



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.





Menus



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

3hrs HKD 380 / 4hrs HKD 480
PER PERSON

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

misc

Kronenbourg 1664 Lager

Soft drinks + Ginger Beer + Ginger Ale + Juice

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Standard

3hrs HKD 300 / 4hrs HKD 400
PER PERSON

sparkling

Saint Louis

Blanc de Blancs Brut, N.V.

blanc

Les Jamelles

Chardonnay, France, 2021

rouge

Les Jamelles

Cabernet Sauvignon, France, 2020

misc

Kronenbourg 1664 Lager

Soft drinks + Ginger Beer + Ginger Ale + Juice



Extras

Pre-dinner Nibbles

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

HKD 78^{+10%} EACH
(ideal for 2-3 guests)

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

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

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Assiette de Jamón Ibérico
ham platter

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

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Pre-order our Signature Dish!

Signature Melting Onion Duck

HKD 180^{+10%} PER PORTION
(ideal for 2 guests, minimum order of 6 portions)



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
Dinner events 18:00-22:30

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