PIRATA

EVENTS KIT

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.

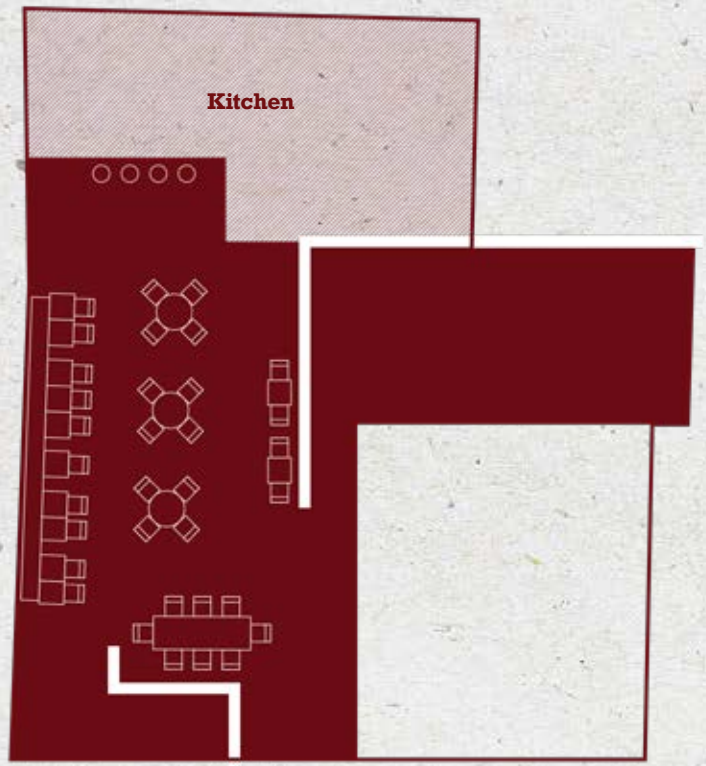
We cook for our guests as we cook for our families – with loving care. Our friendly and personal service style reinforces the passion put into our food – here guests can expect more than just a meal; they can expect an experience.

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!

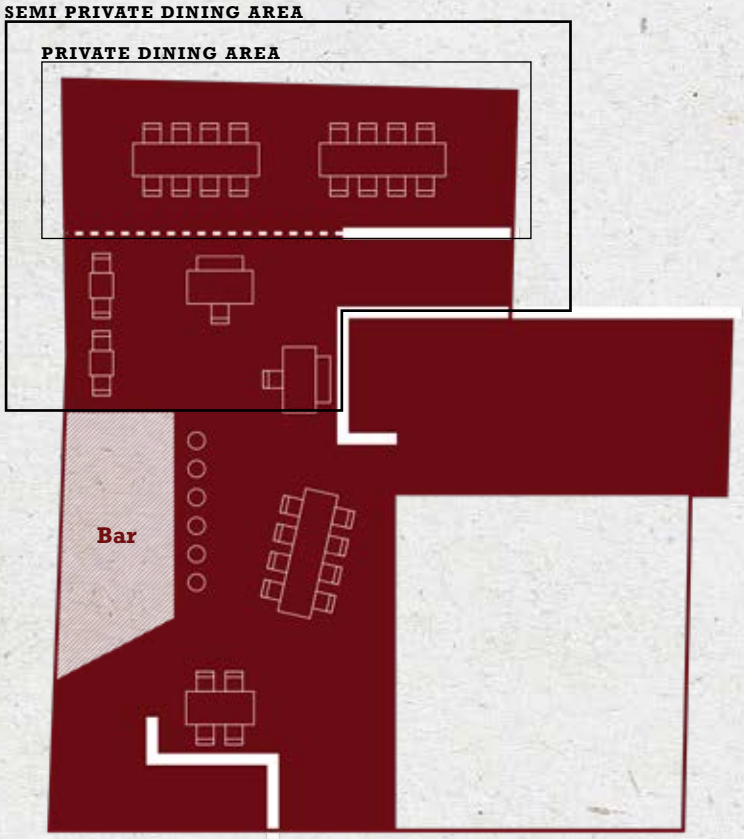
With moveable partitions creating a dynamic private dining area on our 30th floor, exclusive hires of our 29th floor, and our bar area - we can arrange a multitude of different possibilities for you to enjoy with your guests.

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

GROUP BRUNCH MENU

We would like to let you know all our brunch dishes have been designed for sharing and are best in the centre of the table, our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones. Due to the size of our kitchen every table of 12 people or above will require main course to be selected in advance.

Please note all our food has been designed for sharing. Our portions are honest andgenerous, and most important of all our food is intended for enjoyment with friends andbeloved ones. If the main courses are to be enjoyed individually we will be able to serve up to 18 people, any table of 18 people or above (In this case you could choose up to 3 different main courses for sharing on the table), both starters and main courses will be for sharing and we will need the pre-order at least 72 hours before your brunch.

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.

We serve brunch every Saturday, Sunday and Public Holiday starting from 12:00pm and last order at 2:30pm, our last drinks order for the free flow package will be 3:00pm.

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 any tips you choose to leave. All tips go straight to staff.

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

GROUP BRUNCH MENU

BRUNCH 298 P.P.

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

No service charge. All tips go to our staff.

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

VEGETARIAN BRUNCH MENU

BRUNCH
298
P.P.

All courses will be served on the table to be shared
Corkage 250HKD per bottle (750ml) of wine or champagne only.

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

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

Asparagus Flan
Egg, cream, parmesan cheese fondue

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.

KIDS BRUNCH MENU

(3 – 12 years old) **All courses will be served on the table to be shared**

ANTIPASTO

Cold Starters for Your Table
Salads, cold cuts, cheese, roast beef

SECONDI

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

or **Arancini Bucket**
(Deep Fried Rice Balls) (v)
Fried risotto balls, Acquerello rice, saffron, D.O.P.
Fontina cheese.

or **Tagliatelle with Beef Ragu**
Beef, fresh tomatoes, tomato sauce

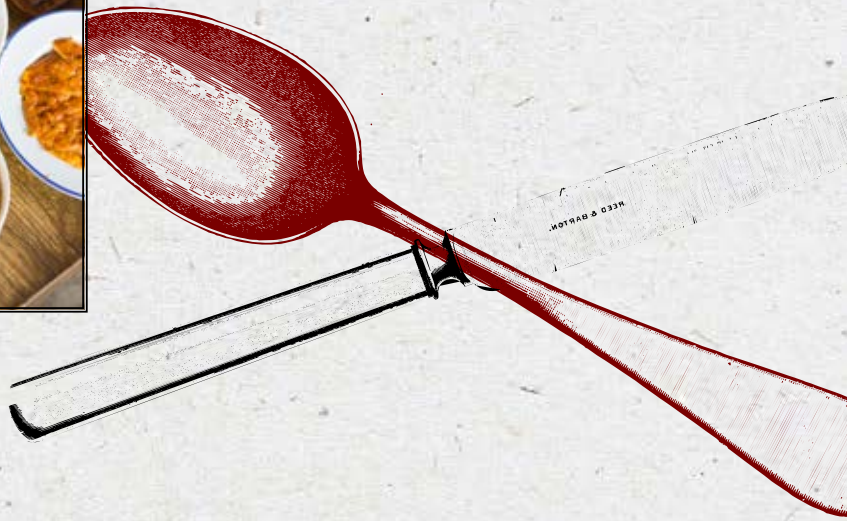
DESSERT

Vanilla Ice cream

TO DRINK

Fresh Juice

BRUNCH
98
P.P.



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

No service charge. All tips go to our staff.

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 fromyour group.

GROUP CANAPE MENU

Pirata has created a range of canapes 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.

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. All our canape menus will require one menu per one person only to ensure the quantity is sufficient, and the party will be charged for as many guests as counted.

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.

STANDING COCKTAIL

TO BEGIN

Fontina Cheese Arancini

Pecorino & Mint Frittata

Fresh Garden Tomato Bruschetta

Steak Tartar with Black Truffle

Selection of Cheeses & Cold Meats

Pesto, Buratta Cream, Tomato Ragu
(add 15HKD to the package price)

Homemade Choux with Smoked Salmon Mousse

Sausage Crostini

Vitello Tonnato
(veal with tuna mayonnaise & Sicilian caper berries)

Breasola Roll
(ricotta cheese, tomato, and rocket salad)

Caprese Skewers

Shrimp Cocktail

Anchovy Crostini
(add 10HKD to the package price)

Flank Steak with Rocket and Tomato Salad
(add 15HKD to the package price)

TO FOLLOW

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

Orecchiette with Sausage & Spicy N'duja

Mezze Maniche with Italian Sausage Ragu

Fusilli with Pesto, French Bean & Potato

Gnocchetti with Pistachio Pesto

TO FINISH

Tiramisu

Raspberry Panna Cotta

All courses will be served in one-bite size portion.Please tailor make your own menu by choosing any 10 items from the selections.

Additional selections (more than 10 items) may be added for HKD20 P.P/Per item

No service charge. All tips go to our staff.

GROUP LUNCH MENU

Pirata has created a range of group 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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GROUP LUNCH MENU A

PIATTI PICCOLI

Vitello Tonnato
Veal, tuna, capers, mayonnaise, Sicilian caper berries

&

Fresh Garden Tomato Bruschetta (v)
Italian mix tomatoes, extra virgin olive oil, basil

&

Cold Cuts and Cheese Selection
Italian cheese & meat selection

PIATTI GRANDI

Tagliatelle Grandma Paolina
Homemade tagliatelle, beef, pork, savoy cabbage, spinach, parmesan cheese

&

Eggplant Parmigiana (v)
Deep fried eggplant, tomatoes, D.O.P. Buffalo mozzarella, parmesan cheese

&

Roasted Spring Chicken
Beer marinated, pearl onions, roasted potato, baby carrots

DOLCI

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.

GROUP LUNCH MENU B

LUNCH
268
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection
Italian cheese & meat selection

&

Vitello Tonnato
Veal, tuna, capers, mayonnaise, Sicilian caper berries

&

Asparagus Flan (v)
Asparagus, egg, cream, parmesan cheese fondue

&

M.M.M. (My Mamma's Meatballs)
Acqurello rice, saffron, D.O.P. fontina cheese

PIATTI GRANDI

Eggplant Parmiagiana (v)
Deep friend eggplant, tomatoes, D.O.P. Buffalo mozzarella, parmesan cheese

&

Pappardelle with Beef Cheek Ragu
Beef cheek, onions, carrot, red wine

&

The Butchers' Cut
Flank steak tagliata, rocket, cherry

DOLCI

Panna Cotta
Home-made raspberry coulis, fresh raspberry

&

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.

VEGETARIAN LUNCH MENU

PIATTI PICCOLI

Fresh Garden Tomato Bruschetta
Italian mixed tomatoes, extra virgin olive oil, basil

&

Arancini
Acqurello rice, saffron, D.O.P. fontina cheese

&

Asparagus Flan (v)
Asparagus, egg, cream, parmesan cheese fondue

PIATTI GRANDI

“Liquid” Parmesan Raviolini
Parmesan cheese, butter, sage

or

Gnochetti with Pistacchio Pesto
Semolina gnocchi, pistachio and mint pesto, lemon zest

or

Tagliatelle with Seasonal Black Truffle
(Add HKD 48)
Shaved black truffle, white truffle paste, shallot, butter

DOLCI

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.

GROUP DINNER MENU

Pirata has created a range of group dinner 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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Corkage 250HKD per bottle (750ml) of wine or champagne only.

GROUP DINNER MENU A

DINNER
450
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection
Parma ham 24 months, D.O.P. mortadella D.O.P. pecorino, D.O.P. fontina

&

Arancini (v)
Acquerello rice, saffron, D.O.P fontina cheese

&

Anchovies Crostini
Anchovies, grandma's green sauce, butter

PASTA

Honest Lasagna
Beef ragu, besciamella, parmesan cheese

&

"Liquid" Parmesan Ravioloni (v)
Butter, sage, parmesan cheese

PIATTI GRANDI

Roasted Spring Chicken
Beer marinated, pearl onions, roasted potato, baby carrots

&

Eggplant Parmigiana (v)
Deep fried eggplant, tomatoes, D.O.P. buffalo mozzarella, parmesan cheese

CONTORNI

Fresh Garden Salad (v)
Taggiasca olives, cherry tomato, red onions, balsamic dressing

DOLCI

Panna Cotta
Home-made raspberry coulis, fresh raspberry

&

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.

GROUP DINNER MENU B

DINNER
550
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection
Parma ham 24 months, D.O.P. mortadela, D.O.P. pecorino, D.O.P. fontina

&

M.M.M. (My Mammas's Meatballs)
Pork, beef, egg, tomato sauce, basil, extra virgin olive oil

&

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

PASTA

Orecchiette with Sausage and N'duja
Homemade orecchiette, Italian sausage, spicy n'duja, cherry tomato

&

Tagliatelle with Seasonal Black Truffle (v)
Shaved black truffle, white truffle, shallot, butter

PIATTI GRANDI

Tuscan Seabass
Potato, taggiasca olives, cherry tomato, white wine, extra virgin olive oil

&

The Butchers' Cut
Flank steak tagliata, rocket, cherry tomato

CONTORNI

Roasted New Potatoes (v)
Rosemary, garlic, extra virgin olive oil

DOLCI

Panna Cotta
Home-made raspberry coulis, fresh raspberry

&

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.

GROUP DINNER MENU C

DINNER
750
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection
Parma ham 24 months, D.O.P. Coppa di Parma, speck ham parmigiano 24 months, D.O.P. Fontina D'Aosta, pecorino

&

Calamari Fritti
Italian fried calamari with homemade salsa tartare

&

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

PASTA

"Liquid" Parmesan Ravioloni with Seasonal Black Truffle (v)
Shaved black truffle, white truffle paste, parmesan cheese

&

Orecchiette with Sausage and N'duja
Potato, Taggiasca olives, cherry tomato, white wine, extra virgin olive oil

PIATTI GRANDI

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

&

Bistecca a la Fiorentina
T-Bone steak, extra virgin olive oil, thyme, rosemary

CONTORNI

Roasted New Potatoes (v)
Rosemary, garlic, extra virgin olive oil

DOLCI

Panna Cotta
Home-made raspberry coulis, fresh raspberry

&

Tiramisu
Traditional style with coffee, mascarpone, marsala wine

Note – Menu C requires 4 days' notice as all our seafood is imported.

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.

VEGETARIAN DINNER MENU

DINNER
420
P.P.

PIATTI PICCOLI

Fresh Garden Tomato Bruschetta
Italian mixed tomatoes, extra virgin olive oil, basil
&
Arancini
Acquerello rice, saffron, D.O.P fontina cheese

PASTA

Tagliatelle with Seasonal Black Truffle
Shaved black truffle, white truffle paste, shallot, butter
or
"Liquid" Parmesan Ravioloni
Butter, sage, parmesan cheese

PIATTI GRANDI

Eggplant Parmigiana
Deep fried eggplant, tomatoes, D.O.P. buffalo mozzarella, parmesan cheese

CONTORNI

Roasted New Potatoes
Rosemary, garlic, extra virgin olive oil
&
Fresh Garden Salad
Taggiasca olives, cherry tomato, red onions, balsamic dressing

DOLCI

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.

BEVERAGES PACKAGES (CANAPES, LUNCH AND DINNER)

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.