



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.



Chef's Menu

l'amuse bouche

Scallops & Cauliflower Cream

slow-cooked, with salmon roe, shiso oil & kombu whey sauce



Argentinian Pork Sausage Rigatoni

sweet garlic, cherry tomatoes & truffle paste



U.S. Wagyu Short Rib

seared, with sautéed asparagus, mushroom duxelle & savoar jus

or

Crispy Halibut

*fillet baked in kataifi pastry, with soft boiled egg,
puffed bean curd & bean sprouts, in an aromatic laksa broth*



Strawberries In Consommé

*marinated strawberries, strawberry consommé,
meringue & smoked plum sorbet*

petit fours

680
PER PERSON





Chef's Taste

l'amuse bouche

Spanish Red Prawn Tartare

XO sauce, head emulsion, mango salsa & baby shrimp tapioca chips

Garlic Potato Velouté

charred octopus, salmon roe, chorizo, piquillo & chives

Argentinian Pork Sausage Rigatoni

sweet garlic, cherry tomatoes & truffle paste

U.S. Wagyu Short Rib

seared, with sautéed asparagus, mushroom duxelle & savoar jus

or

Crispy Halibut

*fillet baked in kataifi pastry, with soft boiled egg,
puffed bean curd & bean sprouts, in an aromatic laksa broth*

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meringue & smoked plum sorbet*

petit fours

880
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.

Lunch events: Any 3hr slot between 12:00-17:00

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