



LA FAVORITA

CUCINA E AMORE

FESTIVE KIT

20 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

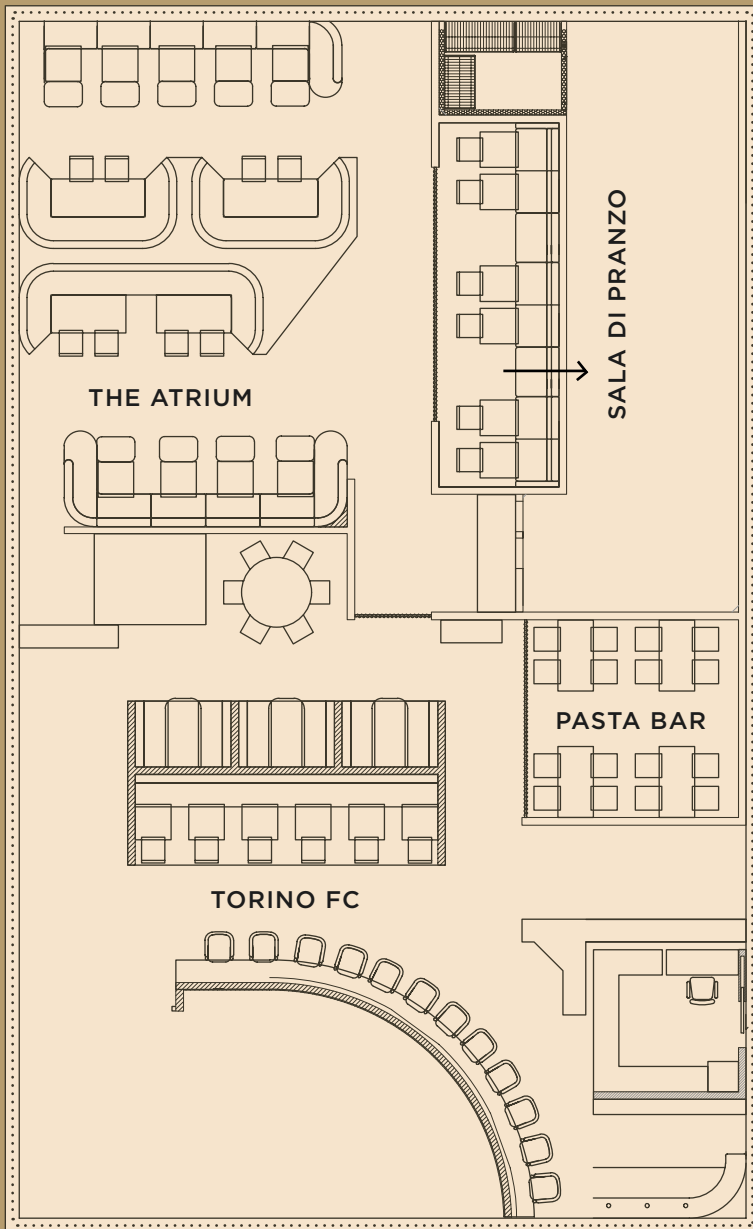
Serving nostalgic Italian cuisine for larger-than-life personalities with the appetites to match, La Favorita is sure to entertain and delight all who come to the new venue for a group meal. Menus travel the length and breadth of Italy with large sharing plates served family-style that are rich in flavour, 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
EVENTS@PIRATAGROUP.HK





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
498 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

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Subject to 10% service charge
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ALL FOR
SHARING
578 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

HOMEMADE 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

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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, clams, 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 TUSCAN 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

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
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— GROUP BRUNCH MENUS —





GROUP BRUNCH MENU



398 PP

ANTIPASTI ALL'ITALIANA

ALL WILL BE SERVED FOR SHARING

PARMA, MORTADELLA E BURRATA

MARINATED SALMON, SQUID INK CARASAU BREAD, SOUR CREAM

GRILLED BELL PEPPERS WITH BAGNA CAUDA

BIGNÉ AL FOIE GRAS

SECONDI

CHOOSE 1 PER PERSON

LASAGNE DI BOLOGNA

Bolognese ragù, bechamel, tomato sauce, Parmigiano Reggiano

GRANDE SEAFOOD "GRIGLIATA MISTA" (FOR 2 PEOPLE) +278 PP

Lobster, king prawns, tuna loin, cuttlefish, salmon, salmoriglio dressing

CHEESE WHEEL AL TARTUFO (V) +88

Tubetti pasta, truffle paste, freshly shaved truffle

SUCKLING PIG PORCHETTA

Slow roasted pork belly, chickpea, pancetta, 'nduja sauce, piquillo pepper

TAGLIATA DI MANZO +78

Angus beef striploin, rocket, shaved parmesan

ATLANTIC COD AL CARTOCCIO

Roasted cherry tomatoes, taggiasca olives, potatoes, mediterranean herbs

ZITI SEAFOOD PUTTANESCA

Baby octopus, baby cuttlefish, chili, garlic, olives, capers, anchovies

RISOTTO AI FUNGHI (V)

Porcini, morels mushrooms, Parmigiano Reggiano, shallot, butter

DOLCI

ALL WILL BE SERVED FOR SHARING

CHOCOLATE FONDUE PER TUTTI

Fresh fruits, marshmallow, cookies, meringues

Subject to 10% service charge



FESTIVE GROUP BRUNCH MENU

23 - 26,
30 - 31 DEC,
1 JAN

580 PP

ANTIPASTI

ALL WILL BE SERVED FOR SHARING

BURRATA & CHARCUTERIE

Sicilian tomatoes, a selection of our cold cuts and cheeses, condiments, extra virgin olive oil

VITELLO TONNATO DELLA DOMENICA

Roasted veal, tuna mayo, Sicilian capers

SEAFOOD SALAD "AMALFITANA"

Lobster, prawns, tuna, salmon, calamari salad, seasonal vegetables

SECONDI

CHOOSE 1 PER PERSON

CHEESE WHEEL AL TARTUFO (V) +48

Tubetti pasta, truffle sauce, pecorino, fresh shaved truffle

HOMEMADE SALSICCIA FAGOTELLI

Pecorino Romano filling, Italian pork sausage, zucchini

RISOTTO ALLO SCOGLIO

Carnaroli rice, lobster bisque, king prawn, mussels, clams

STRIPLOIN ALLA GRIGLIA +48

Australian striploin, heritage vegetables

TURBOT AL CARTOCCIO (FOR 2 PEOPLE)

Artichokes, sun-dried tomatoes, chickpeas, lemon

EGGPLANT PARMIGIANA (V)

Fried eggplant, smoked scamorza, tomato sauce, parmigiano

DOLCI

ALL WILL BE SERVED FOR SHARING

GRANDE TIRAMISU

Mascarpone, lady fingers, Italian coffee, chocolate praline

SORRENTO LEMON SORBET

Lemon curd, crumble, lemon sorbet, Italian meringue

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
388 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 creme, fresh raspberries

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*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

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

GRANDE TIRAMISU

Mascarpone, ladyfingers,
Italian coffee, chocolate praline

FREE FLOW

FREE FLOW
298 CLASSIC

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⋮
⋮

FREE FLOW
598 CHAMPAGNE & SPIRITS

*VEGETARIAN OPTION AVAILABLE ON REQUEST

Subject to 10% service charge



BEVERAGE PACKAGES



CLASSIC 298 PP

2 HOURS

SOLIGO, PINOT GRIGIO, VENETO, ITALY

SOLIGO, CABERNET SAUVIGNON, VENETO, ITALY

SANTA MARGHERITA, PROSECCO DOCG, LOMBARDIA, ITALY

PERONI DRAUGHT

SOFT DRINKS (COKE COLA, COKE ZERO, GINGER ALE, GINGER BEER,
SPRITE, SODA NORDAQ STILL AND SPARKLING)

PREMIUM 598 PP

2 HOURS

PERRIER-JOUET GRAND BRUT, FRANCE

TENUTA GUADO AL TASSO VERMENTINO DI BOLGHERI, TUSCANY, ITALY

TORTI PINOT NERO, LOMBARDIA ITALY

PERONI DRAUGHT, ITALY

SPIRITS (ABSOLUT VODKA, HAVANA 3YRS, BEEFEATER GIN,
OLMECA BLANCO, BALLENTINES FINEST)

SOFT DRINKS (COKE COLA, COKE ZERO, GINGER ALE, GINGER BEER,
SPRITE, SODA NORDAQ STILL AND SPARKLING)

Subject to 10% service charge

GET IN TOUCH

CONTACT

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events@piratagroup.hk

WE LOOK FORWARD
TO HOSTING YOU.

