

PIRATA

EVENTS KIT





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.

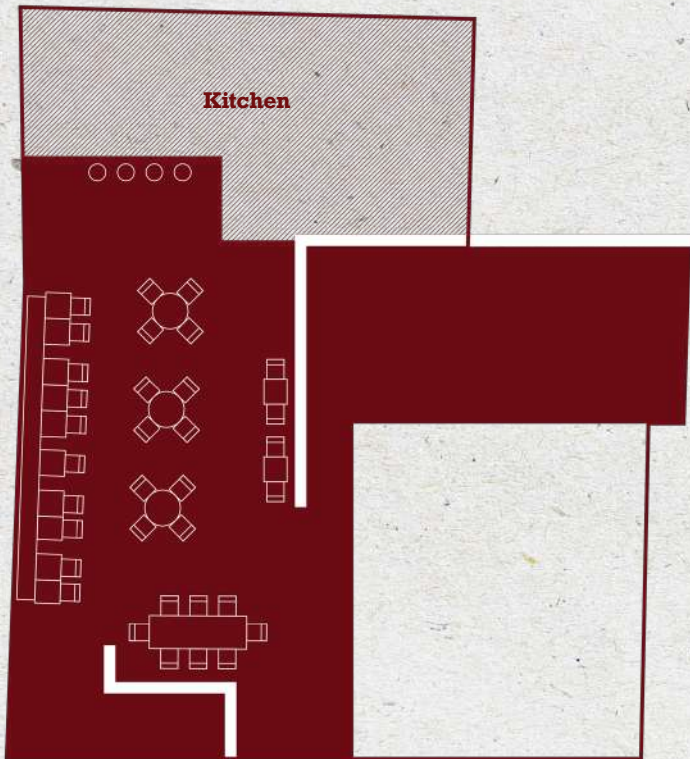
Why Pirata?

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.





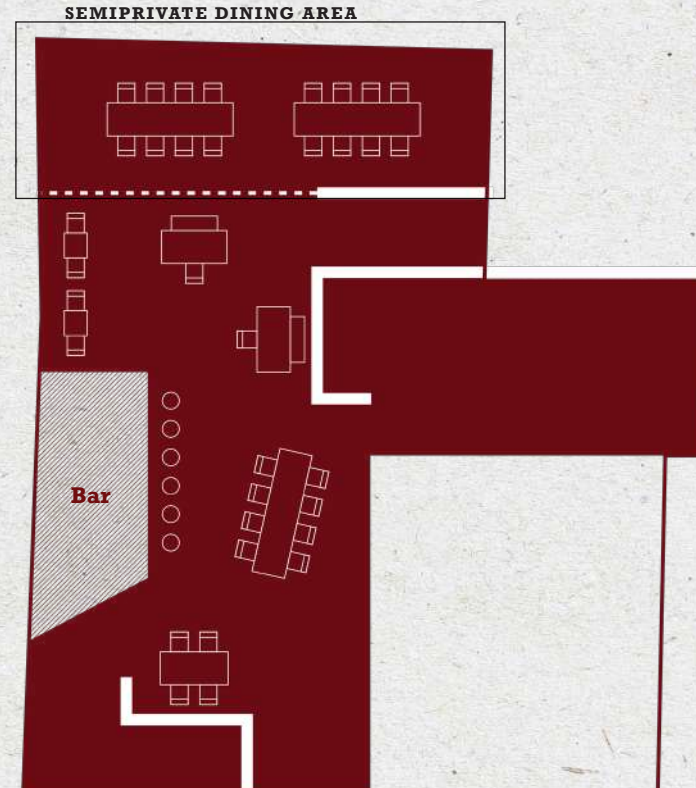
FLOORPLANS



29TH FLOOR

Seated: 42 guests
Standing: 50 guests

**Booking capacity is subject to government guidelines*



30TH FLOOR

Seated: 52 people
Standing: 70 people

SEMIPRIVATE AREA

Seated: 18 guests
Standing: Please contact the events team

TOTAL CAPACITY

100 guests

**Booking capacity is subject to government guidelines*

GROUP DINNER MENUS

Dinners at Pirata are a truly memorable experience. Let our experienced culinary team delight you with honest Italian classics prepared with the freshest imported ingredients, to be served family style on the table and enjoyed by all. From our selection of group tasting menus you can indulge in Italy's signature dishes across four or more courses, with generous drinks packages available to add extra sparkle to the occasion.

Dinner is served daily 18:00 – 22:00

GROUP TASTING MENUS

MENU A

540
P.P.

ANTIPASTI

(To Share)

Vitello Tonnato

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

M.M.M. Meatballs

Beef & pork homemade meatball, rich tomato sauce

Truffle Caesar Salad

Truffle sauce, Parmigiano Reggiano, croutons, white truffle olive oil

PASTA

(To Share)

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Lasagne alla Bolognese

Beef & pork ragu, bechamel, Parmigiano Reggiano 24th months

MAIN COURSE

(To Share)

Butchers Cut

Flank steak Tagliata, rocket, cherry tomatoes

Roasted New Potatoes

Rosemary, garlic, extra virgin olive oil

DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

MENU B

590
P.P.

(Requires 72 hours notice)

ANTIPASTI

(To Share)

Burrata & Parma Ham

Burrata cheese D.O.P, 18 months Parma ham

Vitello Tonnato

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

Heirloom Tomato Salad (v)

Italian tomatoes, basil, onion, croutons, extra virgin olive oil

PASTA

(To Share)

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallot, butter

Wagyu Beef Cheek Pappardelle

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

MAIN COURSE

(To Share)

Stuffed Chicken Rolata

Roasted chicken roll, seasonal vegetables, mushroom sauce

Whole Sea Bass

Mediterranean style, cherry tomatoes, potatoes, taggiasca olives

Fried Cauliflower (v)

Rustic breaded cauliflower "in pastella", sour cream, parsley and garlic

DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

Menus are subject to change depending on ingredient availability.
Subject to 10% service charge

MENU C

690
P.P.

ANTIPASTI

(To Share)

Burrata & Parma Ham

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

Vitello Tonnato

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

Fritto Misto

Fried calamari, king prawns, cod

PASTA

(To Share)

Wagyu Beef Cheek Pappardelle

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

Lobster Risotto

Carnaroli risotto, Boston lobster, bisque, brandy

MAIN COURSE

(To Share)

Butchers Cut

Flank steak Tagliata, rocket, cherry tomatoes

Whole Sea Bass

Mediterranean style, cherry tomatoes, potatoes, Taggiasca olives

Roasted New Potatoes

Rosemary, garlic, extra virgin olive oil

Fried Cauliflower (v)

Rustic breaded cauliflower "in pastella", sour cream, parsley and garlic

DOLCI

(To Share)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

GROUP TASTING MENUS

VEGETARIAN

480
P.P.

ANTIPASTI

Vegetarian Truffle Salad

Truffle sauce, Parmigiano Reggiano, croutons, white truffle olive oil

Burrata

Cherry tomato, rocket salad

PASTA

Truffle Tagliatelle

Shaved black truffle, white truffle butter, shallots

MAIN COURSE

Eggplant Parmigiana

Baked eggplants, tomato sauce, mozzarella

DOLCI

(To Share)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

Menus are subject to change depending on ingredient availability.
Subject to 10% service charge

FREE-FLOW

CLASSIC

220 per person for 2-Hours
Dinner Reservation Only

Soligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Lombardia, Italy

DRINK LIKE AN ITALIAN

320 per person for 2-Hours
Dinner Reservation Only

**Zenato, Valpolicella Superiore
DOCG**
Veneto, Italy

Sallier de la tour Grillo DOC
Sicily, Italy

Santa Margherita Prosecco DOC
Lombardia, Italy

Peroni Bottled Beer

Aperol Spritz

Subject to 10% service charge

GROUP BRUNCH MENUS

Brunch at Pirata is a jovial affair, with generous portions of home-style Italian classics brought repeatedly out to your table as your party enjoys generous pours of Italian wines, bubbles and cocktails made fresh from the bar. The best way to celebrate a weekend.

Brunch is served on Weekends & Public Holidays 12:00 - 16:00

MENU A

390
P.P.

ANTIPASTI

(For sharing)

Vitello Tonnato

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

M.M.M. Meatballs

Pork and Beef homemade meatball, rich tomato sauce

Truffle Caesar Salad

Guanciale, Parmigiano Reggiano, truffle dressing, croutons

Fried Cauliflower (v)

Rustic breaded cauliflower "in pastella", sour cream, parsley and garlic

MAIN COURSE

(Choose 1 per person)

Black Truffle Tagliatelle (v)

Italian black truffle, white truffle paste butter, shallots, butter

Lasagne alla Bolognese

Beef & pork ragu, bechamel, Parmigiano Reggiano 24th months

Wagyu beef Ravioli

Homemade plin, wagyu beef, butter, sage, veal jus

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce, mozzarella

Wagyu Beef Cheek

Whole wagyu beef cheek, parsnip puree, baby carrots, salsa verde

Butchers Cut (+68pp) (2 people)

Flank steak Tagliata, rocket, cherry tomatoes

Mediterranean Sea Bass (+48pp) (2 people)

Taggiasca olives, potatoes, cherry tomatoes

DOLCI

(For sharing)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

GROUP BRUNCH MENUS

MENU B

520
P.P.

All for sharing

ANTIPASTI

Vitello Tonnato

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

M.M.M. Meatballs

Pork and Beef homemade meatball, rich tomato sauce

Truffle Caesar Salad

Guanciale, Parmigiano Reggiano, truffle dressing, croutons

Fried Cauliflower (v)

Rustic breaded cauliflower "in pastella", sour cream, parsley and garlic

MAIN COURSES

Black Truffle Tagliatelle (v)

Italian black truffle, white truffle paste butter, shallots, butter

Lasagne alla Bolognese

Beef & pork ragu, bechamel, Parmigiano Reggiano 24th months

Butchers Cut

Flank steak Tagliata, rocket, cherry tomatoes

Mediterranean Sea Bass

Taggiasca olives, potatoes, cherry tomatoes

DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

Menus are subject to change depending on ingredient availability. | Subject to 10% service charge

GROUP VEGETARIAN BRUNCH MENU

ANTIPASTI

(For sharing)

Tomato Bruschetta

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Vegetarian Truffle Salad

Truffle sauce, Parmigiano Reggiano, croutons, white truffle olive oil, burrata, cherry tomato, rocket salad

Eggplant Parmigiana

Deep fried eggplants, tomato sauce, mozzarella

MAIN COURSE

(Choose 1 per person)

Black Truffle Tagliatelle

Italian black truffle, white truffle paste butter, shallots, butter

Eggplant Parmigiana

Deep fried eggplant, tomato sauce, mozzarella

Pecorino Ravioli

Pecorino cheese, lemon zest, fresh mint

348
P.P.

DESSERT

(For sharing)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

Menus are subject to change depending on ingredient availability. | Subject to 10% service charge

BRUNCH FREE-FLOW

198 per person for 2-Hours

Soligo Pinot Grigio DOC

Veneto, Italy

Soligo Cabernet Sauvignon

Veneto, Italy

Santa Margherita Prosecco DOC

Lombardia, Italy

Peroni Bottled Beer

Aperol Spritz

Subject to 10% service charge

GROUP LUNCH MENU

A midday celebration of honest Italian cuisine is on offer for Pirata lunch go-ers. Groups can look forward to generous multi course offerings of classic Italian appetizers and mains, sure to delight the table as you stare across the rooftops of Central Hong Kong.

Lunch is served Monday-Friday 12:00 - 15:00

GROUP LUNCH MENU

ANTIPASTI

(For sharing)

Vitello Tonnato

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

Burrata and Tomato (v)

Burrata cheese D.O.P, heirloom tomatoes, red onion, olive oil, basil

Truffle Caesar Salad

Truffle sauce, Parmigiano Reggiano, croutons, white truffle olive oil

MAIN COURSE

(Choose 1 per person)

Lasagne alla Bolognese

Beef and pork ragu, bechamel
Parmigiano Reggiano 24th months

Chicken Milanese

Pan fried chicken, tomato sauce, mozzarella, oregano

Eggplant Parmigiana (v)

Deep fried eggplant, tomatoes, mozzarella di bufala, Parmigiano

Black Truffle Tagliatelle (v)

Italian black truffle, white truffle paste butter, shallots, butter

Fish of the Day

Zucchini puree, roasted bell pepper and anchovies

240
P.P.

DOLCI

(Choose 1 per person)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

Menus are subject to change depending on ingredient availability. | Subject to 10% service charge

PIRATA

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