



LA FAVORITA

CUCINA E AMORE

EVENT PACKAGES

FROM 14 NOV - 30 DEC



— 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!

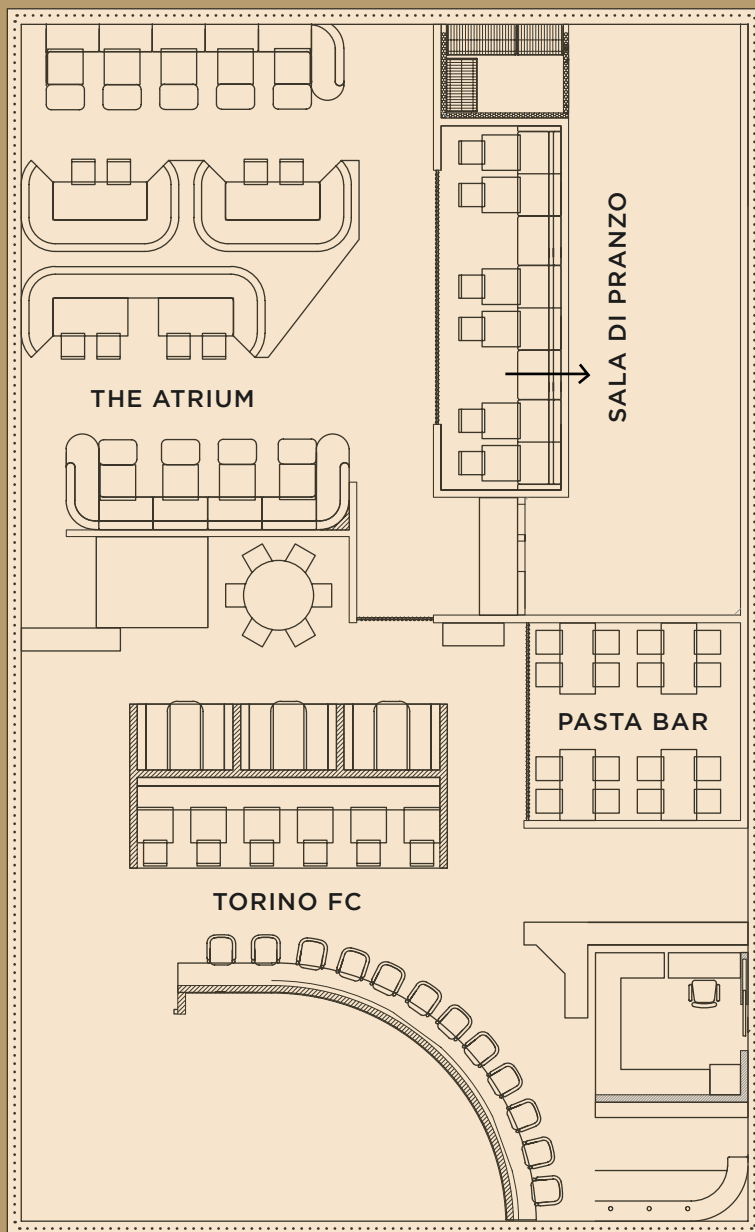
FOOD & BEVERAGE

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
INFO@FAVORITA.HK | +852 2788 1993
BUSINESS ENQUIRIES VIA WHATSAPP | +852 6503 9381



LA FAVORITA



HOURS

Lunch 11:30 - 14:30

Brunch 11:30 - 15:00

Dinner:

Sun - Thu 17:30 - 22:30

Fri - Sat 17:30 - 23:30

CAPACITY

The Atrium 80 - 90

Torino Fc 60

Private Dining Rooms:

Sala di Pranzo 12

Pasta Bar 16

Total Capacity 150



— GROUP DINNER MENUS —

ALL FOR
SHARING
490 PP

GROUP DINNER MENU A

ANTIPASTI

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

SECONDI

MAFALDINE ALLA BOLOGNESE

Beef, pork sausage, tomato, parmigiano reggiano, herbs

RISOTTO AI FUNGHI (V)

Porcini mushrooms, Parmigiano Reggiano, shallot butter

CODFISH ALLA BERSAGLIERA

Fennel salad, bottarga, brown butter, capers, black olives

DOLCI

LEMON SORBET

Lemon curd, crumble, lemon sorbet

PISTACHIO CREME BRULEE

Sicilian pistachios, raspberry sorbet

Menus are subject to change depending on ingredient availability

Subject to 10% service charge

ALL FOR
SHARING
580 PP

GROUP DINNER MENU B

ANTIPASTI

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

Focaccia pugliese, Mortadella, Parma, Parmigiano

PRIMI

TAGLIOLINI AL TARTUFO (V)

Butter, shallot, white truffle paste, fresh shaved truffle

GRAN KING CRAB CHITARRA

King crab sauce, soffritto, capers, parsley

SECONDI

TAGLIATA DI MANZO

Wagyu beef striploin, roasted potatoes

TURBOT AL CARTOCCIO

Artichokes, sun-dried tomatoes, chickpeas, lemon

DOLCI

GRAND DESSERT PLATTER

Menus are subject to change depending on ingredient availability

Subject to 10% service charge

ALL FOR
SHARING
780 PP

GROUP DINNER MENU C

ANTIPASTI

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

Focaccia pugliese, Mortadella, Parma, Parmigiano

PRIMI

GNOCCHETTI SARDI

Italian sausage ragu, saffron dough, cavolo toscano

LOBSTER TAGLIATELLE

Fresh whole lobster, bisque, cherry tomato, basil

SECONDI

BISTECCA ALLA FIORENTINA

T-bone steak, garlic, tomato salad

TURBOT AL CARTOCCIO

Artichokes, sun-dried tomatoes, chickpeas, lemon

DOLCI

GRAND DESSERT PLATTER

Menus are subject to change depending on ingredient availability

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Subject to 10% service charge
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ALL FOR
SHARING
550 PP

GROUP VEGETARIAN MENU

ANTIPASTI

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

PRIMI

TAGLIOLINI AL TARTUFO

Butter, shallot, white truffle paste, fresh shaved truffle

LINGUINE DI AMALFI

Butter, Amalfi lemons, garlic

SECONDI

RISOTTO AI FUNGHI

Porcini, morels mushrooms, parmigiano, shallot butter

BAKED EGGPLANT E SCAMORZA

Fried eggplant, smoked scamorza, tomato sauce, parmigiano

DOLCI

LEMON SORBET

Lemon curd, crumble, lemon sorbet

PISTACHIO CREME BRULEE

Sicilian pistachios, raspberry sorbet

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Subject to 10% service charge
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BEVERAGE PACKAGES

BEVERAGE PACKAGE A 260 PP

2 HOURS. ADDITIONAL HOUR 130 PP

SOLIGO, PINOT GRIGIO, VENETO, ITALY
SOLIGO, CABERNET SAUVIGNON, VENETO, ITALY
SANTA MARGHERITA, PROSECCO DOCG, LOMBARDIA, ITALY
PERONI DRAUGHT

BEVERAGE PACKAGE B 360 PP

2 HOURS. ADDITIONAL HOUR 180 PP

G.H. MUMM CHAMPAGNE, FRANCE
BOLGHERI, TENUTA GUADO AL TASSO, VERMENTINO, TUSCANY, ITALY
TORTI BORGOGNA, PINOT NERO, LOMBARDIA, ITALY
PERONI DRAFT, ITALY

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

Subject to 10% service charge



— 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

PANNA COTTA

*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge

Menus are subject to change depending on ingredient availability

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

ANTIPASTI

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

SECONDI

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

CONTORNI	DOLCI
TRUFFLE TUSCAN SALAD Baby gem lettuce, black truffle paste, pecorino, grated black truffle	THE GIANT TIRAMISU



FREE FLOW

FREE FLOW
228 CLASSIC

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FREE FLOW
298 SPIRIT

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*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge
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GET IN TOUCH

BE THE FIRST TO HOST
AN EVENT WITH US

CONTACT

.....

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+852 2788 1993

Business Enquiries via WhatsApp
+852 6503 9381

SPECIAL CORPORATE BENEFITS AVAILABLE.
REQUEST TO APPLY.

