



**MEATS**

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**FESTIVE KIT**

19 NOVEMBER - 30 DECEMBER









# 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

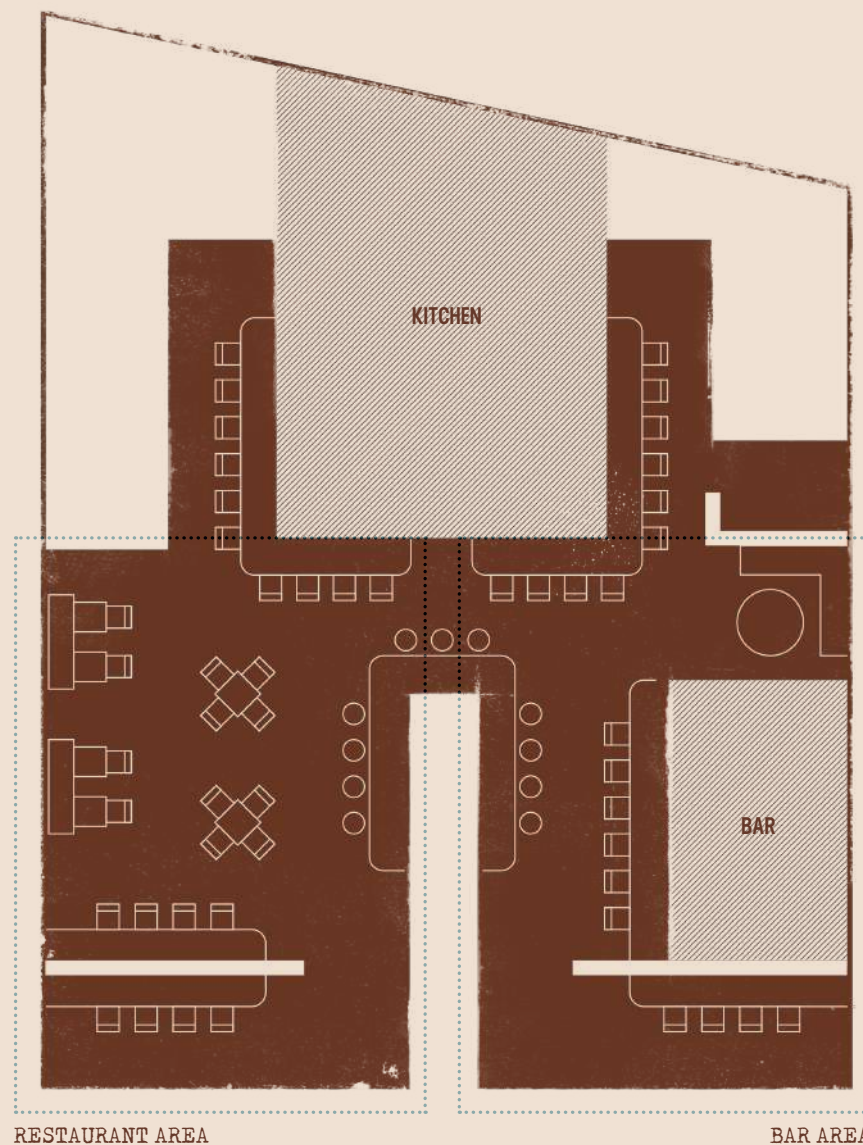
(tables & counters)

Standing / 100 guests

Contact our

Events Team for  
exclusive hirings

\*Booking capacity  
is subject to  
government  
guidelines



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This festive season, join Meats for a warm and lively celebration. From 19 November till 30 December, our restaurant will partner with you in planning large group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable. Please contact our Events Team at [groups@piratagroup.hk](mailto:groups@piratagroup.hk) for more information.

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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.

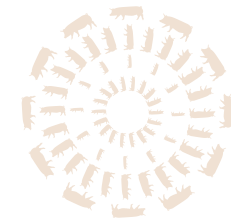
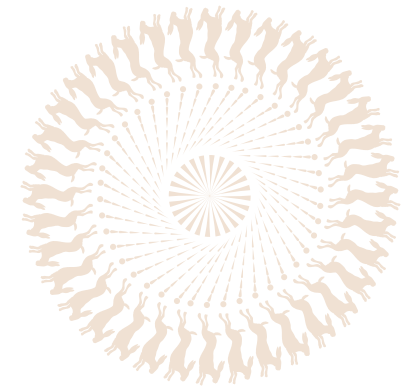
Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

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.

# FESTIVE 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 250 per bottle (750ml) of wine or champagne only.



# MENU

# A

420  
PER PERSON

## STARTERS

### FISH TACOS

Chipotle aioli, red cabbage,  
green salsa

### BEEF TARTARE

Cured duck egg yolk, pickled  
mustard seeds, beef tendon crisps

## MEATS

### SUCKLING PIG

Romesco sauce

### 1/4 CHICKEN

### ARGENTINIAN RIB EYE

Chimichurri sauce

## SIDES

### GLASGOW SALAD

Skinny fries, miso ketchup,  
chicken salt

### MIX SALAD

Green leaves, red onion,  
vine tomatoes, cucumber

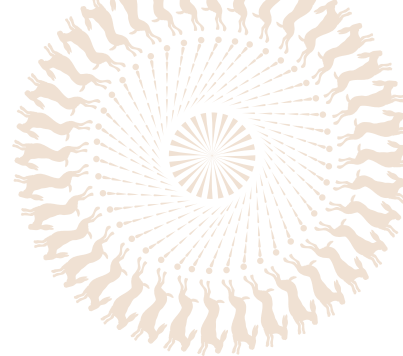
### BROCCOLINI

Coconut sambal, mustard oil

## DESSERT

### MO'S MILLIONS

Chocolate delice,  
salted caramel,  
vanilla ice cream



# MENU B

550  
PER PERSON

## STARTERS

### GALICIAN OCTOPUS

Bagna cauda, smoked paprika

### SWEDISH MEATBALLS

Caramelised onion, cream  
chicken sauce

### BEEF TATAKI

Avocado puree, jicama salad,  
coriander, lime, soy sauce

## MEATS

### MILK FED LAMB

Thyme, gravy sauce

### PORCHETTA

Romesco sauce

### ARGENTINIAN RIB EYE

Chimichurri sauce

## SIDES

### BROCCOLINI

Cooked in chicken juices,  
garlic, thyme

### GLASGOW SALAD

Coconut sambal, mustard oil

## DESSERTS

### MO'S MILLIONS

Chocolate delice,  
salted caramel,  
vanilla ice cream





# BEVERAGE PACKAGES



## OPTION A

220 p.p 2 hours free flow (90  
p.p additional hour)

### BODEGA COLOME

Torrontes, Salta, Argentina

### PACO GARCIA SEIS

Tempranillo, Spain

### SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

### ASAHI DRAUGHT

### SOFT DRINKS SELECTION

## OPTION B

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

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

### BODEGA COLOME

Torrontes, Salta, Argentina

### PACO GARCIA SEIS

Tempranillo, Spain

### SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

### ASAHI DRAUGHT

### HOUSE SPIRITS AND MIXERS

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

### SOFT DRINKS SELECTION

No service charge. All tips go to our staff.