



# LA FAVORITA

CUCINA E AMORE

EVENTS KIT





## LA FAVORITA — MODERN ITALIAN TRATTORIA

### CONCEPT

La Favorita will delight guests in a vibrant and inviting decor inspired by Italian 60s extravagance and eccentricity. Across a layered assortment of bar, open-floor and private dining spaces, La Favorita will be the perfect spot to enjoy a hearty selection of fresh-cooked Italian classics amongst friends, families and colleagues. Buon Gusto!

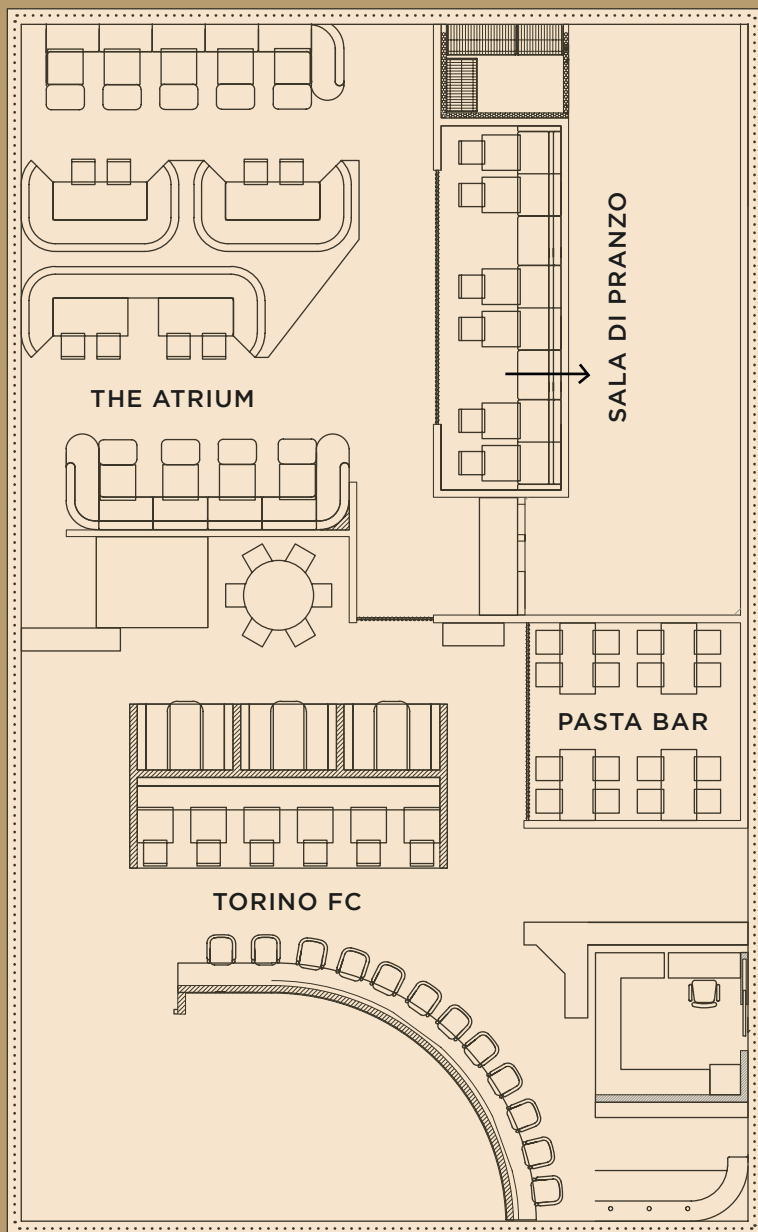
### FOOD & BEVERAGE

Serving nostalgic Italian cuisine for larger-than-life personalities with the appetites to match, La Favorita is sure to entertain and delight all who come to the new venue for a group meal. Menus travel the length and breadth of Italy with large sharing plates served family-style that are rich in flavour, bold in character and presentation, with an emphasis on the freshest, quality ingredients. The beverage program features a generous range of free flow options to round out an extravagant full-bodied dining experience.

FOR MORE INFORMATION, PLEASE CONTACT  
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BUSINESS ENQUIRIES VIA WHATSAPP | +852 6503 9381



## LA FAVORITA



### HOURS

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Lunch 11:00 – 14:30

Brunch 11:00 – 14:30

Dinner:

Sun - Thu

Fri - Sat

### CAPACITY

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The Atrium 80 - 90

Torino Fc 60

Private Dining Rooms:

Sala di Pranzo 12

Pasta Bar 16

Total Capacity 150



— GROUP LUNCH MENUS —

ALL FOR  
SHARING  
288 PP

## GROUP LUNCH MENU A

### ANTIPASTI

**TOMATO SALAD (V)**

Feta, cucumber, almonds, black olives

**CALAMARI FRITTI**

Fried calamari, chilli garlic mayo, lemon

**PROSCIUTTO E MELONE**

Parma ham aged 24 months, Italian melon, rocket

### SECONDI

**MAFALDINE ALLA BOLOGNESE**

Beef, pork sausage, tomato, parmigiano reggiano, herbs

**RISOTTO AI FUNGHI (V)**

Porcini mushrooms, Parmigiano Reggiano, shallot butter

**BRANZINO ALLA PLANCIA**

Atlantic sea bass fillet, garlic spinach, lobster bisque

### DOLCI

**CHOCOLATE CAKE**

**PANNA COTTA**

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\*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge  
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ALL FOR  
SHARING  
398 PP

## GROUP LUNCH MENU B

### ANTIPASTI

**TOMATO SALAD (V)**

Feta, cucumber, almonds, black olives

**CALAMARI FRITTI**

Fried calamari, chilli garlic mayo, lemon

**TARTARE DI TONNO**

Raw tuna, cucumber, spicy puttanesca dressing

**CHARCUTERIE**

Mortadella, Parma, Italian cheese

### SECONDI

**TAGLIOLINI AL TARTUFO (V)**

Butter, shallot, white truffle paste, fresh shaved truffle

**SPAGHETTI ALL'ARRABBIATA (V)**

Tomato sauce, chilli, garlic, parsley leaves

**TAGLIATA DI MANZO**

Wagyu beef striploin, roasted potatoes

**BRANZINO ALLA PLANCIA**

Atlantic sea bass fillet, garlic spinach, lobster bisque

### DOLCI

**LEMON SORBET**

Lemon curd, crumble, lemon sorbet

**PANNA COTTA**

### FREE FLOW

**FREE FLOW**

228 CLASSIC

.....  
**FREE FLOW**

298 SPIRIT

.....  
\*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge  
.....

ALL FOR  
SHARING  
498PP

## EXECUTIVE LUNCH

\*REQUIRES PRE  
ORDER 48 HOURS  
PRIOR

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### ANTIPASTI

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**BURRATA (V)**

Tomatoes from Sicily, extra virgin olive oil

**VITELLO TONNATO DELLA DOMENICA**

Roasted veal, tuna mayo, Sicilian capers

**MEDITERRANEAN SEAFOOD STEW**

Clams, mussels, prawns, calamari stew with rich tomato sauce and country bread

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### SECONDI

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**TAGLIOLINI AL TARTUFO (V)**

Butter, shallot, white truffle paste, fresh shaved truffle

**LOBSTER TAGLIATELLE**

Fresh whole lobster, bisque, cherry tomato

**TAGLIATA DI MANZO**

Wagyu beef striploin, roasted potatoes

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CONTORNI	DOLCI
<p><b>TRUFFLE TUSCAN SALAD</b> Baby gem lettuce, black truffle paste, pecorino, grated black truffle</p>	<p><b>THE GIANT TIRAMISU</b></p>

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### FREE FLOW

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FREE FLOW  
228 CLASSIC

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FREE FLOW  
298 SPIRIT

.....  
\*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge  
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— GROUP DINNER MENUS —

ALL FOR  
SHARING  
490 PP

## GROUP DINNER MENU A

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### ANTIPASTI

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**TOMATO SALAD (V)**

Feta, cucumber, almonds, black olives

**CALAMARI FRITTI**

Fried calamari, chilli garlic mayo, lemon

**VITELLO TONNATO DELLA DOMENICA**

Roasted veal, tuna mayo, Sicilian capers

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### SECONDI

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**MAFALDINE ALLA BOLOGNESE**

Beef, pork sausage, tomato, parmigiano reggiano, herbs

**RISOTTO AI FUNGHI (V)**

Porcini mushrooms, Parmigiano Reggiano, shallot butter

**CODFISH ALLA MUGNAIA**

Lemon, potato salad, butter, capers, olives

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### DOLCI

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**LEMON SORBET**

Lemon curd, crumble, lemon sorbet

**PANNA COTTA**

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Subject to 10% service charge  
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ALL FOR  
SHARING  
580 PP

## GROUP DINNER MENU B

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### ANTIPASTI

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**BURRATA (V)**

Tomatoes from Sicily, extra virgin olive oil

**CARPACCIO WITH GIARDINIERA**

Roasted striploin, Italian pickled and sott'olio vegetables, ricotta salata

**MEDITERRANEAN SEAFOOD STEW**

Clams, mussels, prawns, calamari stew with rich tomato sauce and country bread

**CHARCUTERIE**

Mortadella, Parma, Italian cheese

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### PRIMI

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**TAGLIOLINI AL TARTUFO (V)**

Butter, shallot, white truffle paste, fresh shaved truffle

**GRAN KING CRAB CHITARRA**

King crab sauce, soffritto, capers, parsley

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### SECONDI

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**TAGLIATA DI MANZO**

Wagyu beef striploin, roasted potatoes

**TURBOT AL CARTOCCIO**

Artichokes, sun-dried tomatoes, chickpeas, lemon

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### DOLCI

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**GRAND DESSERT PLATTER**

Delizia al limone, torta al cioccolato

**PANNA COTTA**

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Subject to 10% service charge  
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ALL FOR  
SHARING  
780 PP

## GROUP DINNER MENU C

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### ANTIPASTI

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**BURRATA (V)**

Tomatoes from Sicily, extra virgin olive oil

**FANCY BEEF TARTARE**

Parmigiano and black truffle fondue, foie gras, hand-chopped striploin, fresh shaved truffle

**BRANZINO CRUDO**

Mediterranean sea bass, lilliput capers, taggiasca olives, stracciatella, acqua di pomodoro

**CHARCUTERIE**

Mortadella, Parma, Italian cheese

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### PRIMI

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**GNOCCHETTI SARDI**

Italian sausage ragu, saffron dough, cavolo toscano

**LOBSTER TAGLIATELLE**

Fresh whole lobster, bisque, cherry tomato, basil

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### SECONDI

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**BISTECCA ALLA FIORENTINA**

T-bone steak, garlic, tomato salad

**TURBOT AL CARTOCCIO**

Artichokes, sun-dried tomatoes, chickpeas, lemon

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### DOLCI

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**GRAND DESSERT PLATTER**

Delizia al limone, torta al cioccolato

**PANNA COTTA**

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Subject to 10% service charge  
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ALL FOR  
SHARING  
550 PP

## GROUP VEGETARIAN MENU

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### ANTIPASTI

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**BURRATA**

Tomatoes from Sicily, extra virgin olive oil

**MUSHROOM ARANCINI**

Porcini, mozzarella, salsa pomodoro

**HUMMUS "ALL'ITALIANA"**

Cannellini hummus, Adagio olive oil, cucumber, red radish, celery, fennel

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### PRIMI

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**TAGLIOLINI AL TARTUFO**

Butter, shallot, white truffle paste, fresh shaved truffle

**LINGUINE DI AMALFI**

Butter, Amalfi lemons, garlic

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### SECONDI

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**RISOTTO AI FUNGHI**

Porcini, morels mushrooms, parmigiano, shallot butter

**BAKED EGGPLANT E SCAMORZA**

Fried eggplant, smoked scamorza, tomato sauce, parmigiano

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### DOLCI

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**LEMON SORBET**

Lemon curd, crumble, lemon sorbet

**PANNA COTTA**

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Subject to 10% service charge  
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# BEVERAGE PACKAGES

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## BEVERAGE PACKAGE A 260 PP

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2 HOURS. ADDITIONAL HOUR 130 PP

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PROSECCO SANTA MARGHERITA  
STELLATO VERMENTINO, SARDEGNA, ITALY  
SANTA CRISTINA CHIANTI SUPERIORE, TUSCANY ITALY  
PERONI DRAUGHT, ITALY

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## BEVERAGE PACKAGE B 360 PP

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2 HOURS. ADDITIONAL HOUR 180 PP

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G.H. MUMM CHAMPAGNE, FRANCE  
DUCA DI SALAPARUTA COLOMBA PLATINO INSOLIA, TERRE SICILIANE, ITALY  
CAMPOLIETI VALPOLICELLA RIPASSO, VENETO, ITALY  
PERONI DRAFT, ITALY

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SPIRITS AVAILABLE BY THE GLASS ONLY. NO SHOTS OR BOTTLES.

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# GET IN TOUCH

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BE THE FIRST TO HOST  
AN EVENT WITH US

## CONTACT

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SPECIAL CORPORATE BENEFITS AVAILABLE.  
REQUEST TO APPLY.

