



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.

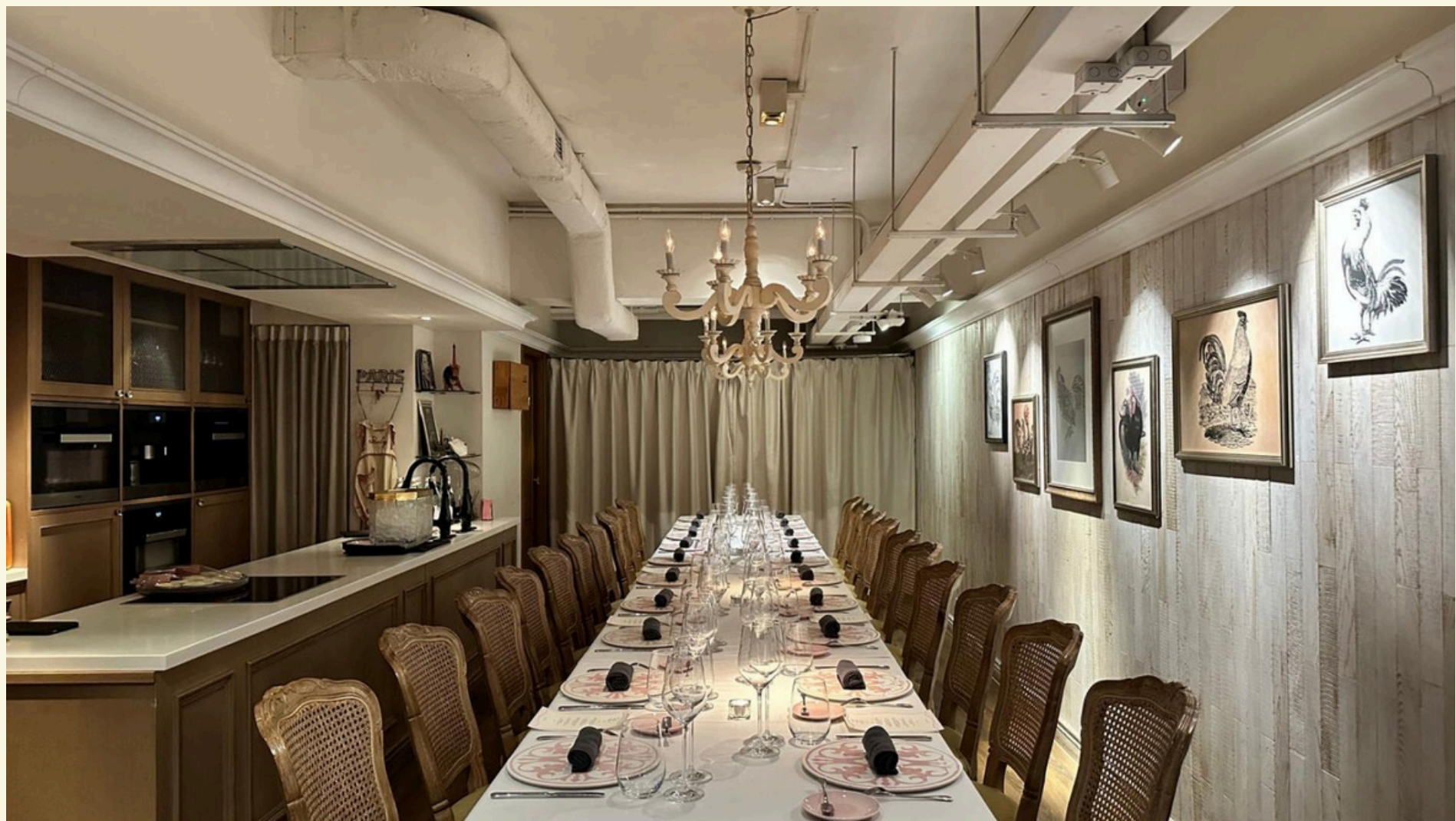
Throughout the years, Ta Pantry continues to serve the same nostalgic dishes, but with innovative upgrades and twists to the culinary techniques used for the premium ingredients.

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.





# *Minimum Charge*

Monday to Thursday

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

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

Friday & Saturday

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

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

Sunday, PH eve & PH

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

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

\*\*\*\*

Olive Oil Poached Salmon  
granny smith fennel salad & lemon caper dressing

\*\*\*\*

Italian Pork Sausage Ragout Rigatoni  
truffle paste & smoked mozzarella

\*\*\*\*

Pistachio Crusted Lamb Loin  
Kenya beans, garlic purée & pommery sauce  
or  
Seared Silver Pomfret  
cockles, baby potatoes, cherry tomatoes & beurre blanc

\*\*\*\*

*Rum Caramelized Pineapple  
pistachio sponge & yoghurt sorbet*

Petit Four

480  
*subject to 10% service charge*





# *Chef's Menu*

L'Amuse Bouche

\*\*\*\*

Octopus Carpaccio  
salmon roe, Chinese sausage, piquillo,  
garlic croutons & micro cress

\*\*\*\*

Spanner Crab Meat Cavatelli  
cherry tomatoes, doubanjiang crustacean sauce & basil

\*\*\*\*

Roasted Wagyu Short Rib  
onion purée, potato confit & saché beef jus  
or

Seared Hamachi  
sea cucumber meat, sugar snap peas  
& XO sauce beurre blanc

\*\*\*\*

Pu'er Sponge  
caramelized banana, mochi & honey osmanthus espuma

Petit Four

680

*subject to 10% service charge*

# *Extended Chef's Menu*

L'Amuse Bouche

\*\*\*\*

Botan Ebi Tartare  
oscietra, scallion oil, garlic purée & sweet soy foam

\*\*\*\*

Mushroom Consommé  
Chinese brined foie gras mousse on brioche toast

\*\*\*\*

Spanner Crab Meat Cavatelli  
cherry tomatoes, doubanjiang crustacean sauce & basil

\*\*\*\*

Roasted Wagyu Short Rib  
onion purée, potato confit & saché beef jus  
or

Seared Hamachi  
sea cucumber meat, sugar snap peas  
& XO sauce beurre blanc

\*\*\*\*

Pu'er Sponge  
caramelized banana, mochi & honey osmanthus espuma

Petit Four

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!*



# *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) Crumble Tart filled with fresh fruits & custard sauce
  - Mixed Berries
  - Strawberry
  - Apple
- 4) Vegan Chocolate 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





## *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  
\$88 each *(ideal for 2-3 guests)*

Cauliflower Tempura with Chilli Mayo  
\$98 each *(ideal for 2-3 guests)*

Avocado Tempura with Salted Egg Yolk Dip  
\$98 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)*



## *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](mailto:booking@tapantry.com)**.