

A detailed still life painting of a banquet table. The scene is filled with various meats, including a large roasted bird in the center, a whole pig's head on the right, and several smaller birds and ducks. There are also various vegetables like artichokes, mushrooms, and leafy greens. Drinkware includes several large, ornate mugs or jugs. The overall composition is rich and detailed, with a warm, golden light. The text 'MEATS' is overlaid in the center in a large, white, distressed font, with a dashed line below it, and 'EVENTS KIT' is overlaid below the dashed line in a smaller, white, distressed font.

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.





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FLOORPLAN

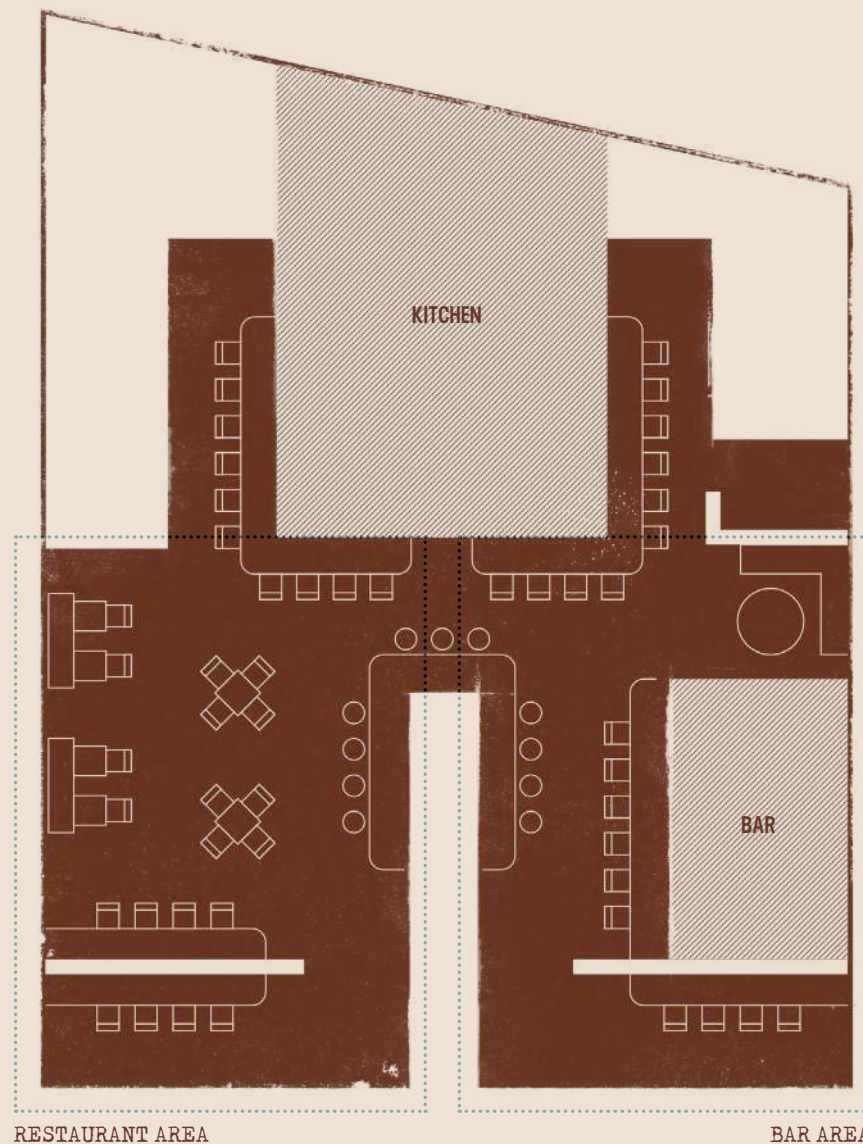
CAPACITY

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

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 FROM
18:00 - 22:30**



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

BROCCOLINI (V)

Coconut sambal

FRENCH FRIES

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

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

SMOKED PORK SPARERIBS

Homemade barbecue sauce, spring onion

MEATS

NEW ZEALAND LAMB RACK

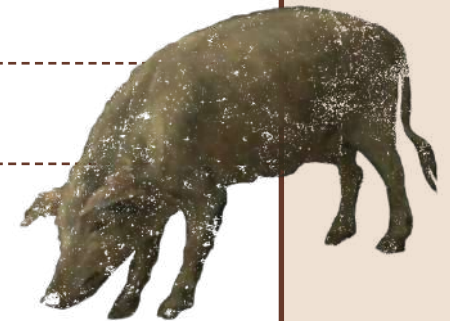
Herbs-crusted lamb rack, rosemary red wine reduction

USDA RIBEYE 250GR

Grilled ribeye, chimichurri sauce

PORK BELLY BBQ

Slow cooked pork belly, sweet and sour glaze



SIDES

TRUFFLE MAC & CHEESE (V)

Cheddar bechamel, black truffle paste, panko

FRENCH FRIES

Miso ketchup, chicken salt

SWEETS

COCONUT LIME PIE

Lime curd, meringue, coconut ice cream

CHOCOLATE BROWNIE

Dulce de leche, vanilla ice cream

Menus are subject to change depending on ingredient availability.

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



Menus are subject to change depending on ingredient availability.
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
ON WEEKENDS AND
PUBLIC HOLIDAYS
FROM 11:30 - 16:00**



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



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 (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



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

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 - FRIDAY
FROM 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

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 (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)

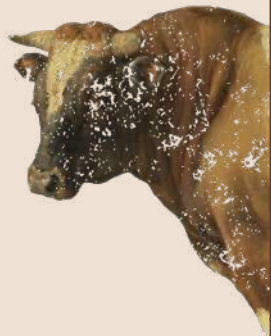
Cheddar bechamel, black truffle paste, panko

DESSERT

ROTISSERIE PINEAPPLE

Roasted pineapple, caramel chocolate sauce,
fruit sorbet

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
EVENTS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.