



**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!

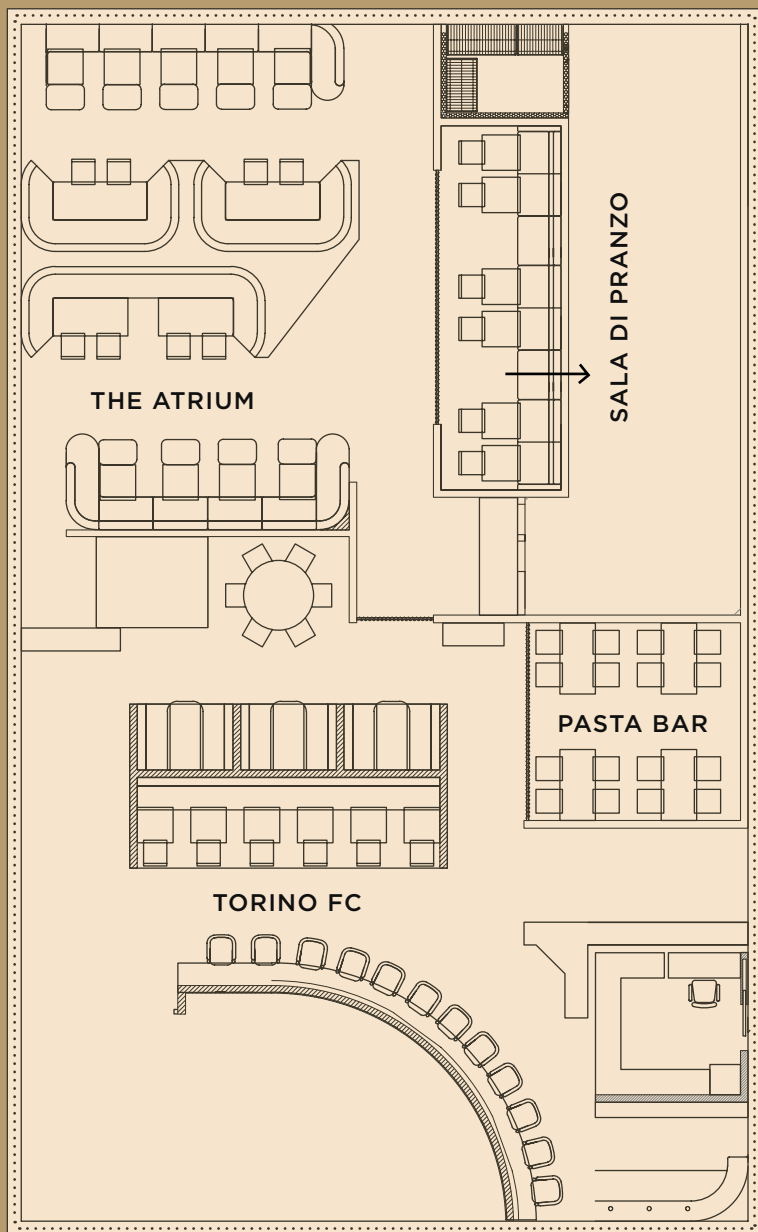
FOOD & BEVERAGE

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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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 BABÀ**

Pistachio whipped cream, Neapolitan babà, fresh berries

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 BABÀ**

Pistachio whipped cream, Neapolitan babà  
fresh berries

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 BABÀ**

Pistachio whipped cream, Neapolitan babà, fresh berries

Subject to 10% service charge

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

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### BEVERAGE PACKAGE B 360 PP

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2 HOURS. ADDITIONAL HOUR 180 PP

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

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

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Subject to 10% service charge

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## NON-ALCOHOLIC BEVERAGE PACKAGE

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### BEVERAGE PACKAGE C 198 PP

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2 HOURS

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

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Subject to 10% service charge

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— 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

**TRADITIONAL OCTOPUS SALAD**

Potatoes, slow cooked octopus, lemon zest, parsley and garlic Italian 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

**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

**MIXED SORBET**

Lemon, strawberry  
blueberry

### 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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