



# 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!

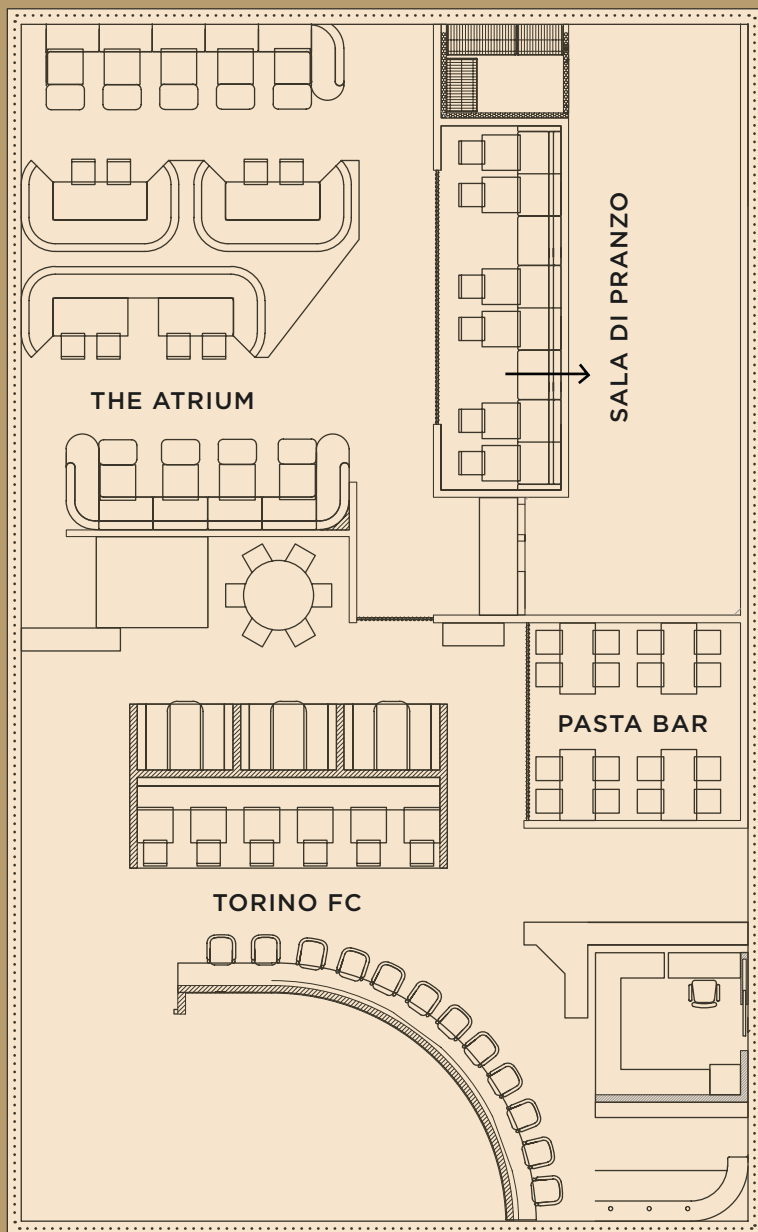
FOOD & BEVERAGE

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  
EVENTS@PIRATAGROUP.HK | +852 2788 1993  
BUSINESS ENQUIRIES VIA WHATSAPP | +852 6503 9381



## LA FAVORITA



### HOURS

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Lunch 11:30 - 14:30

Brunch 11:30 - 15:00

Dinner:

Sun - Thu 17:30 - 22:30

Fri - Sat 17:30 - 23:30

### CAPACITY

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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

**FUSILLONI 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

**BRESAOLA PEAR & SABA DRESSING**

Cured beef, rocket leave, pears, 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

**KING CRAB CAVATELLI**

Saffron infused cavatelli, lobster bisque, chili, garlic, capers, basil, cherry tomato

### 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**

Aglie 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 CHITARRA SPAGHETTI**

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

SANTA MARGHERITA PROSECCO DOCG,  
CHARDONNAY, CONO SUR, TOCORNAL  
CABERNET SAUVIGNON, ASTICA, TRAPICHE  
SAPPORO DRAUGHT BEER

### BEVERAGE PACKAGE B 360 PP

2 HOURS. ADDITIONAL HOUR 180 PP

PERRIER-JOUET CHAMPAGNE GRAND BRUT  
CHARDONNAY, CONO SUR, TOCORNAL  
SANTA CRISTINA CHIANTI SUPERIORE,  
SAPPORO DRAUGHT BEER  
HOUSE SPIRITS  
SOFT DRINK

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

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### ANTIPASTI

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**BURRATA (V)**

Tomatoes from Sicily, extra virgin olive oil

**TUNA TARTARE STRACCIATELLA**

Shallots, capers, orange zest

**FRITTO MISTO**

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

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### SECONDI

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**TAGLIOLINI AL TARTUFO (V)**

Butter, shallot, white truffle paste, fresh shaved truffle

**KING CRAB CAVATELLI**

Saffron infused cavatelli, lobster bisque, chili, garlic, capers, basil, cherry tomato

**SUCKLING PIG PORCHETTA**

Slow roasted pork belly, chickpea, pancetta

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

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### FREE FLOW

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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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BE THE FIRST TO HOST  
AN EVENT WITH US

## CONTACT

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events@piratagroup.hk  
+852 2788 1993

Business enquiries via WhatsApp  
+852 6503 9381

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