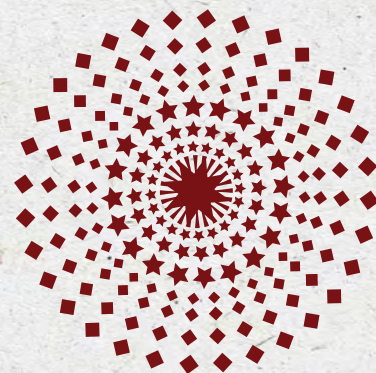
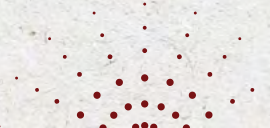


PIRATA



FESTIVE KIT

15 November - 30 December







ABOUT

The first and flagship venue of Pirata Group, the titular Pirata takes pride in being true to the Italian philosophy of food – fresh ingredients and honest, simple recipes prepared with love for our guests.

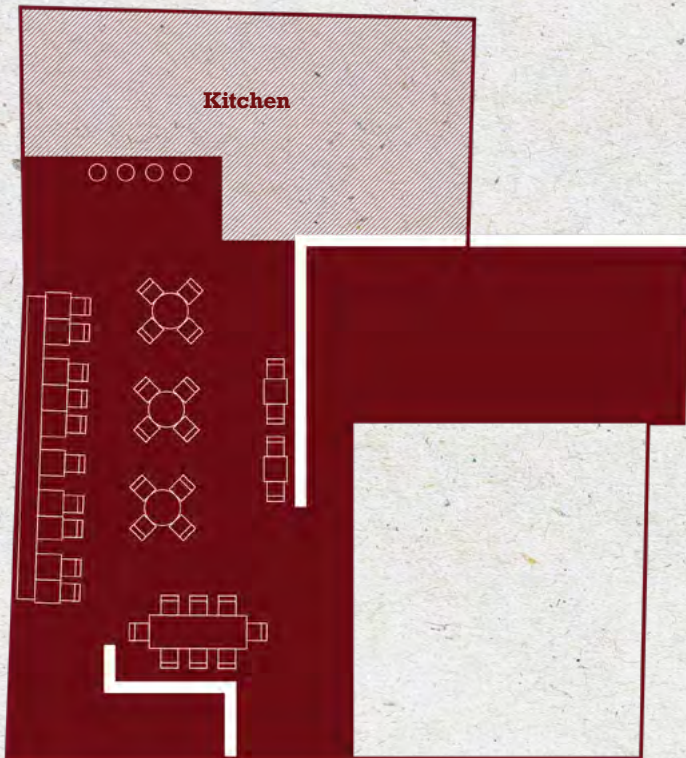
Why Pirata?

Located atop a skyscraper in the heart of Wan Chai, Pirata is a welcome host for memorable gatherings and celebrations across its two storeys and varied seating arrangements. Our friendly and personal service style reinforces the passion put into our food – here your guests can expect more than just a meal; they can expect an experience.





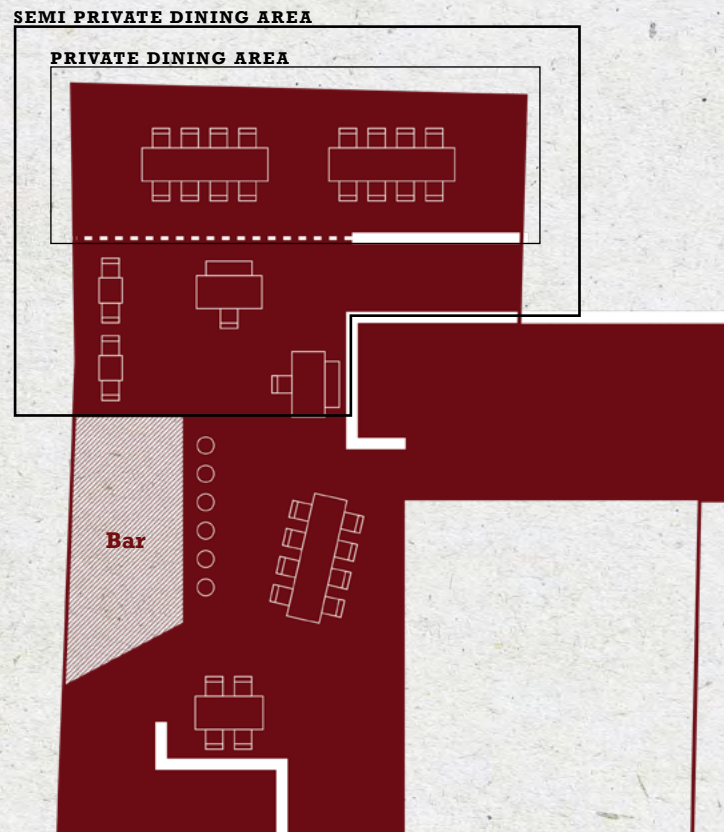
FLOORPLANS



29TH FLOOR

Seated: 52 guests
Standing: 70 guests

*Booking capacity is subject to government guidelines



30TH FLOOR

Seated: 52 people
Standing: 70 people

**Booking capacity is subject to government guidelines*

ROOFTOP

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

SEMIPRIVATE AREA

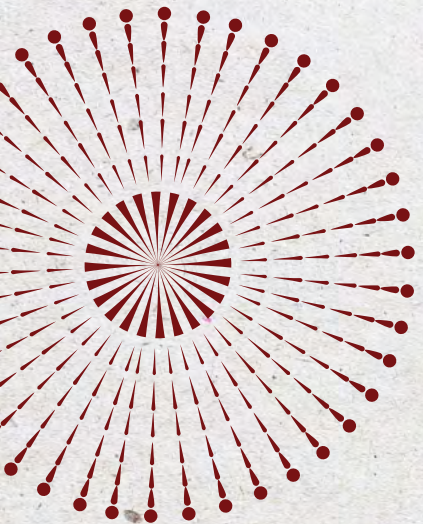
Seated: 40 guests
Standing: 50 guests

PRIVATE AREA

Seated: 20 guests
Standing: Please contact the events team

TOTAL CAPACITY

100 guests

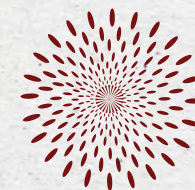
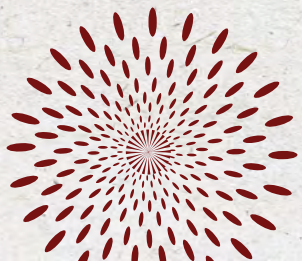
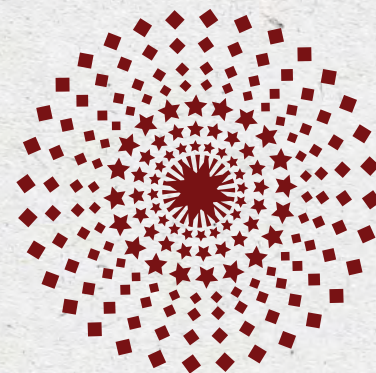
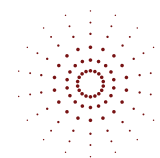


FESTIVES MENUS

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.



GROUP DINNER MENUS



MENU A

460
P.P.

PIATTI PICCOLI

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

M.M.M. (1 per guest)

Beef & pork, egg, tomato sauce, basil, extra virgin olive oil

Sicilian Croquettes (v)(1 per guest)

Tomato, mozzarella, carnaroli rice

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

SECONDI

Honest Lasagna

Beef, pork, besciamella, 24 month aged parmigiano reggiano

Grilled Baby Chicken

Smoked paprika, Roasted potatoes, rosemary, garlic

DOLCI

Semifredo

Crushed chocolate, pistachio, walnuts

Panna Cotta

Raspberry coulis

MENU B

550
P.P.

PIATTI PICCOLI

Burrata & Tomato (v)

Burrata D.O.P, oxheart tomato carpaccio, Italian dressing

Vitello Tonnato

Slow cooked Roasted veal, tuna & anchovies cream, Sicilian capers

Fritto Misto

Fried calamari, cod fish, king prawns

Beef Tartare

Hand-cut black angus beef, n'duja, stracciatella, pickles, hazelnuts

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

King Prawns Spaghetti

Cherry tomato bisque, brandy, white wine, zucchini

SECONDI

Butcher's cut

Black angus beef flank steak tagliata, rocket, cherry tomatoes

Cod in Cartoccio

Atlantic black cod, white wine, tomato sauce, olives

DOLCI

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

For group of 12 and above (available for dinner only)

All courses are designed for sharing | No service charge. All tips go to our staff.



GROUP DINNER MENUS

MENU C

690
P.P.

PIATTI PICCOLI

Burrata & Parma Ham

Burrata D.O.P, 18th month Parma ham

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

Fritto Misto

Fried calamari, cod fish, king prawns

Truffle Caesar Salad

Guanciale, parmigiano, anchovies and white truffle dressing,
fresh black truffle

PRIMI

Grand Wagyu Beef Cheek Pappardelle

Whole slow cooked beef cheek, onion, carrots, red wine

Lobster Risotto

Carnaroli risotto, lobster, bisque, brandy, fresh chili, parsley

SECONDI

Bistecca Alla Fiorentina (T-Bone)

1 kg T-Bone steak, thyme, rosemary

Sea Bass

Mediterranean sea bass, Taggiasca olives,
cherry tomatoes, roasted potatoes

DOLCI

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

MENU D - VEGETERIAN

450
P.P.

PIATTI PICCOLI

Burrata D.O.P (v)

Burrata Pugliese DOP, cherry tomato, rocket salad

Tomato Carpaccio (v)

Ox-Heart tomato carpaccio, Italian dressing, parmigiano reggiano

Garden Flan (v)

Seasonal vegetables, crispy puff pastry, parmigiano fondue

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

SECONDI

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce, mozzarella

DESSERT

Il Grande Tiramisu

Traditional style with coffee, mascarpone, marsala wine

For group of 12 and above (available for dinner only)

All courses are designed for sharing | No service charge. All tips go to our staff.

BEVERAGES PACKAGES



OPTION A

240 per person for 2-Hours
(+90 p.p. for an additional hour)

Seligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Veneto, Italy

Soft Drinks Selection



OPTION B

320 per person for 2-Hours
(+100 p.p. for an additional hour)

Soligo Pinot Grigio DOC
Veneto, Italy

Valpolicella Superiore
Tedeschi, Veneto Italy

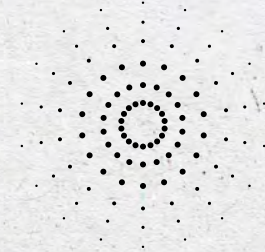
Santa Margherita Prosecco DOC
Veneto, Italy

Peroni Bottled Beer

Aperol Spritz

House Spirits and Mixers
(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs,
Tequila Olmeca Blanco, Whiskey Ballantine's)

Soft Drinks Selection



No service charge. All tips go to our staff.

GROUP BRUNCH MENU

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Caesar Salad

Guanciale, parmigiano, anchovies dressing

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

M.M.M. (1 per guest)

Beef & pork, egg, tomato sauce, basil, extra virgin olive oil

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

SECONDI

Butchers' cut

Black angus beef flank steak tagliata, rocket, cherry tomatoes

Cod in Cartoccio

Atlantic black cod, white wine, tomato sauce, olives

DOLCI

Tiramisu

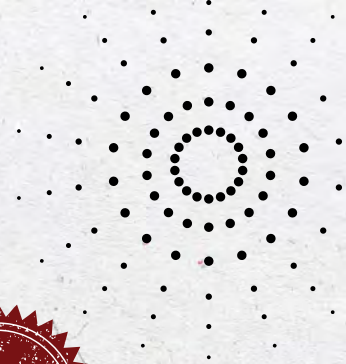
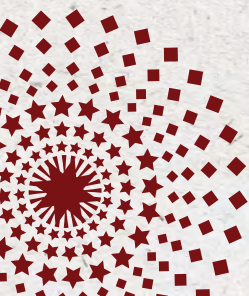
Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

398
P.P.

For group of 12 and above (available only for brunch) | Vegetarian option available upon request
All courses are designed for sharing | No service charge. All tips go to our staff.



GROUP BRUNCH VEGETARIAN MENU

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Spinach Salad (v)

Walnut, cherry tomatoes, shaved parmesan

Garden Flan (v)

Seasonal vegetables, crispy puff pastry, parmigiano fondue

Sicilian Croquettes (v)

Tomato, mozzarella, carnaroli rice

PRIMI

Pecorino Ravioli (v)

Tomato risotto, seasonal green vegetables

SECONDI

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce, mozzarella

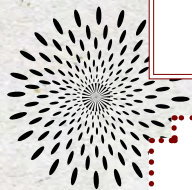
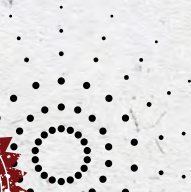
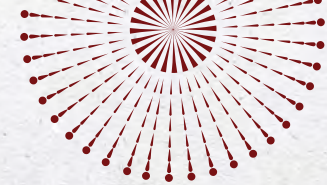
DOLCI

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

298
P.P.

All courses are designed for sharing | No service charge. All tips go to our staff.



BRUNCH FREE-FLOW

CLASSIC FREE-FLOW

180 per person for 2-Hours

Seligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Veneto, Italy

Peroni Bottle

**Bartenders Cocktail of
The Week**

CHAMPAGNE FREE-FLOW

298 per person for 2-Hours

**G.H. Mumm Grand Cordon NV,
France & all drinks on the
Classic Free-Flow**

Seligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Veneto, Italy

Peroni Bottle

Bartenders Cocktail of The Week

No service charge. All tips go to our staff.

GROUP LUNCH MENUS

MENU A

348
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese and meat selection

Truffle Caesar Salad

Guanciale, truffle dressing, croutons

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

PIATTI GRANDI

(Choose 1 per person)

Truffle Tagliatelle (v)

Black truffle, shallots, parmigiano

Or

Atlantic Cod "Al Cartoccio"

Atlantic cod fillet, white wine, clams, capers, potatoes

Or

Lamb Shank

Winter roast vegetables, parsnip puree, gravy

DOLCI

Tiramisu

Mascarpone, ladyfingers, espresso

Panna Cotta

Yoghurt panna cotta, red berries jam

MENU B

448
P.P.

PIATTI PICCOLI

Wagyu beef tartare

Stracciatella, n'duja, hazelnuts

Truffle Caesar Salad

Guanciale, truffle dressing, croutons

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

PASTA

Truffle Tagliatelle (v)

Black truffle, shallots, parmigiano

PIATTI GRANDI

Red Snapper

Baby spinach, lemon puree

Butcher's Cut

Flank steak tagliata, cherry tomatoes

DOLCI

Tiramisu

Mascarpone, ladyfingers, espresso

Panna Cotta

Yoghurt panna cotta, red berries jam

All courses are designed for sharing | No service charge. All tips go to our staff.



GROUP VEGETARIAN LUNCH MENU

228
P.P.

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, marinated Italian tomatoes, Stracciatella

Burrata D.O.P And Tomato Carpaccio (v)

Burrata Pugliese DOP, Ox-Heart tomato
carpaccio, Italian dressing

Garden Flan (v)

Seasonal vegetables, crispy puff pastry,
parmigiano fondue

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Or

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce,
mozzarella

DOLCI

(Choose 1 per person)

Tiramisu

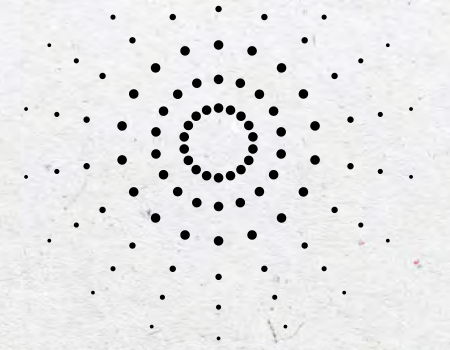
Traditional style with coffee, mascarpone, marsala wine

Or

Panna Cotta

Raspberry coulis

All courses are designed for sharing | No service charge. All tips go to our staff.



PIRATA



Let's Make Your Event Happen!
Contact: groups@piratagroup.hk
We'd love to host you.

