

A detailed still life painting featuring a variety of meats and food items. In the foreground, there's a large, roasted bird, possibly a turkey or chicken, with its skin glistening. To its left, a large ham is visible. In the background, there are various vegetables, including a large onion, a green pepper, and a red pepper. A small bowl of fruit, including apples and oranges, is also present. The overall composition is rich and detailed, with a focus on the textures and colors of the food.

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

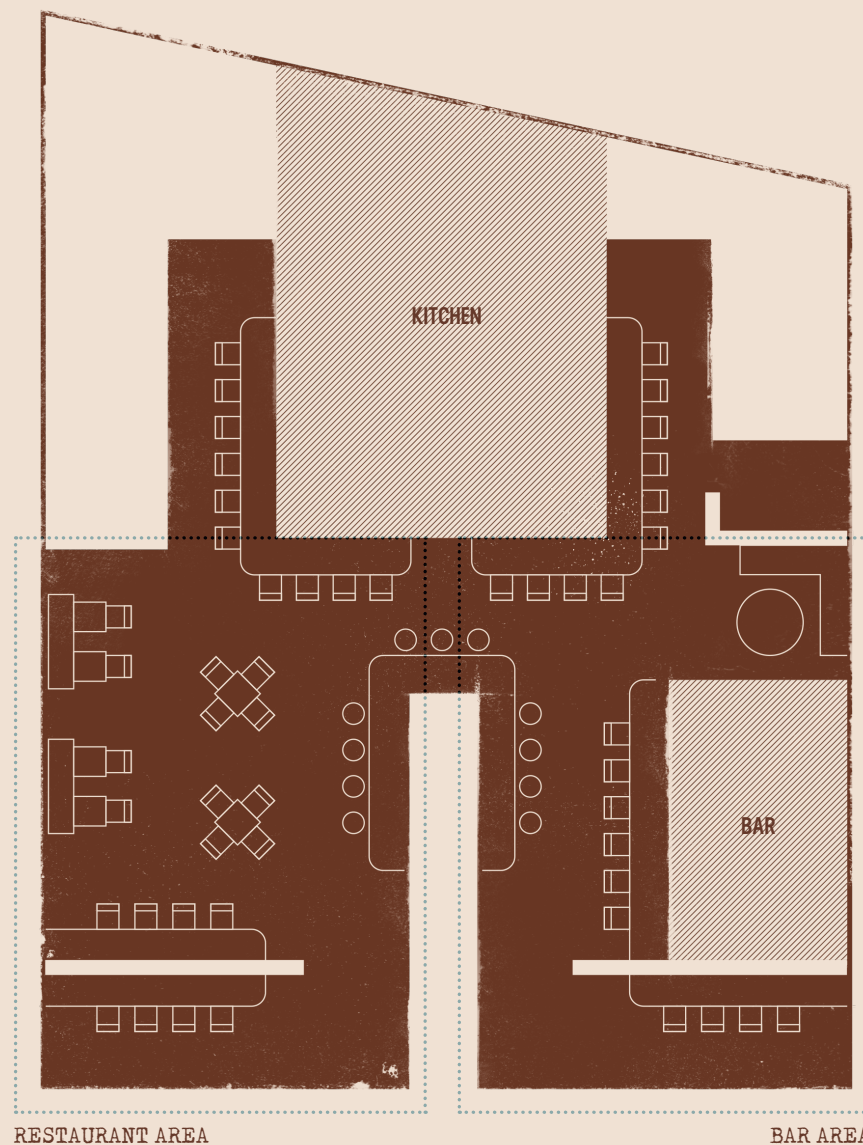
(tables & counters)

Standing / 100 guests

Contact our

Events Team for
exclusive hirings

*Booking capacity
is subject to
government
guidelines



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
MONDAY - THURSDAY
17:00 - 22:00**



GROUP TASTING MENUS

MENU A		420 PER PERSON
SMALL		
FISH TACOS Fried fish, corn tortilla, chipotle aioli, slaw, green salsa		
WAGYU CARPACCIO Nduja, burrata cheese, mustard seeds		
U.F.C. (ULTIMATE FRIED CHICKEN) Chicken thighs, dorito flour, mint & coriander sauce		
MEATS		
ROASTED CHICKEN Chicken jus, paprika		
PORCHETTA Roasted pork belly, romesco sauce, paprika powder		
SIDES	SWEETS	
BROCCOLINI (V) Coconut sambal	COCONUT LIME PIE Lime curd, meringue, coconut ice cream	
FRENCH FRIES Miso ketchup, chicken salt		

MENU B		550 PER PERSON
SMALL		
DUCK SALAD Watermelon, hoisin sauce, herbs, cashew nuts		
FISH TACOS Fried fish, corn tortilla, chipotle aioli, slaw, green salsa		
SMOKED PORK SPARERIBS Homemade barbecue sauce, spring onion		
MEATS		
NEW ZEALAND LAMB RACK Herbs-crusted lamb rack, rosemary red wine reduction		
USDA RIBEYE 250GR Grilled ribeye, chimichurri sauce		
PORK BELLY BBQ Slow cooked pork belly, sweet and sour glaze		
SIDES	SWEETS	
TRUFFLE MAC & CHEESE (V) Cheddar bechamel, black truffle paste, panko	COCONUT LIME PIE Lime curd, meringue, coconut ice cream	
FRENCH FRIES Miso ketchup, chicken salt	CHOCOLATE BROWNIE Dulce de leche, vanilla ice cream	



All courses are designed for sharing. Subject to 10% service charge.

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. Subject to 10% service charge.



BEVERAGE PACKAGES

PACKAGE A

240 p.p for 2 hours

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

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

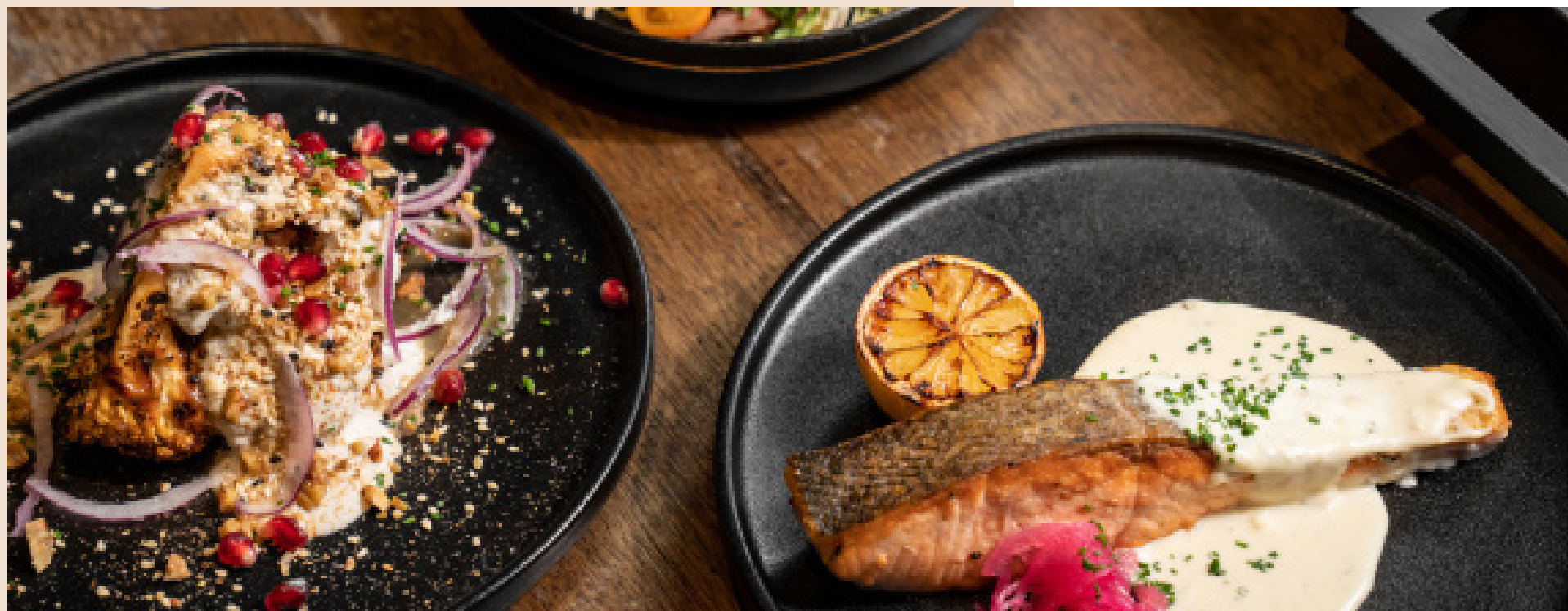
Beefeater Gin, Absolut Vodka,
Havana 3yrs, Jack Daniels

Subject to 10% service charge.

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
FRIDAYS, WEEKENDS
& PUBLIC HOLIDAYS
11:30 – 22:00**



GROUP BRUNCH MENUS

MENU A

298
PER PERSON

SMALL

DUCK SALAD

Watermelon, hoisin sauce, herbs, cashew nuts

FISH TACOS

Fried fish, corn tortilla, chipotle aioli, slaw, green salsa

GRILLED CAESAR (V)

Grilled romaine lettuce, Caesar dressing, croutons, chives

MEATS

ROASTED CHICKEN

Chicken jus, paprika

PORCHETTA

Roasted pork belly, romesco sauce, paprika powder

SIDES

FRENCH FRIES

Miso ketchup, chicken salt

BROCCOLINI (V)

Coconut sambal

SWEETS

CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

MENU B

368
PER PERSON

SMALL

DUCK SALAD

Watermelon, hoisin sauce, herbs, cashew nuts

FISH TACOS

Fried fish, corn tortilla, chipotle aioli, slaw, green salsa

SMOKED PORK SPARE RIBS

Homemade barbecue sauce, spring onion

MEATS

ROASTED 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

BROCCOLINI (V)

Coconut sambal

FRENCH FRIES

Miso ketchup, chicken salt

SWEETS

ROTISSERIE PINEAPPLE

Roasted pineapple, caramel chocolate sauce, fruit sorbet

CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream



All courses are designed for sharing.
Subject to 10% service charge.

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

ROTISSERIE PINEAPPLE

Roasted pineapple, caramel chocolate sauce,
fruit sorbet



All courses are designed for sharing. Subject to 10% service charge.



BRUNCH FREE-FLOW

PACKAGE A

180 p.p for 2 hours

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

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

Subject to 10% service charge.

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 - THURSDAY
12:00 - 15:00**



GROUP LUNCH MENU

228
PER PERSON

SMALL

FISH TACOS

Fried fish, corn tortilla,
chipotle aioli, slaw, green salsa

GRILLED CAESAR (V)

Charred romaine lettuce, Caesar
dressing, croutons & chives

U.F.C. (ULTIMATE FRIED CHICKEN)

Chicken thighs, dorito flour,
mint & coriander sauce

SIDES



FRENCH FRIES

Miso ketchup, chicken salt

MEATS

CAULIFLOWER BUM BUM (V)

Miso honey, pomegranate, dukkah

½ ROTISSERIE CHICKEN

Chicken jus, paprika

SALMON FILLET

Pan-fried salmon, white wine sauce, grilled lemon



SWEETS

ROTISSERIE PINEAPPLE

Fruit sorbet

CHOCOLATE BROWNIE

Chocolate suace, vanilla ice cream

All courses are designed for sharing. Subject to 10% service charge.

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

ROTISSERIE PINEAPPLE

Roasted pineapple, caramel chocolate sauce,
fruit sorbet

All courses are designed for sharing. Subject to 10% service charge.

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



CONTACT
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.