



TA PANTRY™

Private Dining & Catering



The Timeless Space

Since its inception in 2008 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.

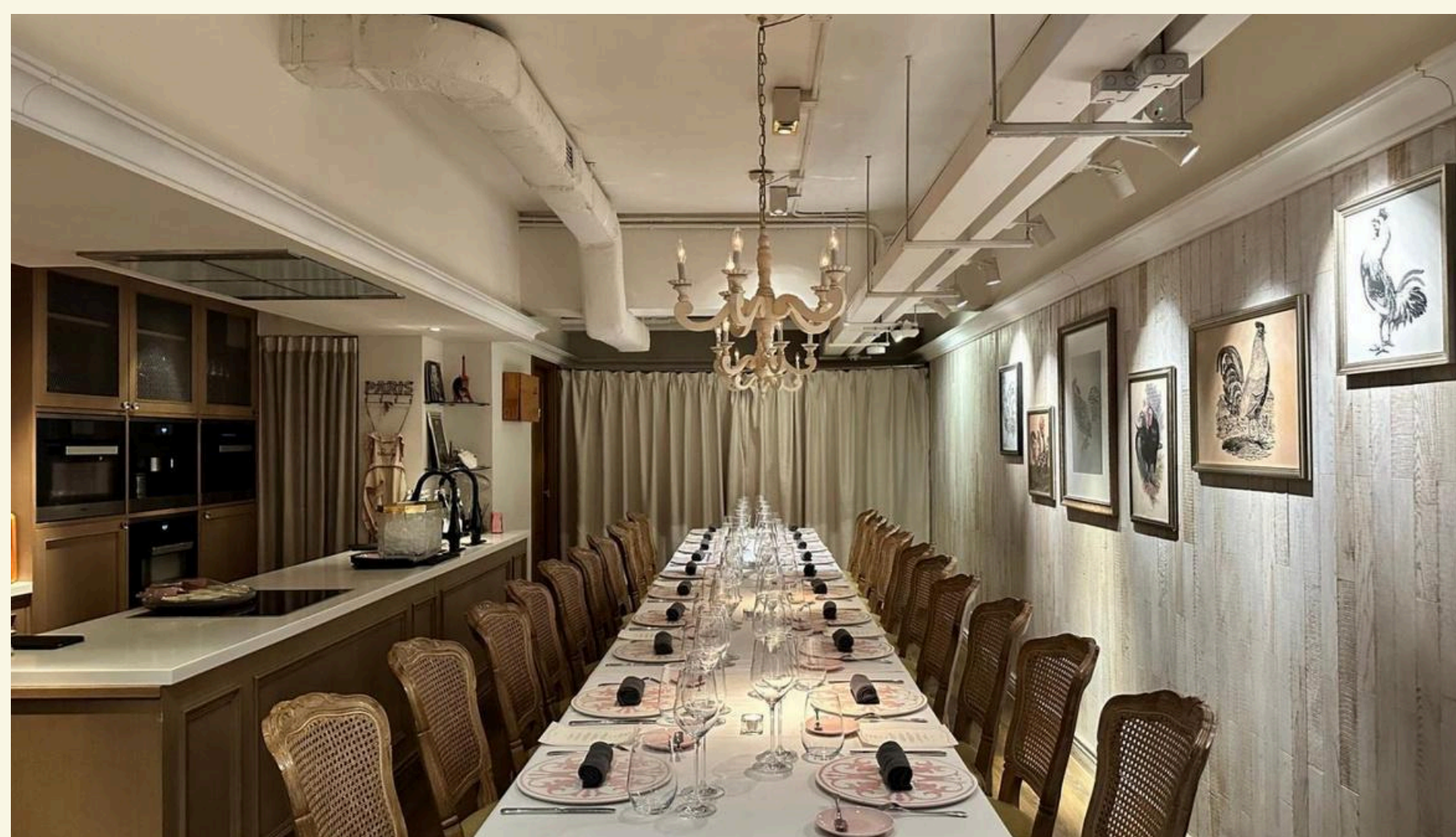
Throughout the years, Ta Pantry continues to serve the same nostalgic dishes, but with innovative upgrades and twists to the culinary techniques used for the premium ingredients.

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.





~Special Promotion: 50% Discount on the Minimum Charge~

Monday to Thursday

12:00 - 15:00 ~~HK\$8,000~~ HK\$4,000

18:00 - 22:30 ~~HK\$12,000~~ HK\$6,000

Friday & Saturday

12:00 - 15:00 ~~HK\$10,000~~ HK\$5,000

18:00 - 22:30 ~~HK\$15,000~~ HK\$7,500

Sunday, PH eve & PH

12:00 - 15:00 ~~HK\$10,000~~ HK\$5,000

18:00 - 22:30 HK\$18,000



Add Ta Pantry's signature dishes to elevate your dining experience

The "Melting Onion Duck"
à la cocotte, leg confit tatine

\$180 each

Lunch Menu

L'Amuse Bouche

Alaskan King Crab Meat
*egg custard, yuzu kosho mayo, shiso oil,
kombu whey sauce & rice cracker*

Italian Pork Sausage Ragout Rigatoni
smoked mozzarella

Seared Wagyu Oyster Blade
broccolini, kimchi pumpkin purée & black garlic jus
or
Seared John Dory Fillet
cockles, zucchini & sweet soy beurre blanc

Coffee French Toast
vanilla ice cream & salted caramel sauce

Petit Fours

480
subject to 10% service charge





Chef's Menu

L'Amuse Bouche

Sea Cucumber Meat
xo sauce, salmon roe & smoked potato espuma

Quail Roulade Fettuccine
Khao Soi curry sauce & coriander cress

Yuzu Soy Marinated U.S. Prime Short Rib
broccolini, kimchi pumpkin purée & black garlic jus
or
Seared John Dory Fillet
king crab meat, zucchini, scallion oil & congee sauce

Guava Mousse
*plum salt guava compote, almond sponge,
passionfruit gel & coconut sorbet*

Petit Fours

680
subject to 10% service charge

Extended Chef's Menu

L'Amuse Bouche

Spanish Red Prawn Ceviche
oscietra, mango & tom yam emulsion

Sous Vide Hokkaido Scallop Carpaccio
onsen egg, mushroom duxelle & truffle emulsion

Quail Roulade Fettuccine
Khao Soi curry sauce & coriander cress

Yuzu Soy Marinated U.S. Prime Short Rib
broccolini, kimchi pumpkin purée & black garlic jus
or

Seared John Dory Fillet
king crab meat, zucchini, scallion oil & congee sauce

Guava Mousse
*plum salt guava compote, almond sponge,
passionfruit gel & coconut sorbet*

Petit Fours

880

subject to 10% service charge





Le Thailande

L'Amuse Bouche

"The Royal Thai Reception"

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

U.S. Scallop Rice Rolls

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

Alaskan King Crab & Pomelo

*dressed with chili & lime vinaigrette
topped with garlic chips & salmon roe*

Yellow Curry Lobster Linguine

*handcrafted egg pasta tossed in mild Thai yellow curry
with 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

subject to 10% service charge

Le Japonais

L'Amuse Bouche

Langoustine Ceviche

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

subject to 10% service charge





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

subject to 10% service charge

Beverage Free-Flow

PREMIUM

Sparkling
Saint Louis
Blanc de Blancs Brut, N.V.

Rosé
Francois Thienpont
Pins des Dunes Rose, France, 2019

White Wine
Domaine Laporte Le Bouquet
Sauvignon Blanc, France, 2021

Red Wine
Château Giscours Petite Sirène
Cabernet Sauvignon-Merlot, France, 2016

Beer
Kronenbourg 1664 Lager

Non-alcoholic
Soft drinks
Juice

3hrs \$380 / 4hrs \$480
PER PERSON

STANDARD

Sparkling
Saint Louis
Blanc de Blancs Brut, N.V.

White Wine
Les Jamelles
Chardonnay, France, 2022

Red Wine
Le Bosq
Cabernet Sauvignon & Merlot, France, 2022

Beer
Kronenbourg 1664 Lager

Non-alcoholic
Soft drinks
Juice

3hrs \$300 / 4hrs \$400
PER PERSON

B.Y.O.B. is also welcome

Free corkage with 2 wine glasses provided!





Just a little more

Your welcome drinks can't go without...

<Pre-meal Nibbles>

Jet-fresh French Oysters
\$78 each

Assiette de Jamón Ibérico Ham Platter
\$320 each
(ideal for 2-4 guests)

Escargots de Bourgogne
\$238 each
(6 pieces per order)

Crispy Garlic Frites
\$78 each
(ideal for 2-3 guests)

Cauliflower Tempura with Chilli Mayo
\$78 each
(ideal for 2-3 guests)

Avocado Tempura with Salted Egg Yolk Dip
\$78 each
(ideal for 2-3 guests)

Framagerie Antony Cheese Platter
with fresh grapes, walnuts, truffle honey,
fig & walnut crisps
\$180 each
(ideal for 2-3 guests)

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

1) Signature Mille-Feuille

Available flavours:

- Matcha & Hokkaido Red Bean
 - Strawberry
 - Mango

2) Caramelised Banana & Chocolate
sponge cake with chocolate ganache

3) Vibrant Fruit Crumble Tart
with custard

4) Chocolatey Pear & Pecan
luxurious brownie cake

\$485 (1.5lbs)

\$950 (3.0lbs)

**Please kindly place your order 4 days in advance*



Mille-Feuille



Caramelised Banana &
Chocolate





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: 12:00-15:00

(Venue extension fee is \$1,200/hour between 15:00-17:00)

Dinner events: 18:00-22:30

(Venue extension fee is \$1,800/hour between 22:30-23:30)

To plan your next bespoke event with us, contact our events team at **2521-8121** / **booking@tapantry.com**.