



TA PANTRY™

Timeless Private Dining



The Timeless Space

At least fourteen years after its inception as a small private kitchen tucked away in a hidden corner of Wan Chai, the once modest kitchen flourished into the now cosy, intimate and private gathering venue for food and wine lovers at Star Street Precinct. Under Chef Esther Sham's dedication and passion, Ta Pantry has thrilled many guests with a series of creative, cuisine-driven menus which showcased Sham's unique cooking style.

Throughout the years, Ta Pantry continues to serve the same nostalgic dishes, but with innovative upgrades and twists to the culinary techniques used for the premium ingredients. One, not to be missed, is the Melting Onion Duck which is one of Sham's most iconic creations and a true staple of Ta Pantry.

With much history behind Ta Pantry, the private space is accented with touches that imbue the interiors with a timeless cottage-chic charm – a home-style front door, distressed white wood panelling and a private powder room evoke throughout the venue. Each design element of Ta Pantry was also personally selected by Sham to allow her guests to immerse into her story of Ta Pantry.





Le Vieux Hong Kong

l'amuse bouche

Hamachi Ceviche & "Russian Borsch"
*ikura, avocado, cucumber, white pepper bubbles, micro cress &
 Hong Kong's signature "Russian Borsch" sauce*

The French Pigeon
*seared brined-pigeon breast
 leg-confit cigar with foie gras, napa cabbage & truffle paste
 with charred brussels sprouts, Worcestershire bubbles,
 spice salt & sweet plum pigeon jus*

Lobster Tail Angel Hair
*butter-poached Boston lobster
 oscietra, shellfish emulsion & cheddar-gruyère sauce*

Wagyu Wellington
*US wagyu chuck flap, "Chu Hou" beef stew, tendon puffs,
 braised daikon, sautéed baby Chinese broccoli & savora jus*

French Toast
*peanut butter ganache, golden syrup tuile &
 Hong Kong milk tea ice cream*

petit fours

1300
 PER PERSON

Le Japonaise

l'amuse bouche

Langoustine Ceviche

*beluga caviar, sugar snap peas, crispy ibérico ham
with shiso oil & konbu sauce*

Maitake Egg Custard

*charred maitake with soy glaze
black truffle foie gras emulsion*

Australian Black Abalone Fettuccine

*slow cooked, with handcrafted wakame pasta tossed in abalone liver sauce,
drizzled with beurre blanc & topped with premium oscietra*

Wagyu A3 Sirloin Two-Ways

*pan fried & Japanese katsu-style to perfection
with edamame, mizuna, wasabi, fried garlic crisps & black garlic jus*

Chef Tata's Crêpes

*with chestnut purée, chewy mochi, Nespresso gel bubbles,
Okinawa black sugar sauce & homemade hojicha ice cream*

petit fours

1200
PER PERSON





Le Menu De Luxe

l'amuse bouche

Black Truffle Balsamic Portobello Tarte

*baked, with sautéed peach, caramelized onion & rocket,
topped with shaved foie gras*

Silken Pumpkin Soup

*oriental pumpkin purée with rich parmesan cream
garnished with baked salami chips*

Giant Mediterranean Red Prawn Capellini

*sautéed, with handcrafted pasta tossed in its own jus
topped with basil leaf crisps*

The “Melting Onion Duck”

Ta Pantry’s signature – à la cocotte, leg confit tatine

Malibu Soufflé

layered on caramelized sliced banana

petit fours

1000
PER PERSON

Le Thailande

l'amuse bouche

"The Royal Thai Reception"

Canadian raw spot prawn on ice, dressed with Chef Eric's secret recipe

US Scallop Rice Rolls

*with carrot, Chinese celery & aromatic herbs
crowned with herring caviar & crab foam*

Alaskan King Crab & Pomelo

dressed with chili & lime vinaigrette, garlic chips & salmon roe

Yellow Curry Lobster Linguine

Thai yellow curry, onion, capsicum & coriander

Grilled U.S. Prime Sirloin

*topped with crunchy Thai salad & crispy shallots
served with authentic satay sauce*

Black Glutinous Rice Cigars

*in mango gel, with tangy mango sorbet
"special" coconut tuile & coconut cream*

petit fours

**1000
PER PERSON**



Beverage Free-Flow

Premium

Sparkling Saint Louis

Blanc de Blancs Brut, N.V.

Rosé

Francois Thienpont

Pins des Dunes Rose, France, 2019

Blanc

Domaine Laporte Le Bouquet

Sauvignon Blanc, France, 2021

Rouge

Château Giscours Petite Sirène

Cabernet Sauvignon-Merlot, France, 2016

Non-alcoholic

Kronenbourg 1664 Lager

Soft drinks, Ginger Beer

Ginger Ale, Juice

3hrs HKD 380 / 4hrs HKD 480
PER PERSON

Standard

Sparkling Saint Louis

Blanc de Blancs Brut, N.V.

Blanc

Les Jamelles

Chardonnay, France, 2019

Rouge

Le Bosq

Cabernet Sauvignon & Merlot,
France, 2019

Non-alcoholic

Kronenbourg 1664 Lager

Soft drinks, Ginger Beer

Ginger Ale, Juice

3hrs HKD 300 / 4hrs HKD 400
PER PERSON

B.Y.O.B.

Free corkage

(Excludes mixers & beers.)





Just a little more

Your welcome drinks can't go without...

Pre-meal Nibbles

Crispy Garlic Frites
Okra Tempura, Wasabi-Goma Mayo
Avocado Tempura, Salted Egg Dip

HKD 78+10% EACH
(ideal for 2 guests)



Framagerie Antony Cheese Platter
fresh grapes, preserved fruit, crisp bread

HKD 180+10% EACH
(ideal for 2 guests)



Assiette de Jamón Ibérico
ham platter

HKD 320+10% EACH
(ideal for 2-3 guests)

Savour our Signature Dish!

Melting Onion Duck

HKD 180+10% PER PORTION
*Served as an additional main course
minimum order of 6 portions*

To make it Special

Handcrafted by our Patisserie Chef
Freshly made in-house & delivered to you
right when it's completed!

Perfect for all Occasions

Caramelised Banana & Chocolate
sponge cake with chocolate ganache

Mille-Feuille

Available flavours :

Matcha & Hokkaido Red Bean

Strawberry

Mango

Vibrant Fruit Crumble Tart

with custard

Chocolatey Pear & Pecan

luxurious brownie cake

HKD 485^{+10%} (1.5lbs)

HKD 950^{+10%} (3.0lbs)

“The Grand” One/Two-Tire

*Adorned with fresh flowers & handmade macarons
“The Grand” is a 3-4 layered sponge cake smothered
with mellow buttercream.*

Available flavours :

Strawberries & Cream

Earl Grey

Pistachio

HKD 1,680^{+10%} (4.0lbs – One Tire)

HKD 2,860^{+10%} (8.0lbs – Two Tire)



Mille-Feuille



Caramelised Banana & Chocolate



Chocolatey Pear & Pecan



Make it happen!

Ta Pantry is a remarkable multi-faceted venue perfect for holding unforgettable events, from a fashion or beauty photoshoot to a product launch event, and from a board meeting to a compact wedding occasion.

Dinner events: 18:00-22:30
(Venue extension to 23:30 is available for a fee of HKD 1,800/hr)

To plan your next bespoke event with us, contact our events team at **booking@tapantry.com**.