



LA FAVORITA

CUCINA E AMORE

EVENT PACKAGES



— LA FAVORITA —
MODERN ITALIAN TRATTORIA

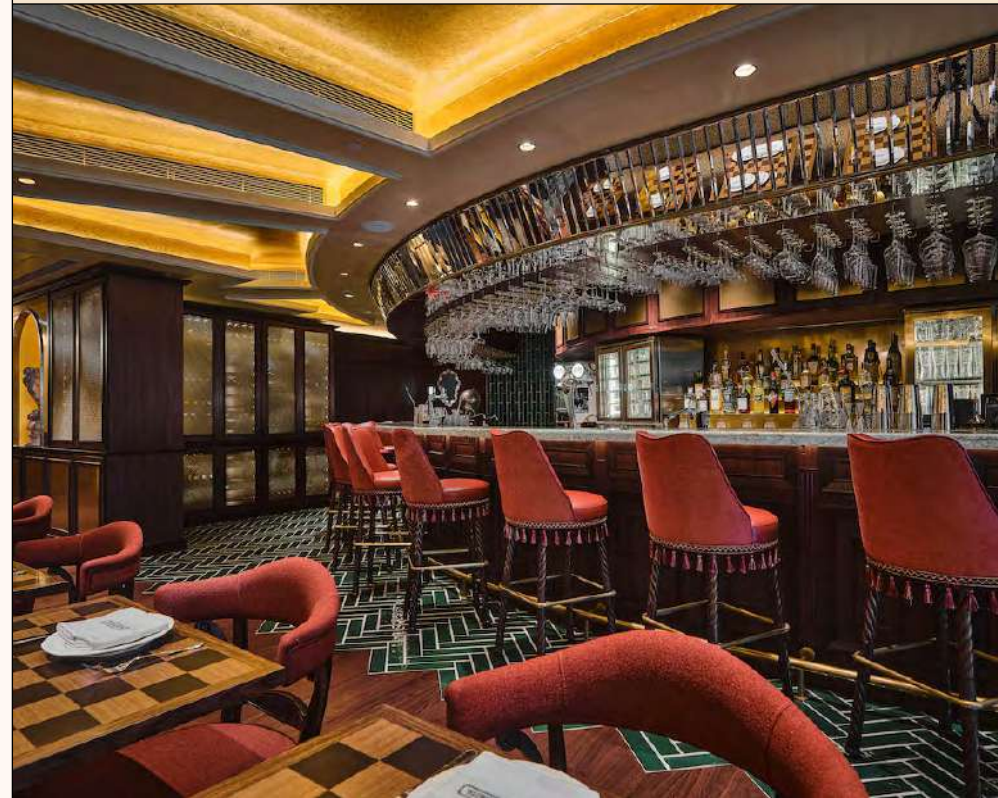
CONCEPT

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!

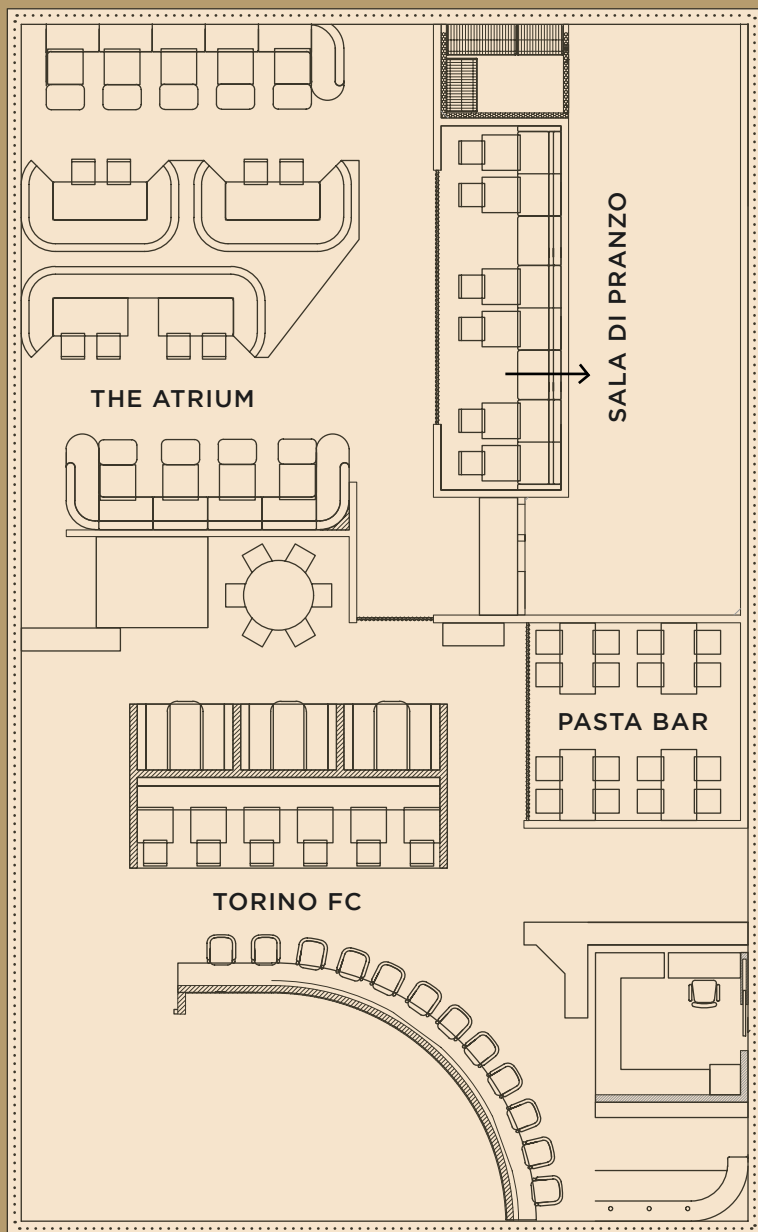
FOOD & BEVERAGE

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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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 70

Torino Fc 50

Private Dining Rooms:

Sala di Pranzo 18

Pasta Bar 16

Total Capacity 120



— 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

VESUVI ALLA BOLOGNESE

Beef, pork sausage, tomato, Parmigiano Reggiano, herbs

RISOTTO AI FUNGHI (V)

Porcini mushrooms, Parmigiano Reggiano, shallot butter

SALMONE ALLA MUGNAIA E CAPONATA

Pan seared salmon, sweet and sour eggplant olives, capers, raisins

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 PORCINI TRIFOLATI

Roasted striploin, porcini, pickled vegetables giardiniera style, shaved Parmigiano

FRITTO MISTO

Marinated king prawn, calamari, cod, cuttlefish, chili garlic mayo, lemon

CHARCUTERIE

A grand selection of our cold cuts, cheese and condiments

PRIMI

TAGLIOLINI AL TARTUFO (V)

Butter, shallot, white truffle paste, fresh shaved truffle

CRUDO DI RICCIOLA CHITARRA

Hamachi, squid ink, eggplant, basil, ricotta salata

SECONDI

TAGLIATA DI MANZO

Wagyu beef striploin, roasted potatoes

WILD COD IN UMIDO

Bread crusted atlantic cod, Sardinian fregola, king crab, shellfish sauce

GRILLED BROCCOLINI

Aglio e olio

DOLCI

GRANDE TIRAMISU

Mascarpone, lady fingers, Italian coffee, chocolate praline

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

SICILIAN OCTOPUS

Octopus carpaccio, taggiasca olives, baby capers, stracciatella, acqua di pomodoro

MEDITERRANEAN SEAFOOD STEW

King Prawn, claims, mussels, braised baby octopus, cuttlefish, garlic sourdough, lemon zest

PRIMI

TRUFFLE RISOTTO

Forest mushrooms infused stock, winter black truffle

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

TRUFFLE TUSAN SALAD

Baby gem lettuce, black truffle paste, pecorino, grated black truffle

DOLCI

GRANDE TIRAMISU

Mascarpone, lady fingers,

Italian coffee, chocolate praline

PISTACHIO CREME BRULEE

Sicilian pistachios,

raspberry sorbet

Menus are subject to change depending on ingredient availability

Subject to 10% service charge

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

TUSCAN LINGUINE

Tuscan pecorino, mint, lemon, butter sauce, black pepper whipped sheep ricotta

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

Subject to 10% service charge

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

NON-ALCOHOLIC BEVERAGE PACKAGE

BEVERAGE PACKAGE C 198 PP

2 HOURS

SOFT DRINK (COKE, COKE ZERO, TONIC, SODA, GINGER ALE,
GINGER BEER)
FRESH JUICES (ORANGE, APPLE, CRANBERRY)
WATER (ACQUA PANNA, SAN PELLEGRINO)

Subject to 10% service charge

— GROUP LUNCH MENUS —

ALL FOR
SHARING
298 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

VESUVI ALLA BOLOGNESE

Beef, pork sausage, tomato, Parmigiano Reggiano, herbs

RISOTTO AI FUNGHI (V)

Porcini mushrooms, Parmigiano Reggiano, shallot butter

SALMONE ALLA MUGNAIA E CAPONATA

Pan seared salmon, sweet and sour eggplant olives, capers, raisins

DOLCI

LEMON SORBET

Lemon curd, crumble, lemon sorbet

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*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge
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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

SICILIAN OCTOPUS

Octopus carpaccio, taggiasca olives, baby capers, stracciatella, acqua di pomodoro

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

ROLATA DI AGNELLO

Slow roasted lamb shoulder, eggplant puree, olive tapenade, cherry tomato

WILD COD IN UMIDO

Bread crusted Atlantic cod, sardinian fregola, king crab, shellfish sauce

DOLCI

TIRAMISU

Mascarpone, lady fingers,
Italian coffee, chocolate praline

LAMPONE & ZABAIONE

Raspberry tarte, almond,
sabayon crème, fresh raspberries

FREE FLOW

FREE FLOW
228 CLASSIC
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FREE FLOW
298 CHAMPAGNE
.....

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*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge
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ALL FOR
SHARING
498PP

EXECUTIVE LUNCH

*REQUIRES PRE
ORDER 48 HOURS
PRIOR

ANTIPASTI

BURRATA (V)

Tomatoes from Sicily, extra virgin olive oil

LOBSTER ALL AMALFITANA

Lobster tail, mixed vegetables, lemon dressing, cocktail sauce

FRITTO MISTO

Marinated king prawn, calamari, cod, cuttlefish, chili garlic mayo, lemon

SECONDI

TAGLIOLINI AL TARTUFO (V)

Butter, shallot, white truffle paste, fresh shaved truffle

CRUDO DI RICCIOLA CHITARRA

Hamachi, squid ink, eggplant, basil, ricotta salata

ITALIAN PORK LOIN ARROSTO

Pancetta, heritage vegetables, bone marrow jus

CONTORNI

TRUFFLE TUSCAN SALAD

Baby gem lettuce, black truffle paste,
pecorino, grated black truffle

DOLCI

THE GIANT TIRAMISU

FREE FLOW

FREE FLOW
228 CLASSIC

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FREE FLOW
298 CHAMPAGNE

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*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge
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GET IN TOUCH

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CONTACT

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