

A detailed still life painting featuring a variety of meats and food items. In the foreground, a large roasted bird, possibly a turkey or goose, is the central focus. To its left, a pig's head is visible. Surrounding these are various other meats, including what appears to be a lamb or goat head, and several smaller game animals. The scene is also filled with fresh vegetables like artichokes and leafy greens, as well as kitchenware such as a large ceramic jug, a metal pitcher, and a bowl of fruit. The overall composition is rich and detailed, with a warm, slightly aged color palette. The text "MEATS" is overlaid in a large, bold, white, distressed font, with a dashed line underneath it, followed by "EVENTS KIT" in a similar but smaller font.

**MEATS**

**EVENTS KIT**







# ABOUT

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Tender, juicy and satisfying. At MEATS, we do it right. Stripping back the fuss, MEATS is a limited reservation, no service charge meat bar where you can roll up your sleeves and dig into a tender, juicy and satisfying feast with friends. We know how meat should be treated from start to finish, from expert preparation to precise carving.

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Located on SOHO's Staunton Street, we offer a straight-forward menu of sharing-style dishes that include a series of regularly rotated plates such as rustic porchetta, fall-off-the-bone lamb shoulder, home-made sausage and rotisserie chicken. Traditional and unconventional cuts are prepared to bring out the best in flavour, using mastered techniques such as house-smoking, rotisserie and charcoal grilling. Dishes are served simply with raw sea salt or marinated with exciting ingredients ranging from jalapeños to Szechuan peppercorns and coffee. Drinks include an affordable selection of bourbons, draft beers, hand-crafted cocktails and wines by the glass/carafe.

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## WHY MEATS?

MEATS is the perfect place to host fun parties with your friends. With our open plan space and our relaxed and friendly atmosphere, we are the perfect place to celebrate your special occasions!





# FLOORPLAN

## CAPACITY

PRIVATE SPACE

Seated / 12 guests

TOTAL CAPACITY

Seated / 87 guests

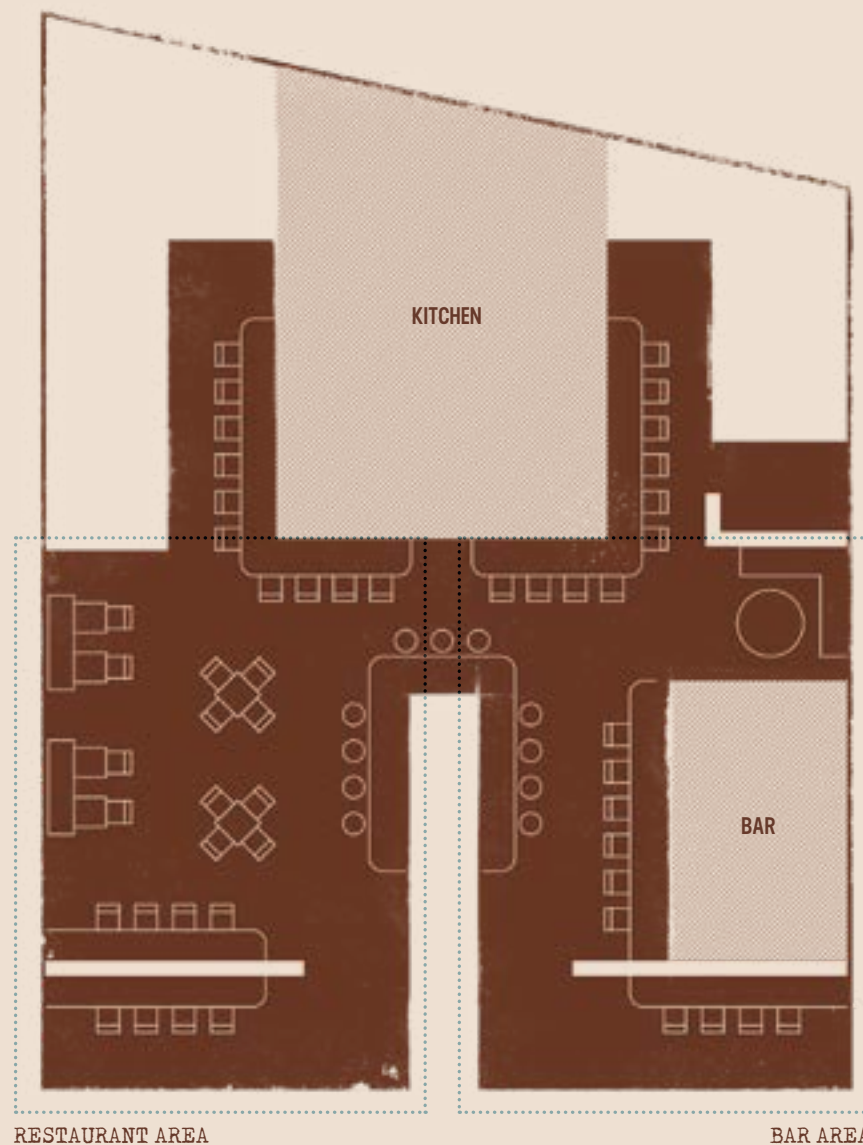
(tables & counters)

Standing / 100 guests

Contact our

Events Team for

exclusive hirings



Meats has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

## GROUP DINNER MENUS

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage HKD 250 per bottle (750ml) of wine or champagne only.





# MENU A

420 Per Person

## SMALL

- FRIED CHICKEN**  
Cajun spice, honey mustard dip
- BEEF TARTARE**  
Cured duck egg yolk, pickled mustard seeds, beef tendon cracker
- SWEDISH MEATBALLS**  
Caramelized onion, cream chicken sauce

## MEATS

- SUCKLING PIG**  
Romesco sauce
- CHICKEN BREAST**  
Curry sauce, mango salsa
- RIB EYE**  
Chimichurri sauce

## SIDES

- MIX SALAD**  
Green leaves, red onions, vine tomatoes
- GLASGOW SALAD**  
Skinny fries, miso ketchup, chicken salt
- BROCCOLINI**  
Coconut sambal, mustard oil

All courses are designed for sharing on the table family style

## DESSERTS

**Mo's Millions**  
Chocolate delice, salted caramel, vanilla ice cream

# MENU B

550 Per Person

## SMALL

- FRIED CHICKEN**  
Cajun spice, honey mustard dip
- OCTOPUS**  
Bagna cauda, smoked paprika
- SWEDISH MEATBALLS**  
Caramelized onion, cream chicken sauce

## MEATS

- ROTISSERIE CHICKEN**  
MEATS chicken sauce
- PORCHETTA**  
Romesco sauce
- RIB EYE**  
Chimichurri sauce

## SIDES

- GLASGOW SALAD**  
Skinny fries, miso ketchup, chicken salt
- PUMPKIN SALAD**  
Pumpkin seed pesto, ricotta

SAMPLE



No service charges. All tips go to our staff.



# BEVERAGE PACKAGES 2020

## OPTION A

HKD 240 p.p 2 hours free flow  
(HKD 90 p.p additional hour)

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### Bodega Colome

Torrontes, Salta, Argentina

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### Paco Garcia Seis

Tempranillo, Spain

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### Prosecco Belstar

Bisel, Veneto, Italy

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### Asahi Draught

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### Soft Drinks Selection

## OPTION B

HKD 290 p.p 2 hours free flow  
(HKD 110 p.p additional hour)

Please note requires a minimum of 3 days' notice prior to your booking

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### Bodega Colome

Torrontes, Salta, Argentina

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### Paco Garcia Seis

Tempranillo, Spain

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### Prosecco Belstar

Bisel, Veneto, Italy

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### Asahi Draught

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### House Spirits and Mixers

(Vodka Stolichnaya, Rum Havana 3,  
Gin Beefeater, Tequila Olmeca, Whisky  
Ballentines)

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### Soft Drinks Selection

No service charges. All tips go to our staff.