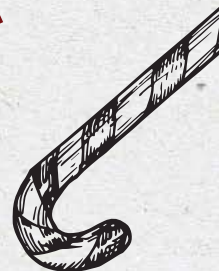
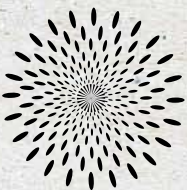
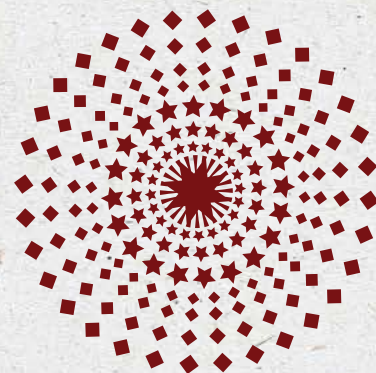
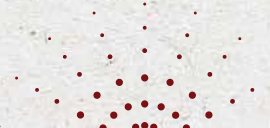


PIRATA



FESTIVE KIT

20 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.

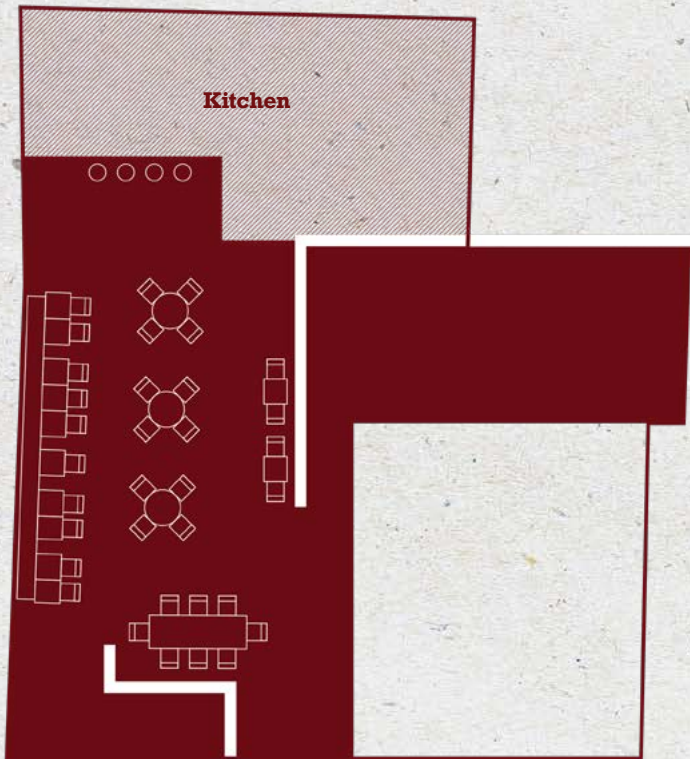
Why Pirata?

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.



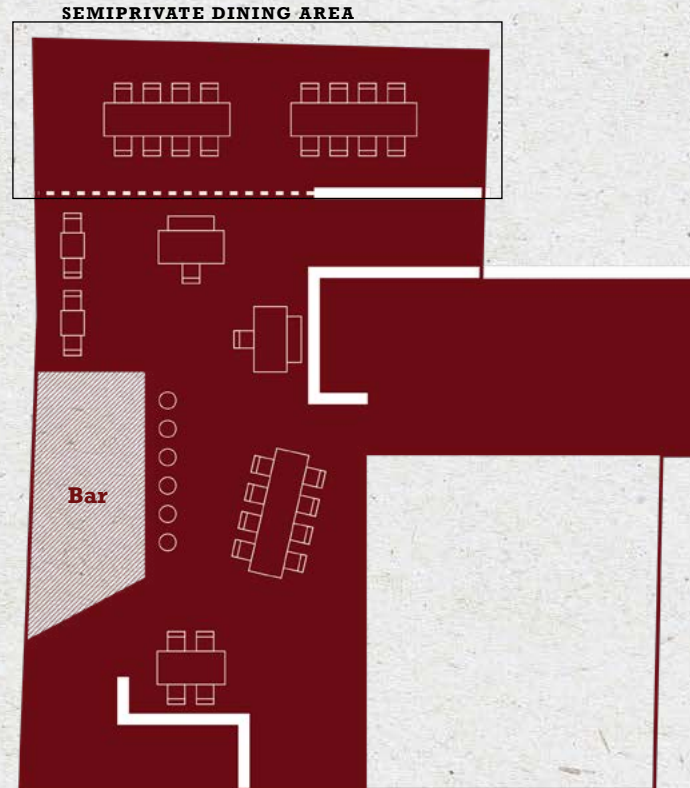


FLOORPLANS



29TH FLOOR

Seated: 42 guests
Standing: 50 guests



30TH FLOOR

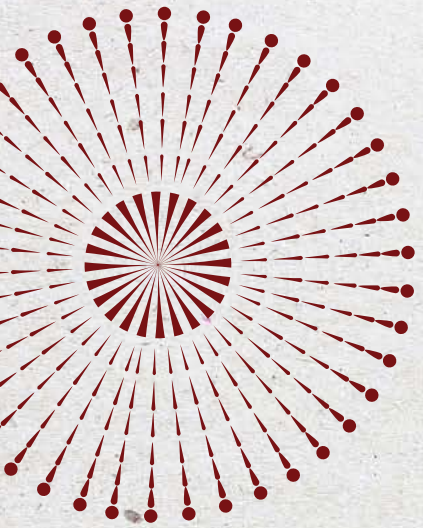
Seated: 52 people
Standing: 70 people

SEMIPRIVATE AREA

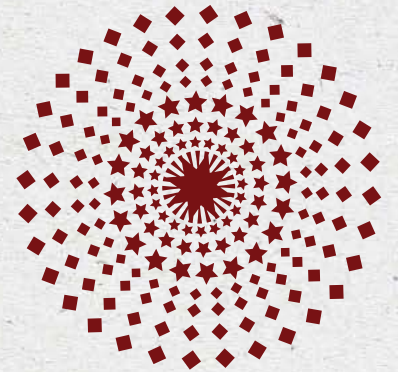
Seated: 18 guests
Standing: Please contact the events team

TOTAL CAPACITY

100 guests

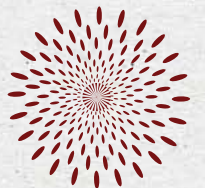
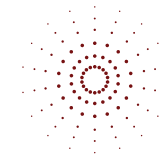


FESTIVES MENUS



This festive season, join Pirata for a warm and lively celebration. From 20 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 events@piratagroup.hk for more information.

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



GROUP DINNER MENUS

MENU A

588
P.P.

ANTIPASTI

Vitello Tonnato

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

Truffle Caesar Salad

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

M.M.M. Meatballs

Beef and pork and homemade meatball, rich tomato sauce

PASTA

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Lasagne alla Bolognese

Beef, pork, besciamella sauce, Parmigiano Reggiano 24th months

MAIN COURSE

Butchers Cut

Flap steak Tagliata, rocket, cherry tomatoes

Roasted New Potatoes (v)

Rosemary, garlic, extra virgin olive oil

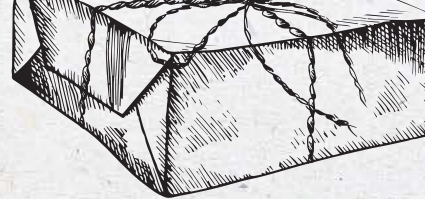
DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry



MENU B (REQUIRES 72 HOURS NOTICE)

668
P.P.

ANTIPASTI

Burrata and 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'

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

PASTA

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

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, garlic

DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

All dishes will be served for sharing | Menus are subject to change depending on ingredient availability
For groups of 12 and above (available for dinner only) | *Subject to 10% service charge*



GROUP DINNER MENU

MENU C

ANTIPASTI

Burrata & Parma Ham
Burrata Cheese D.O.P, 18 month Parma ham

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

Fritto Misto
Fried calamari, king prawns, cod

Fried Cauliflower (v)
Rustic breaded cauliflower "in pastella",
sour cream, parsley, garlic

PASTA

Lobster Risotto
Carnaroli risotto, Boston lobster, bisque, brandy

Wagyu Beef Cheek Pappardelle
Whole slow cooked beef cheek, onion, carrot, red wine

MAIN COURSE

Butchers Cut
Flanp steak Tagliata, rocket, cherry tomatoes

Whole Sea Bass
Mediterranean style, cherry tomatoes, potatoes,
Taggiasca olives

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

DOLCI

Tiramisu
Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta
Homemade raspberry coulis, fresh raspberry

868
P.P.

All dishes will be served for sharing | Menus are subject to change depending on ingredient availability
For groups of 12 and above (available for dinner only) | *Subject to 10% service charge*

GROUP DINNER VEGETARIAN MENU

REQUIRES 72 HOURS NOTICE



ANTIPASTI

Vegetarian Truffle Salad

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

Burrata & Tomato

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

PASTA

Truffle Tagliatelle

Shaved black truffle, white truffle butter, shallots



MAIN COURSE

Eggplant Parmigiana

Baked eggplants, tomato sauce, mozzarella

DOLCI

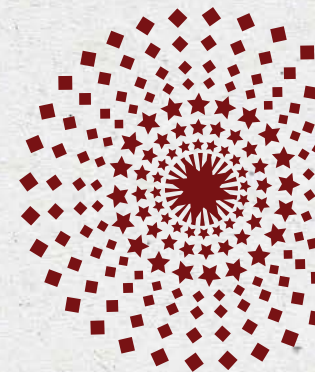
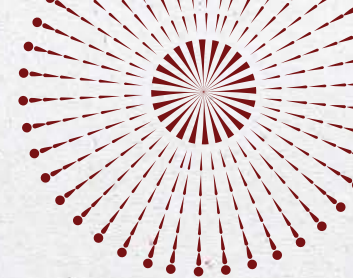
Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

480
P.P.



All dishes will be served for sharing | Menus are subject to change depending on ingredient availability
For groups of 12 and above (available for dinner only) | *Subject to 10% service charge*

GROUP BRUNCH MENU

ANTIPASTI

(All will be served for sharing)

Truffle Caesar Salad

Guanciale, Parmigiano Reggiano,
truffle dressing, croutons

Vitello Tonnato

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

Fried Cauliflower (v)

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

M.M.M. Meatballs

Beef and pork homemade meatball, rich tomato sauce

DOLCI

(All will be served for sharing)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

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 pasta, wagyu beef, butter, sage, veal jus

Eggplant Parmigiana (v)

Baked eggplant, tomatoes, mozzarella cheese

Wagyu Beef Cheek

Wagyu beef cheek, parsnip puree, baby carrots, salsa verde

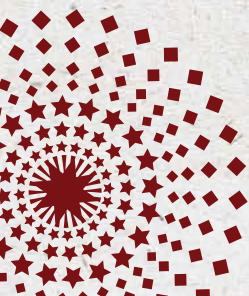
Butcher's Cut +68pp (2 people)

Flap steak Tagliata, rucola, cherry tomatoes

Mediterranean Sea Bass +48pp (2 people)

Taggiasche olives, potatoes, cherry tomatoes

398
P.P.



Menus are subject to change depending on ingredient availability | For group of 12 and above (available for brunch only)
Vegetarian menu available upon request | *Subject to 10% service charge*

GROUP BRUNCH VEGETARIAN MENU

ANTIPASTI

(All will be served for sharing)

Tomato Bruschetta

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Vegetarian Truffle Salad

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

Fried Cauliflower

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

MAIN COURSE

(Choose 1 per person)

Truffle Tagliatelle

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

Eggplant Parmigiana

Baked eggplants, tomato sauce, mozzarella

Pecorino Ravioli

Pecorino cheese, lemon zest, fresh mint

348
P.P.

DOLCI

(All will be served 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
For group of 12 and above (available for brunch only) | *Subject to 10% service charge*

GROUP LUNCH MENU

MENU A

ANTIPASTI

(All will be served for sharing)

Truffle Caesar Salad

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

Vitello Tonnato

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

Burrata & Tomato (v)

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

DOLCI

(Choose 1 per person)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

Panna Cotta

Homemade raspberry coulis, fresh raspberry

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 shallots, butter

Wild Caught Barramundi

Zucchini puree, roasted bell pepper and anchovies

268
P.P.



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

GROUP LUNCH MENU

MENU B (REQUIRES 72 HOURS NOTICE)

ANTIPASTI

Truffle Caesar Salad

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

Vitello Tonnato

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

Burrata & Tomato (v)

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

PASTA

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Lasagne alla Bolognese

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

MAIN COURSE

Chicken Arrosto

Roasted chicken, Italian marinade, roasted vegetables

338
P.P.

DOLCI

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

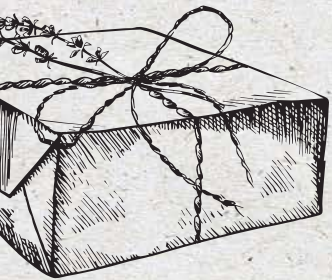
Panna Cotta

Homemade raspberry coulis, fresh raspberry

All dishes will be served for sharing | Menus are subject to change depending on ingredient availability
Subject to 10% service charge



GROUP LUNCH VEGETARIAN MENU



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ANTIPASTI

(All will be served for sharing)

Burrata and Tomato

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

Fried Cauliflower

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

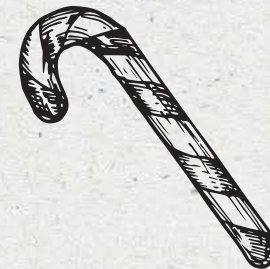
DOLCI

(One per person)

Tiramisu

Mascarpone, marsala sweet wine, espresso, savoiardi

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MAIN COURSE

(Choose 1 per person)

Black Truffle Tagliatelle

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

Pecorino Ravioli

Pecorino cheese, lemon zest, fresh mint

228
P.P.

Menus are subject to change depending on ingredient availability

Subject to 10% service charge

BEVERAGE PACKAGES

CLASSIC

298 per person for 2-Hours

Zenato, Valpolicella Superiore, DOCG
Veneto, Italy

Sallier de la Tour Grillo DOC
Sicily, Italy

Santa Margherita Prosecco DOC
Lombardia, Italy

Aperol Spritz

Peroni Beer Bottle

PREMIUM

598 per person for 2-Hours

Perrier-Jouët Grand Brut NV
Champagne, France

Rivera Triusco Primitivo di Manduria DOCG
Primitivo, Puglia 2021

Ronco del Gelso DOCG, Pinot Grigio
Veneto, Italy 2021

Aperol Spritz

House Spirits & Mixer Selection
Vodka, gin, whisky, tequila

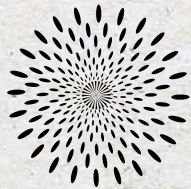
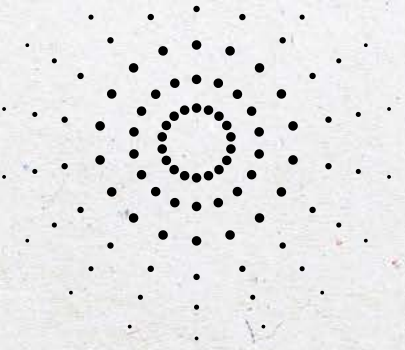
Soft Drinks Selection

| *Corkage \$250 per bottle (750 ml) of wine or champagne only |

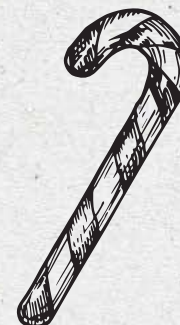
Subject to 10% service charge.

Wines are subject to change according to availability.

Should any substitutions be made, we will inform you within 24 hrs before your event.



PIRATA



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

