

# 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.

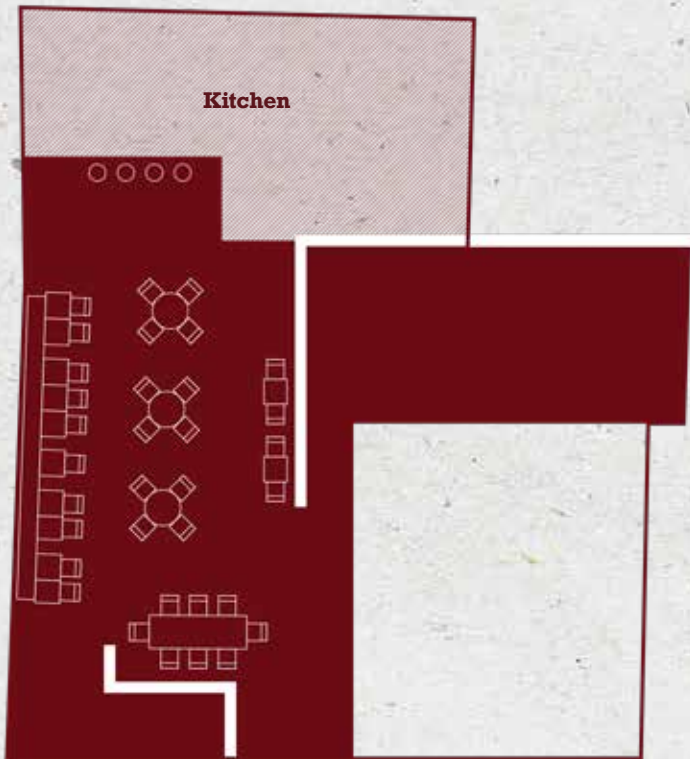
## Why Pirata?

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.





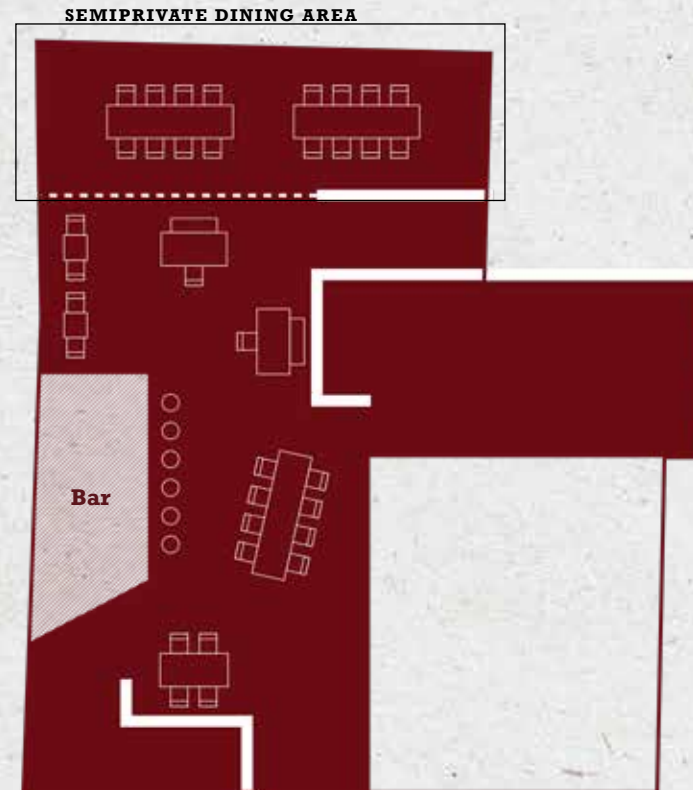
# FLOORPLANS



## 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**

Flap 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

#### **Frittelle Di Patate 'Al Telefono' (v)**

Fried potato, smoked fior di latte Agerola, raw tomato coulis

### 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.

Requires 72 hours pre order

### 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)**

Baked eggplant, tomato sauce, mozzarella

#### **Wagyu Beef Cheek**

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

#### **Butchers Cut (+68pp) (2 people)**

Flap 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

#### **Frittelle Di Patate 'Al Telefono'**

Fried potato, smoked fior di latte Agerola, raw tomato coulis

### 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**

Flap 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

348  
P.P.

## 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

Baked eggplant, tomato sauce, mozzarella

### Pecorino Ravioli

Pecorino cheese, lemon zest, fresh mint

## 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

### **Pecorino Ravioli (v)**

Pecorino cheese, lemon zest, fresh mint

### **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](mailto:events@piratagroup.hk)**  
**We'd love to host you.**