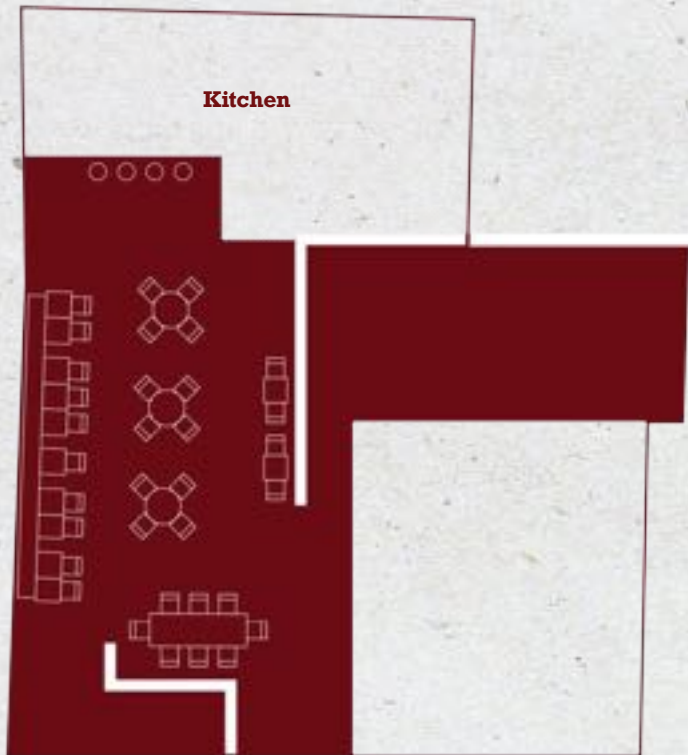
Whether you are interested in hosting small intimate dinners, or canapes events on our top floor, Pirata has the ability to cater to events of all shapes and sizes!

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.





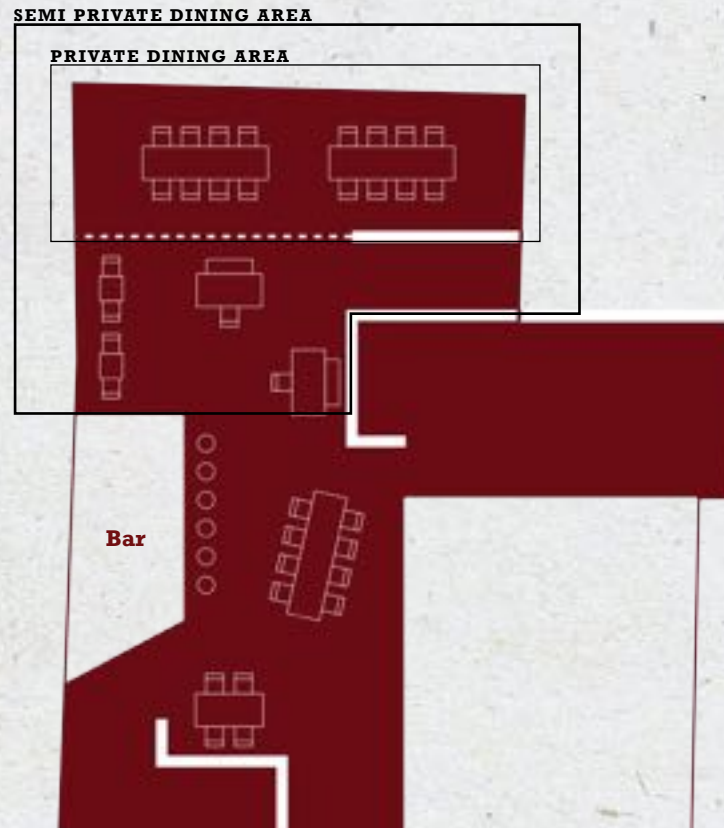
FLOORPLANS



29TH FLOOR

Seated: 52 guests
Standing: 70 guests

*Booking capacity is subject to government guidelines



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

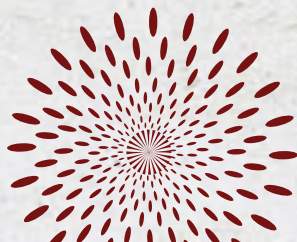
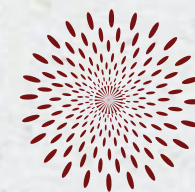
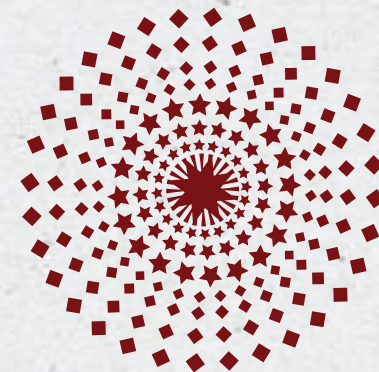
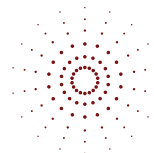


FESTIVES MENUS

This festive season, join Pirata for a warm and lively celebration. From 19 November to 30 December, our restaurant will partner with you in planning group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable. Please contact our Events Team at groups@piratagroup.hk for more information.

Our prices are inclusive of service charge 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 any tips you choose to leave. All tips go straight to staff.

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



FESTIVE GROUP CANAPE MENU

(One bite portion,
choose 10 items for
your bespoke canape
menu, additional
items +20 p.p.)

STARTERS

Prawn Tail & Hazelnut
Deep fried prawn tail in a hazelnut crumb

Arancini Balls (v)
Saffron, fontina cheese, marinara tomato sauce

Gnocco Fritto
Roasted porchetta, tuna sauce

Shrimp Cocktail
Salsa rosa, lettuce leaves

Cantabrico Anchovies Bruschetta
Grilled rustic bread, butter, green sauce

Steak Tartare Sandwich
Raw beef tartare, classic Italian seasoning

Goat Cheese & Truffle Toast (v)
Black truffle, honey drizzle

Liquid Pizza Verrine (v)
Datterino tomato coulis, mozzarella sauce, oregano,
pizza croutons

Prosciutto e Melone
Summer melon and Parma ham

All courses are designed for sharing
on the table fairly style

STARTERS

Caprese Skewers (v)
Buffalo mozzarella and cherry tomatoes

Grilled Polenta (v)
Seasonal vegetables, melted fontina

Breaded beef fillet
Cubed, with potato puree

MAIN COURSE

My Mamma's Meatballs
Pork, beef, egg, tomato sauce, basil,
extra virgin olive oil

Fussili al Pesto Genovese (v)
talian basil, pine nuts, parmigiano, garlic

Tagliatelle
Smoked salmon, vodka, dill

Gnochetti
Pork ragu, n'duja sauce

Paccheri (v)
Three types of tomatoes, basil sauce

DESSERT

Tiramisu
Traditional style with coffee, mascarpone, marsala wine

Cannolo
Puff pastry, pastry cream

380
P.P.

No service charge. All tips go to our staff.

FESTIVE GROUP LUNCH MENU A

STARTERS

Vitello Tonnato

Veal, tuna, capers, mayonnaise,
Sicilian caper berries

&

Tomato Salad (v)

Italian tomato, red onions, garlic
roasted croutons

&

Chef Selection of Cold Cuts

Cheese, condiments

MAIN COURSE

Tagliatelle

Smoked salmon, vodka, fresh dill

Or

Eggplant Parmigiana (v)

Italian eggplant, tomato sauce,
mozzarella, fresh basil

Or

Roasted Spring Chicken

Beer marinated, pearl onions,
roasted potatoes, baby carrots

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

228
P.P.

FESTIVE GROUP LUNCH MENU B

STARTERS

Vitello Tonnato

Veal, tuna, capers, mayonnaise,
Sicilian caper berries

&

Tomato Salad (v)

Italian tomato, red onions, garlic
roasted croutons

&

Chef Selection of Cold Cuts

Cheese, condiments

&

My Mamma's Meatballs

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

MAIN COURSE

Wild Mushroom Risotto (v)

Mix seasonal mushroom, taleggio cheese

Or

Del "Plin" Ravioli Duck Ragout

Buffalo mozzarella sauce

Or

Butcher's Cut

Flank steak tagliata, baby broccolini, roast cherry
tomato on the vine

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Or

Panna Cotta

Raspberry coulis

268
P.P.

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

FESTIVE GROUP VEGETARIAN LUNCH MENU

STARTERS

Panzanella Salad (v)

Ripe italian tomato ,cucumber, red onion,toasted croutons

&

Mushroom Arancini

Marinara sauce, fresh thyme flowers

&

Tomato Salad (v)

Italian eggplant, tomato sauce, mozzarella, fresh basi

MAIN COURSE

Truffle Tagliolini

Fresh truffle, alpine butter, hazelnuts

Or

Eggplant Parmigiana (v)

Italian eggplant, tomato sauce, mozzarella, fresh basil

DESSERT

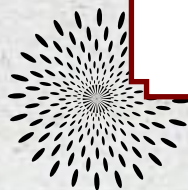
Tiramisu

Traditional style with coffee, mascarpone, marsala wine

198
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 A



STARTERS

Selection of Cold Cuts and Cheese
Mortadella, salami, coppa ham provolone and pecorino cheese

&

Burrata (v)

Roasted cherry tomatoes, rocket

&

Beef Tartare

Traditional garnish

PASTA

Green Lasagnetta Bolognese

Spinach pasta, chunky bolognese sauce, béchamel

&

Pecorino Cheese Ravioli (v)

Lemont, mint

MAIN COURSE

Roasted Spring Chicken

Beer marinated, pearl onions, roasted potatoes, baby carrots

&

Eggplant Parmigiana (v)

Italian eggplant, tomato sauce, mozzarella, fresh basil

SIDES

Fresh Butter Lettuce Salad (v)

Shallot dressing

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

&

Semifreddo

Crushed chocolate, pistachio, walnuts

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



STARTERS

Selection of Cold Cuts and Cheese

Mortadella, salami, coppa ham provolone and pecorino cheese

&

Burrata (v)

Roasted cherry tomatoes, rocket

&

Pot of Mussels

Rustic Bread

PASTA

Truffle Tagliolini

Fresh truffle, alpine butter, hazelnuts

&

King Prawn Spaghetti

Spaghetti Mancini, king prawns, bisque, cherry tomatoes

MAIN COURSE

Fresh Fish of the Day

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

SIDES

Fresh Butter Lettuce Salad (v)

Shallot dressing

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

&

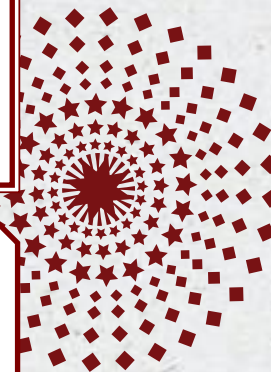
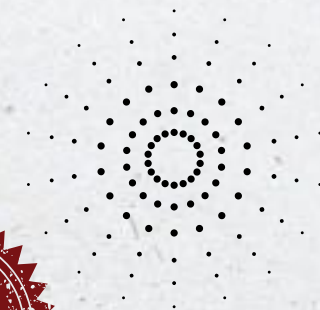
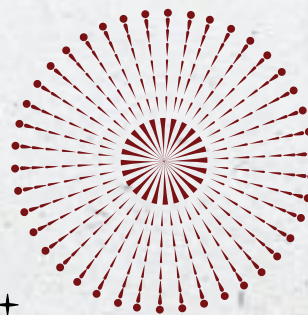
Panna Cotta

Raspberry coulis

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

STARTERS

Selection of Cold Cuts and Cheese
Mortadella, salami, coppa ham provolone and pecorino cheese

&

Tomato Salad (v)
Italian tomato, red onions, garlic roasted croutons

&

Beef Truffle Carpaccio
Parmigiano, frisee, truffle

PASTA

Risotto al Tartufo (v)
Carnaroli rice, black truffle, parmigiano

&

Spaghettoni all'astice
Live lobster, tarragon bisque

MAIN COURSE

Fresh Fish of the Day

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

Or

Bistecca alla Fiorentina

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

SIDES

Fresh Butter Lettuce Salad (v)

Shallot dressing

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

&

Cheese Board

Jam and condiments

720
P.P.

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

FESTIVE GROUP VEGETARIAN DINNER MENU

420
P.P.

STARTERS

Burrata (v)

Roasted cherry tomatoes, rocket

&

Mushroom arancini

Marinara sauce, fresh thyme flowers

MAIN COURSE

Eggplant Parmigiana (v)

Italian eggplant, tomato sauce,
mozzarella, fresh basil

SIDES

Fresh Butter Lettuce Salad (v)

Shallot dressing

PASTA

Truffle Tagliolini

Fresh truffle, alpine butter, hazelnuts

&

Pecorino Ravioli (v)

Lemon, mint

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

&

Semifreddo

Crushed chocolate, pistachio, walnuts

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

BEVERAGES PACKAGES (CANAPES, LUNCH AND DINNER)

OPTION A

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

Pinot Grigio

Soligo, D.O.C. Venezia

Valpolicella Superiore

Tedeschi, Veneto, Italy

Santa Margherita Prosecco DOC

Veneto, Italy

Peroni Bottled Beer

Soft Drinks Selection

OPTION B

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

Pinot Grigio

Soligo, D.O.C. Venezia

Valpolicella Superiore

Tedeschi, Veneto Italy

Santa Margherita Prosecco DOC

Veneto, Italy

Peroni Bottled Beer

Aperol Spritz

Vermouth

Negroni

House Spirits and Mixers

(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs,
Tequila Olmeca Blanco, Whisky Ballantine's)

Soft Drinks Selection

NON-ALCOHOLIC BEVERAGE PACKAGE FREE FLOW

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

Seasonal Juices

Soft Drinks

No service charge. All tips go to our staff.

