

A detailed still life painting of a festive feast. The scene is filled with various meats, including a large roasted pig, a whole duck, and several birds. There are also vegetables like artichokes and mushrooms, along with drinkware such as mugs and a thermos. The overall atmosphere is warm and celebratory, with a soft, golden light illuminating the scene.

# MEATS

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## FESTIVE KIT

14 NOVEMBER - 30 DECEMBER





## 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.





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# FLOORPLAN

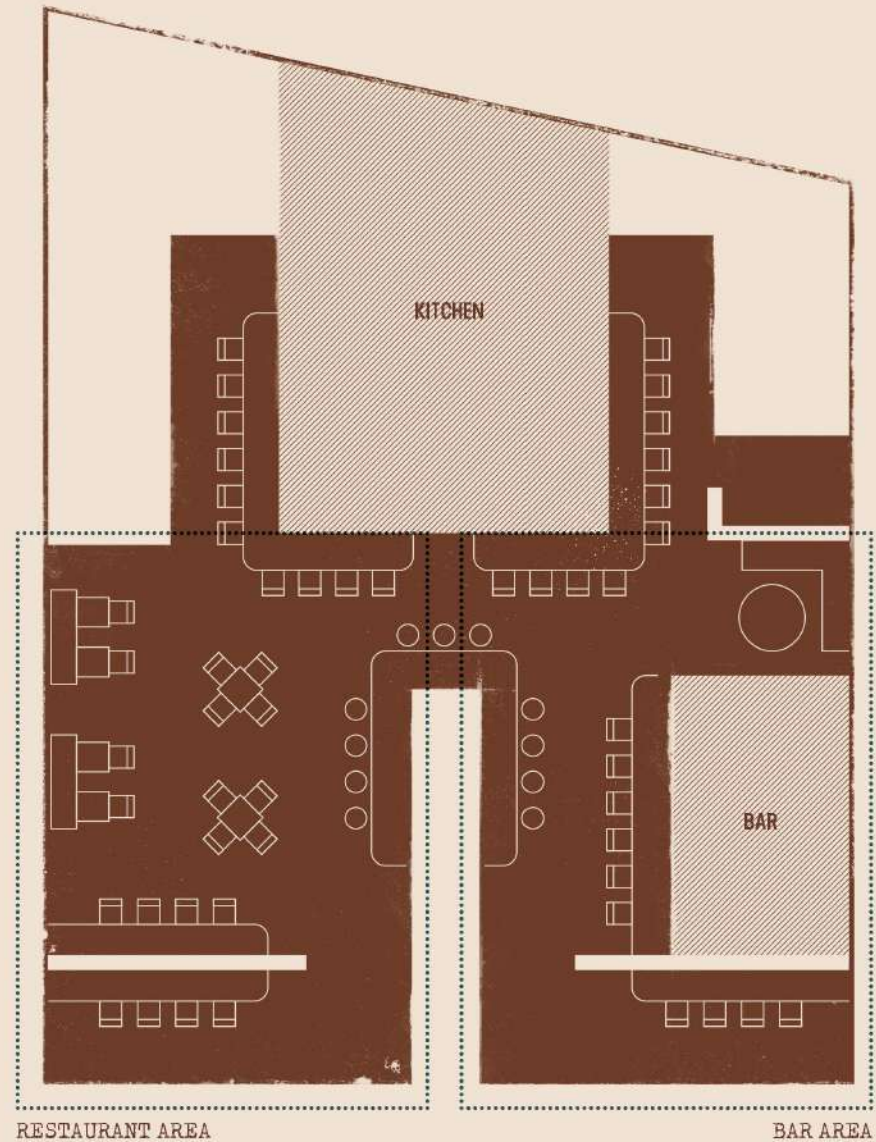
## CAPACITY

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



RESTAURANT AREA

BAR AREA



# FESTIVE MENUS

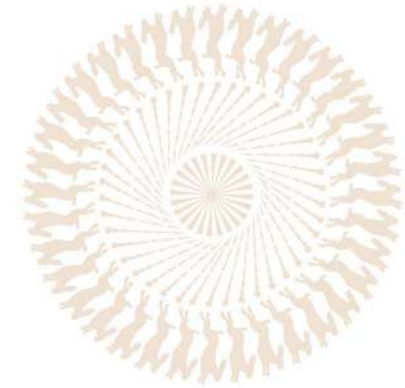
Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

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This festive season, join Meats for a warm and lively celebration. From 14 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.





# GROUP DINNER MENU



## SMALL



### U.F.C (ULTIMATE FRIED CHICKEN)

Chicken thighs, dorito flour,  
mint & coriander sauce

### WAGYU CARPACCIO

Wagyu eye round, nduja, mustard seeds,  
Stracciatella & mustard cress

### FISH TACOS

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

## MENU A

420  
PER PERSON

## MEATS

### ROASTED TURKEY

Gravy sauce, cranberry jam

### PORCHETTA

Roasted pork belly, romesco sauce, paprika powder

## SIDES

### BROCCOLINI (V)

Coconut sambal

### FRITES

Miso ketchup, chicken salt

## DESSERT

### COCONUT LIME PIE

Lime curd, meringue,  
coconut ice-cream



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.

# MENU B

550  
PER PERSON

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## 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

+  
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## MEATS

### PORK BELLY BBQ

Slow cook pork belly,  
sweet & sour glaze

### ROASTED TURKEY

Gravy sauce,  
cranberry jam

### BEEF WELLINGTON

Truffle mash,  
peppercorn sauce

## SIDES

### FRENCH FRIES

Miso ketchup

### TRUFFLE MAC & CHEESE

Cheddar bechamel,  
truffle paste, panko

### GRILLED CAESAR (V)

Charred romaine lettuce,  
Caesar dressing, croutons  
& chives

+  
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## DESSERT

### COCONUT LIME PIE

Lime curd, meringue,  
coconut ice-cream

### CHOCOLATE BROWNIE

Chocolate sauce,  
vanilla ice-cream



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.





# VEGETARIAN DINNER MENU

**390**  
PER PERSON

## SMALL

### VEGETARIAN TACOS

Chipotle aioli, slaw, green salsa

### GRILLED CAESAR

Grilled romaine lettuce, Caesar dressing, croutons & chives

## SIDES

### BROCCOLINI

Coconut sambal

### FRITES

Miso ketchup

## MAIN COURSE

### CAULIFLOWER BUM BUM

Miso glazed cauliflower, cashew sauce, pomegranate

### TRUFFLE MAC & CHEESE

Cheddar bechamel, black truffle paste, panko

## DESSERT

### ROTISSERIE PINEAPPLE

Fruit sorbet

Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.



# BEVERAGE PACKAGES



## PACKAGE A

220 p.p for 2 hours (490 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 (490 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 7yr, Jack Daniels

Subject to 10% service charge.

# GROUP BRUNCH MENU



298  
PER PERSON

## SMALL

### BEEF TARTARE

Yolk egg, crispy bread

### FISH TACOS

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

### GRILLED CAESAR (V)

Charred romaine lettuce, Caesar  
dressing, croutons & chives



## MEATS

### ROASTED TURKEY

Gravy sauce,  
cranberry jam

### PORCHETTA

Roast pork belly, romesco  
sauce, paprika powder

### CAULIFLOWER BUMBUM (V)

Miso glazed cauliflower,  
cashew sauce, pomegranate

## SIDES

### BROCCOLINI (V)

Coconut sambal

### TRUFFLED MASHED POTATO

Gravy sauce

## DESSERT

### CHOCOLATE BROWNIE

Chocolate sauce,  
vanilla ice-cream



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.

# GROUP BRUNCH VEGETARIAN MENU

248  
PER PERSON



## SMALL

### VEGETARIAN TACOS

Chipotle aioli, slaw, green salsa

### GRILLED CAESAR

Grilled romaine lettuce, Caesar dressing, croutons & chives

## SIDES



### BROCCOLINI

Coconut sambal

## MAIN COURSE

### CAULIFLOWER BUM BUM

Miso glazed cauliflower, cashew sauce, pomegranate

### TRUFFLE MAC & CHEESE

Cheddar bechamel, truffle paste, panko

## DESSERT

### ROTISSERIE PINEAPPLE

Fruit sorbet



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.





# BRUNCH FREE-FLOW

## PACKAGE A

180 p.p for 2 hours (180 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 (180 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 7yr, Jack Daniels

Subject to 10% service charge.

# GROUP LUNCH MENU A

**298**  
PER PERSON



## SMALL

### U.F.C. (ULTIMATE FRIED CHICKEN)

Chicken thighs, dorito flour, mint & coriander sauce

### FISH TACOS

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

### GRILLED CAESAR (V)

Charred romaine lettuce, Caesar dressing, croutons & chives

## SIDES



### FRENCH FRIES

Miso ketchup

## MEATS

### ½ ROTISSERIE CHICKEN

Paprika, chicken jus

### SALMON FILLET

Pan-fried salmon, white wine sauce, grilled lemon

### CAULIFLOWER BUM BUM (V)

Miso glazed cauliflower, cashew sauce, pomegranate



## SWEETS

### CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice-cream



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.

# GROUP LUNCH MENU B

**398**  
PER PERSON

## SMALL

### FISH TACOS

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

### WAGYU CARPACCIO

Wagyu eye round, nduja, mustard seeds, Stracciatella & mustard cress

### PORCHETTA

Roast pork belly, romesco sauce, paprika powder

## SIDES

### BROCCOLINI (V)

Coconut sambal

### FRENCH FRIES

Miso ketchup

## MEATS

### ROASTED TURKEY

Gravy sauce, cranberry jam

### SALMON FILLET

Pan-fried salmon, white wine sauce, grilled lemon

### CAULIFLOWER BUM BUM (V)

Miso glazed cauliflower, cashew sauce, pomegranate

## SWEETS

### ROTISSERIE PINEAPPLE

Fruit sorbet



Menus are subject to change depending on ingredient availability.  
All courses are designed for sharing. Subject to 10% service charge.



# GROUP LUNCH VEGETARIAN MENU

**198**  
PER PERSON



## SMALL

### VEGETARIAN TACOS

Chipotle aioli, slaw, green salsa

### GRILLED CAESAR

Grilled romaine lettuce, Caesar dressing, croutons & chives

## SIDES



### BROCCOLINI

Coconut sambal

## MAIN COURSES

### CAULIFLOWER BUM BUM

Miso glazed cauliflower, cashew sauce, pomegranate

### TRUFFLE MAC & CHEESE

Cheddar bechamel, truffle paste, panko

## DESSERT

### ROTISSERIE PINEAPPLE

Fruit sorbet



Menus are subject to change depending on ingredient availability.  
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.**

