

A detailed still life painting featuring a variety of meats and food items. In the center, a large roasted bird, possibly a turkey or goose, is the focal point. 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 game birds. The scene is also filled with fresh vegetables like artichokes and leafy greens, as well as drinkware such as a large ceramic jug and a smaller cup. 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, and "EVENTS KIT" is below it in a similar but smaller font, separated by a dashed line. The entire image has a subtle white speckle effect, giving it a textured, vintage feel.

MEATS

EVENTS KIT





WHY MEATS?

Take your carnivorous inclinations to Soho, Hong Kong's buzzing drinking, dining and entertainment district. The atmosphere here is electric. As its name suggests, MEATS is a meat bar that serves tender, juicy and satisfying cuts of protein. Every dish is expertly prepared and precisely carved. Guests are invited to roll up their sleeves and dig into an unforgettable feast with friends and loved ones.





FLOORPLAN

CAPACITY

PRIVATE SPACE

Seated / 12 guests

TOTAL CAPACITY

Seated / 87 guests

(tables & counters)

Standing / 100 guests

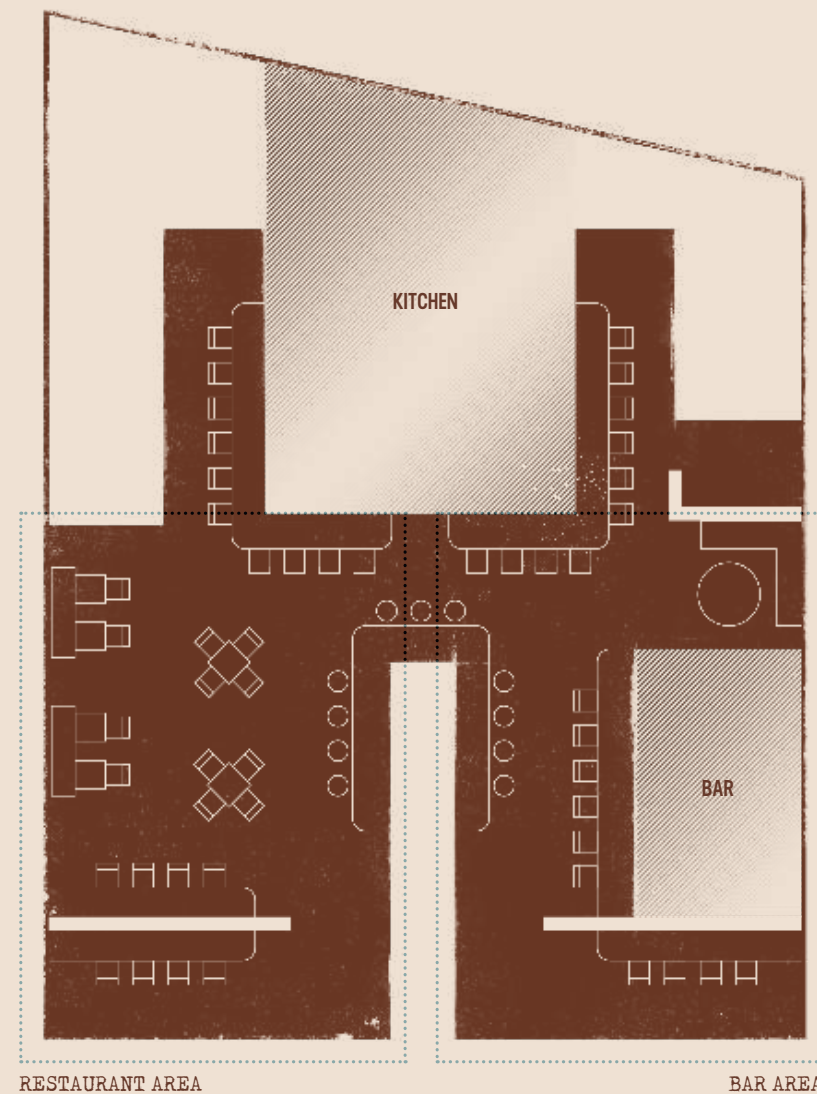
Contact our

Events Team for
exclusive hirings

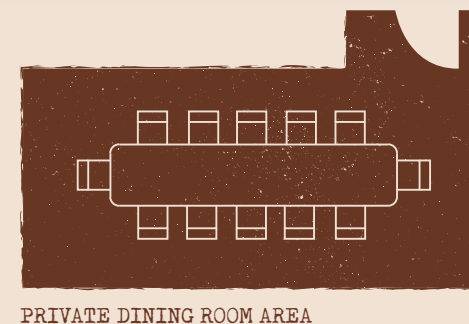
*Booking capacity
is subject to
government
guidelines



GROUND FLOOR



FIRST FLOOR



GROUP DINNER MENUS

Quality cuts, rustic favourites, pure comfort. A dinner at MEATS is a delightful affair that allows the protein to shine in various, delectable iterations. Whether smoky, crispy or grilled, savour all the best cuts presented with creativity and flair.

**DINNER IS SERVED
DAILY
17:00 – 22:00**



GROUP TASTING MENUS

MENU A

390
PER PERSON

SMALL

U.F.C (ULTIMATE FRIED CHICKEN)

Dorito flakes, comeback sauce

WAGYU CARPACCIO

Nduja, burrata cheese, mustard seeds

FISH TACOS

Chipotle aioli, red cabbage, green salsa

MEATS

ROTISSERIE CHICKEN

Chicken jus, paprika

PORCHETTA

Roasted pork belly, romesco sauce, paprika powder

SIDES

BROCCOLINI (V)

Coconut sambal

FRENCH FRIES (V)

Miso ketchup, chicken salt

SWEETS

COCONUT LIME PIE

Lime curd, meringue,
coconut ice cream

MENU B

550
PER PERSON

SMALL

DUCK SALAD

Watermelon, hoisin sauce, herbs, cashew nuts

FISH TACOS

Chipotle aioli, red cabbage, green salsa

SMOKED PORK SPARERIBS

Homemade barbecue sauce, spring onion

MEATS

NEW ZEALAND LAMB RACK

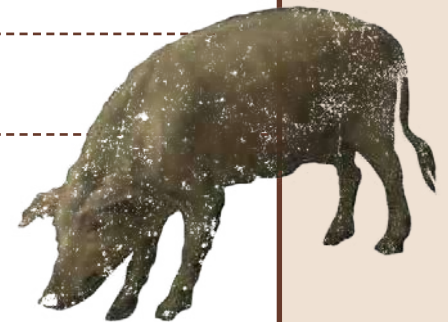
Pistachio, mint sauce

SUCKLING PIG

Romesco sauce

USDA RIBEYE 250GR

Grilled ribeye, chimichurri sauce



SIDES

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black
truffle paste, panko

FRENCH FRIES (V)

Miso ketchup,
chicken salt

SWEETS

COCONUT LIME PIE

Lime curd, meringue,
coconut ice cream

CHOCOLATE BROWNIE

Dulce de leche, vanilla
ice cream

All courses are designed for sharing. No service charge. All tips go to our staff.

GROUP VEGETARIAN TASTING MENU

390
PER PERSON

SMALL

VEGETARIAN TACOS (V)

Chipotle aioli, slaw, green salsa

GRILLED CAESAR (V)

Grilled romaine lettuce, Caesar dressing, garlic croutons

SIDES

BROCCOLINI (V)

Coconut sambal

FRENCH FRIES

Miso ketchup

MAIN COURSE

CAULIFLOWER BUM BUM (V)

Miso honey, pomegranate, dukkah

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

DESSERT

ROTISSERIE PINEAPPLE

Fruit sorbet



All courses are designed for sharing. No service charge. All tips go to our staff.



BEVERAGE PACKAGES

PACKAGE A

220 p.p for 2 hours (+90 p.p for every additional hour)

ELSA BIANCHI

Torrontes, Argentina

VIU MANENT RESERVA

Cabernet Sauvignon, Chile

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

EXCUSE MY FRENCH

Grenache, France

ASAHI DRAUGHT

PACKAGE B

320 p.p for 2 hours (+110 p.p for every additional hour)

ELSA BIANCHI

Torrontes, Argentina

VIU MANENT RESERVA

Cabernet Sauvignon, Chile

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

EXCUSE MY FRENCH

Grenache, France

ASAHI DRAUGHT

HOUSE SPIRITS & MIXERS

Beefeater Gin, Absolut Vodka,
Havana 3yrs, Jack Daniels

No service charge. All tips go to our staff.

GROUP BRUNCH MENUS

Brunch at MEATS is a pleasurable affair. Tuck into an idyllic weekend meal replete with sexy starters, meaty mains, luscious side dishes and an irresistible dessert. Wash it all down with a legendary free-flow for the perfect weekend meal.

**BRUNCH IS SERVED
WEEKENDS &
PUBLIC HOLIDAYS
11:30 - 17:30**



GROUP BRUNCH MENUS

MENU A

248
PER PERSON

SMALL

DUCK SALAD

Watermelon, hoisin sauce, herbs, cashew nuts

FISH TACOS

Chipotle aioli, red cabbage, green salsa

GRILLED CAESAR (V)

Grilled romaine lettuce, Caesar dressing, garlic croutons

MEATS

ROTISSERIE CHICKEN

Chicken jus, paprika

PORCHETTA

Roasted pork belly, romesco sauce

SIDES

FRENCH FRIES

Miso ketchup, chicken salt

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

BROCCOLINI (V)

Coconut sambal

SWEETS

COCONUT LIME PIE

Lime curd, meringue, coconut ice cream

MENU B

348
PER PERSON

SMALL

DUCK SALAD

Watermelon, hoisin sauce, herbs, cashew nuts

FISH TACOS

Chipotle aioli, slaw, green salsa

PORK SPARERIBS

Homemade barbecue sauce, spring onion

MEATS

ROTISSERIE CHICKEN

Chicken jus, paprika

CRISPY SALMON BOWL

Salmon fillet, fried rice, peas, red cabbage, mushrooms, carrots

USDA RIBEYE

Grilled ribeye, chimichurri sauce

SIDES

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

GRILLED CORN (V)

Per-peri butter, goats' cheese

FRENCH FRIES

Miso ketchup, chicken salt

SWEETS

COCONUT LIME PIE

Lime curd, meringue, coconut ice cream

WAFFLE

Vanilla ice cream, chocolate sauce, cranberry

All courses are designed for sharing.
No service charge. All tips go to our staff.



GROUP BRUNCH VEGETARIAN MENU

248
PER PERSON

SMALL

VEGETARIAN TACOS (V)

Chipotle aioli, slaw, green salsa

GRILLED CAESAR (V)

Grilled romaine lettuce, Caesar dressing, garlic croutons

SIDES



BROCCOLINI (V)

Coconut sambal

MAIN COURSE

CAULIFLOWER BUM BUM (V)

Miso honey, pomegranate, dukkah

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

DESSERT

COCONUT LIME PIE

Lime curd, coconut ice cream



All courses are designed for sharing. No service charge. All tips go to our staff.



BRUNCH FREE-FLOW

PACKAGE A

180 p.p for 2 hours (+80 p.p
for every additional hour)

ELSA BIANCHI

Torrontes, Argentina

VIU MANENT RESERVA

Cabernet Sauvignon, Chile

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

EXCUSE MY FRENCH

Grenache, France

ASAHI DRAUGHT

PACKAGE B

298 p.p for 2 hours (+110 p.p for
every additional hour)

ELSA BIANCHI

Torrontes, Argentina

VIU MANENT RESERVA

Cabernet Sauvignon, Chile

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

EXCUSE MY FRENCH

Grenache, France

ASAHI DRAUGHT

HOUSE SPIRITS & MIXERS

Beefeater Gin, Absolut Vodka,
Havana 3yrs, Jack Daniels

No service charge. All tips go to our staff.

GROUP LUNCH MENU

Delve into a multi-course, midday meal at MEATS and enjoy a wide variety of perfectly portioned plates. These dishes are designed to give you a protein power-up minus the food coma.

**LUNCH IS SERVED
MONDAY - FRIDAY
12:00 - 15:00**



GROUP LUNCH MENU

198

PER PERSON

All doshes are for sharing

SMALL

FISH TACOS

Chipotle aioli, red cabbage,
green salsa

WAGYU CARPACCIO

Nduja, burrata cheese, mustard
seeds

BEEF SALAD

Marinated beef flank, Asian
herbs, salad, red onion, cucumber,
cherry tomato, fish sauce, Thai
dressing

SIDES



FRENCH FRIES

Miso ketchup, chicken salt

MEATS

CAULIFLOWER BUM BUM (V)

Miso honey, pomegranate, dukkah

ROTISSERIE CHICKEN

Chicken jus, paprika

SALMON FILLET

Pan-fried salmon, white wine sauce, grilled lemon



SWEETS

ROTISSERIE PINEAPPLE

Fruit sorbet

All courses are designed for sharing. No service charge. All tips go to our staff.

GROUP LUNCH VEGETARIAN MENU

198
PER PERSON



SMALL

VEGETARIAN TACOS (V)

Chipotle aioli, slaw, green salsa

GRILLED CAESAR (V)

Grilled romaine lettuce, Caesar dressing, garlic croutons

SIDES



BROCCOLINI (V)

Coconut sambal

MAIN COURSES

CAULIFLOWER BUM BUM (V)

Miso honey, pomegranate, dukkah

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

DESSERT

COCONUT LIME PIE

Lime curd, coconut ice cream

All courses are designed for sharing. No service charge. All tips go to our staff.

**LET'S MAKE
YOUR EVENT
HAPPEN!**

M.

CONTACT

GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

