



LA FAVORITA

CUCINA E AMORE

EVENTS KIT



LA FAVORITA — MODERN ITALIAN TRATTORIA

CONCEPT

La Favorita will delight guests in a vibrant and inviting decor inspired by Italian 60s extravagance and eccentricity. Across a layered assortment of bar, open-floor and private dining spaces, La Favorita will be the perfect spot to enjoy a hearty selection of fresh-cooked Italian classics amongst friends, families and colleagues. Buon Gusto!

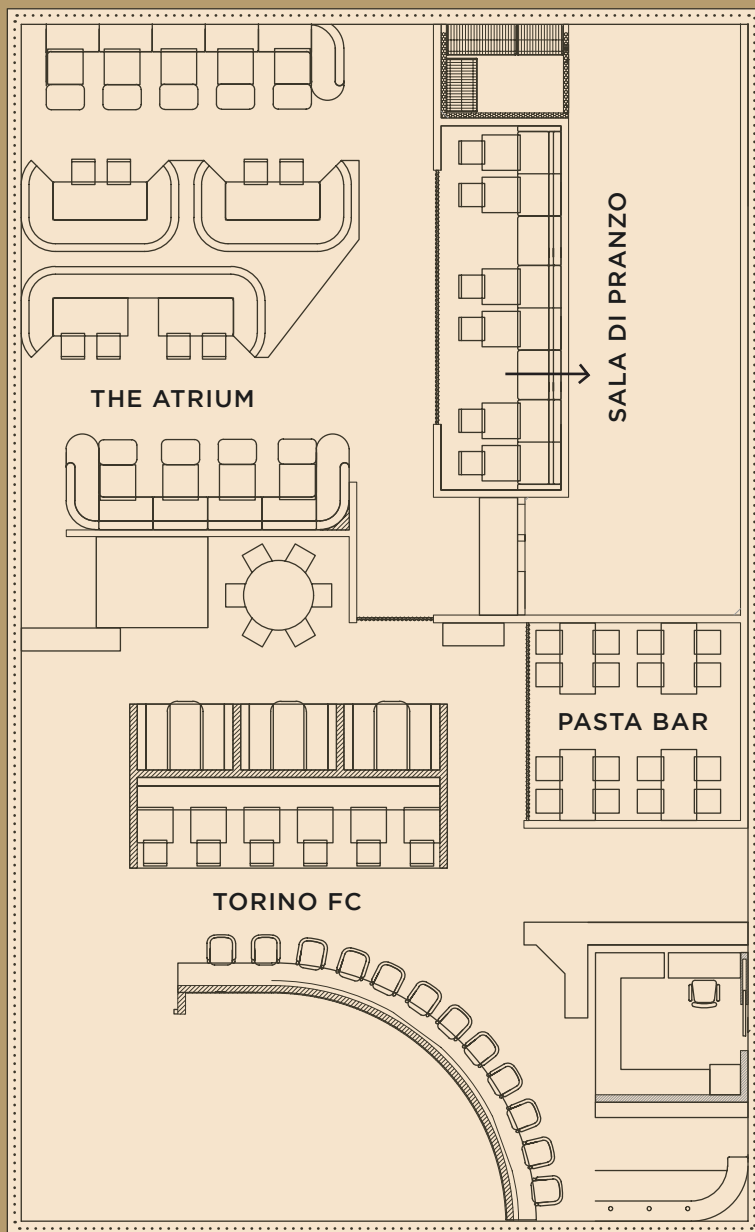
FOOD & BEVERAGE

Serving nostalgic Italian cuisine for larger-than-life personalities with the appetites to match, La Favorita is sure to entertain and delight all who come to the new venue for a group meal. Menus travel the length and breadth of Italy with large sharing plates served family-style that are rich in flavour, bold in character and presentation, with and emphasis on the freshest, quality ingredients. The beverage program features a generous range of free flow options to round out an extravagant full-bodied dining experience.

FOR MORE INFORMATION, PLEASE CONTACT
INFO@FAVORITA.HK | +852 2788 1993
BUSINESS ENQUIRIES VIA WHATSAPP | +852 6503 9381



LA FAVORITA



HOURS

Lunch 11:30 – 14:30

Brunch 11:30 – 15:00

Dinner:

Sun - Thu 17:30 – 22:30

Fri - Sat 17:30 – 23:30

CAPACITY

The Atrium 80 - 90

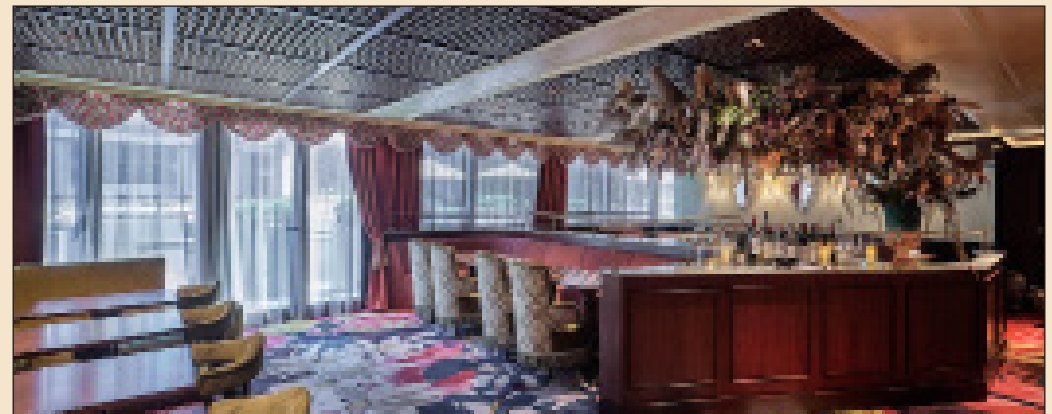
Torino Fc 60

Private Dining Rooms:

Sala di Pranzo 12

Pasta Bar 16

Total Capacity 150



— GROUP LUNCH MENUS —

ALL FOR
SHARING
288 PP

GROUP LUNCH MENU A

ANTIPASTI

TOMATO SALAD (V)
Feta, cucumber, almonds, black olives
CALAMARI FRITTI
Fried calamari, chilli garlic mayo, lemon
PROSCIUTTO DI PARMA, AGED 24 MONTHS
House smoked vegetables

SECONDI

MAFALDINE ALLA BOLOGNESE
Beef, pork sausage, tomato, parmigiano reggiano, herbs
RISOTTO AI FUNGHI (V)
Porcini mushrooms, Parmigiano Reggiano, shallot butter
CODFISH ALLA MUGNAIA
Lemon, potato salad, butter, capers, olives

DOLCI

CHOCOLATE CAKE

*VEGETARIAN OPTION AVAILABLE ON REQUEST
Subject to 10% service charge

ALL FOR
SHARING
398 PP

GROUP LUNCH MENU B

ANTIPASTI

TOMATO SALAD (V)
Feta, cucumber, almonds, black olives
CALAMARI FRITTI
Fried calamari, chilli garlic mayo, lemon
TARTARE DI TONNO
Raw tuna, cucumber salad, spicy puttanesca dressing
CHARCUTERIE
Focaccia pugliese, Mortadella, Parma, Italian Cheese

SECONDI

TAGLIOLINI AL TARTUFO (V)
Butter, shallot, white truffle paste, fresh shaved truffle
GRAN KING CRAB CHITARRA
King crab sauce, soffritto, capers, parsley
TAGLIATA DI MANZO
Wagyu beef striploin, roasted potatoes
CODFISH ALLA BERSAGLIERA
Artichokes, sun-dried tomatoes, chickpeas, lemon

DOLCI

PISTACHIO
CREME BRULEE
Sicilian pistachios,
raspberry sorbet

FREE FLOW

FREE FLOW
228 CLASSIC

FREE FLOW
298 SPIRIT

*VEGETARIAN OPTION AVAILABLE ON REQUEST
Subject to 10% service charge

SERVED
INDIVIDUALLY
378PP

EXECUTIVE LUNCH

*REQUIRES PRE
ORDER 48 HOURS
PRIOR

ANTIPASTI

CHOOSE 1 PP

BURRATA (V)

Tomatoes from Sicily, extra virgin olive oil

CARPACCIO WITH GIARDINIERA

Roasted striploin, Italian pickled and sott’olio vegetables, ricotta salata

MEDITERRANEAN SEAFOOD STEW

Clams, mussels, prawns, calamari stew with rich tomato sauce and country bread

SECONDI

CHOOSE 1 PP

TAGLIOLINI AL TARTUFO (V)

Butter, shallot, white truffle paste, fresh shaved truffle

LOBSTER RAVIOLONI +80

Fresh lobster, champagne crema, bisque

TAGLIATA DI MANZO

Wagyu beef striploin, roasted potatoes

CODFISH ALLA MUGNAIA

Lemon, potato salad, butter, capers, olives

MAFALDINE ALLA BOLOGNESE

Beef, pork sausage, tomato, parmigiano reggiano, herbs

DOLCI

CHOOSE 1 PP

CHOCOLATE CAKE

PISTACHIO CREME BRULEE

FREE FLOW

FREE FLOW
228 CLASSIC

.....

FREE FLOW
298 SPIRIT

*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge



— GROUP DINNER MENUS —

ALL FOR
SHARING
490 PP

GROUP DINNER MENU A

ANTIPASTI

TOMATO SALAD (V)
Feta, cucumber, almonds, black olives
CALAMARI FRITTI
Fried calamari, chilli garlic mayo, lemon
VITELLO TONNATO DELLA DOMENICA
Roasted veal, tuna mayo, Sicilian capers

SECONDI

MAFALDINE ALLA BOLOGNESE
Beef, pork sausage, tomato, parmigiano reggiano, herbs
RISOTTO AI FUNGHI (V)
Porcini mushrooms, Parmigiano Reggiano, shallot butter
CODFISH ALLA MUGNAIA
Lemon, potato salad, butter, capers, olives

DOLCI

LEMON SORBET
Lemon curd, crumble, lemon sorbet
PISTACHIO CREME BRULEE
Sicilian pistachios, raspberry sorbet

Subject to 10% service charge

ALL FOR
SHARING
580 PP

GROUP DINNER MENU B

ANTIPASTI

BURRATA (V)
Tomatoes from Sicily, extra virgin olive oil
CARPACCIO WITH GIARDINIERA
Roasted striploin, Italian pickled and sott'olio vegetables, ricotta salata
MEDITERRANEAN SEAFOOD STEW
Clams, mussels, prawns, calamari stew with rich tomato sauce and country bread
CHARCUTERIE
Focaccia pugliese, Mortadella, Parma, Italian Cheese

PRIMI

TAGLIOLINI AL TARTUFO (V)
Butter, shallot, white truffle paste, fresh shaved truffle
GRAN KING CRAB CHITARRA
King crab sauce, soffritto, capers, parsley

SECONDI

TAGLIATA DI MANZO
Wagyu beef striploin, roasted potatoes
TURBOT AL CARTOCCIO
Artichokes, sun-dried tomatoes, chickpeas, lemon

DOLCI

GRAND DESSERT PLATTER
Delizia al limone, torta al cioccolato,
seasonal fruit

Subject to 10% service charge

ALL FOR
SHARING
780 PP

GROUP DINNER MENU C

ANTIPASTI

- BURRATA (V)
Tomatoes from Sicily, extra virgin olive oil
- FANCY BEEF TARTARE
Parmigiano and black truffle fondue, foie gras, hand-chopped striploin, fresh shaved truffle
- BRANZINO CRUDO
Mediterranean sea bass, lilliput capers, taggiasca olives, stracciatella, acqua di pomodoro
- CHARCUTERIE
Focaccia pugliese, Mortadella, Parma, Italian Cheese

PRIMI

- GNOCCHETTI SARDI
Italian sausage ragu, saffron dough, cavolo toscano
- LOBSTER TAGLIATELLE
Fresh whole lobster, bisque, cherry tomato, basil

SECONDI

- BISTECCA ALLA FIORENTINA
T-bone steak, garlic, tomato salad
- TURBOT AL CARTOCCIO
Artichokes, sun-dried tomatoes, chickpeas, lemon

DOLCI

- GRAND DESSERT PLATTER
Delizia al limone, torta al cioccolato,
seasonal fruit

Subject to 10% service charge

ALL FOR
SHARING
550 PP

GROUP VEGETARIAN MENU

ANTIPASTI

- BURRATA
Tomatoes from Sicily, extra virgin olive oil
- MUSHROOM ARANCINI
Porcini, mozzarella, salsa pomodoro
- HUMMUS “ALL’ITALIANA”
Cannellini hummus, Adagio olive oil, cucumber, red radish, celery, fennel

PRIMI

- TAGLIOLINI AL TARTUFO
Butter, shallot, white truffle paste, fresh shaved truffle
- LINGUINE DI AMALFI
Butter, Amalfi lemons, garlic

SECONDI

- RISOTTO AI FUNGHI
Porcini, morels mushrooms, parmigiano, shallot butter
- BAKED EGGPLANT E SCAMORZA
Fried eggplant, smoked scamorza, tomato sauce, parmigiano

DOLCI

- LEMON SORBET
Lemon curd, crumble, lemon sorbet
- PISTACHIO CREME BRULEE
Sicilian pistachios, raspberry sorbet

Subject to 10% service charge

BEVERAGE PACKAGES

BEVERAGE PACKAGE A 260 PP

2 HOURS. ADDITIONAL HOUR 130 PP

PROSECCO SANTA MARGHERITA
STELLATO VERMENTINO, SARDEGNA, ITALY
SANTA CRISTINA CHIANTI SUPERIORE, TUSCANY ITALY
PERONI DRAUGHT, ITALY

BEVERAGE PACKAGE B 360 PP

2 HOURS. ADDITIONAL HOUR 180 PP

G.H. MUMM CHAMPAGNE, FRANCE
DUCA DI SALAPARUTA COLOMBA PLATINO INSOLIA, TERRE SICILIANE, ITALY
CAMPOLIETI VALPOLICELLA RIPASSO, VENETO, ITALY
PERONI DRAFT, ITALY

SPIRITS AVAILABLE BY THE GLASS ONLY. NO SHOTS OR BOTTLES.



GET IN TOUCH

BE THE FIRST TO HOST
AN EVENT WITH US

CONTACT

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info@favorita.hk
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Business Enquiries via WhatsApp
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SPECIAL CORPORATE BENEFITS AVAILABLE.
REQUEST TO APPLY.

