



Party Package

About Us



Only HK restaurant with
Marine Biologist to
take care of your
food!

“Creative Refined
Hong Kong Cuisine”
with diverse
preparation style
spanning French,
Italian, Japanese,
Korean, etc.....

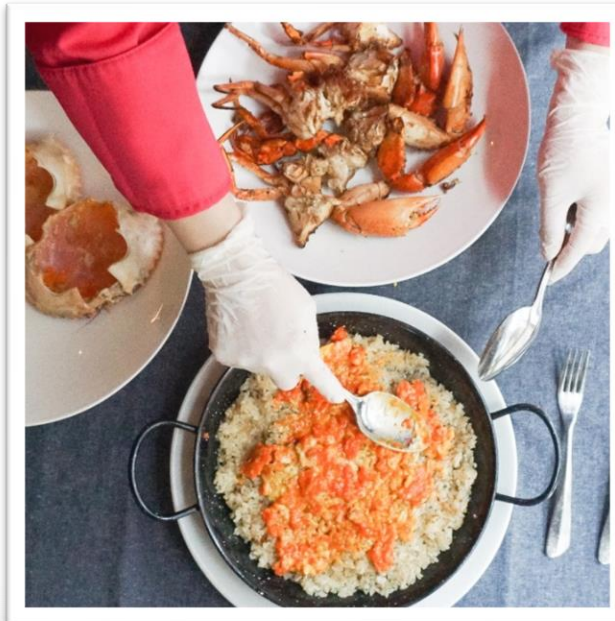


- **TABLE** is a boutique restaurant that specialize in fresh seafood and other fine ingredient. With resident marine biologist, it “depurates” lives seafood such as oysters, lobsters, crabs purging them of accumulated metabolic wastes during transit and “reclocking” them back to out-of- ocean condition.
- A decade ago when our owner chef, Sandy Keung, began her chef's journey, geography was not of concern. The goal was simply to cook food that she loves and to create a place where people connect and share experiences. Dishes created are purely reflective of her unique cultural background and authentic to her personal experiences as a typical Hong Konger.
- Deeply influenced by the Chinese holistic concept of ‘harmony between man and nature’, TABLE revives the practice of eating according to seasonality. Seasonal local vegetables and other ingredients are incorporated into the menu according to Traditional Chinese medicine principles and the 24 Solar Terms. The five internal organs are nourished by maintaining the harmony of the five elements within the body to optimise wellbeing.
- Dishes also aim to showcase beloved local flavors using Western cooking techniques with ingredients from Hong Kong and around the world to create a ‘Conscious, Ingredient Based Cuisine’ that is uniquely Hong Kong and uniquely ‘Sandy’.

Some Signature Dishes



- Mud Crab Meat and Roe, Garlic Rice
- Lobster Espresso
- Italian Fresh Fish Maw
- Raw Soy Marinated Crab with Roe
- Abalone Confit, Pigeon-Plankton Jus



Others' Reviews About Us



K_ken25
Bangkok, Thailand
Level 6 Contributor

- 82 reviews
- 58 restaurant reviews
- 42 helpful votes

"Great hideaway and lovely restaurant in central"

★★★★★ Reviewed 4 weeks ago via mobile

I love it. Fresh seafood. Good deco. Nice ambience. Reasonable price. Attentive service. I had a great lunch. Chef Sandy is very friendly and I can feel her passion in what she's doing.



Visited August 2016



mzxu
Shanghai
1 review

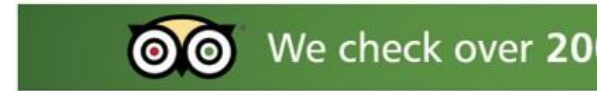
"Birthday dinner"

★★★★★ Reviewed 5 August 2016 via mobile

It was a fabulous experience dining at the Table. Chef Sandy is such a pleasant host; her love for the quality of food she serves, the ingredients she uses to satisfy one's sense of taste and fusion presentations all make this place a fine dining.

This is truly a dining at private kitchen you don't want to miss. Sandy makes sure all her guests feel close and intimate while dining at her place.

Visited August 2016



Table

★★★★★ 19 Reviews | #2 of 4,829 Restaurants in Hong Kong

Sheung Wan | Seafood, Asian fusion

Overview | Reviews (19) | Q&A | Things to do Nearby



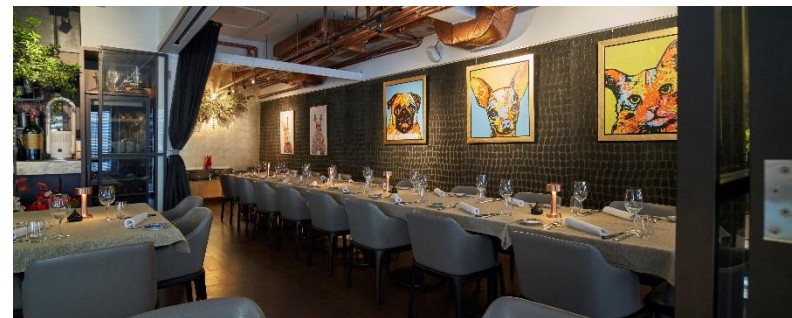
depurated seafood specialist | 淨化海鮮

Venue Details



- Year of Launched: April 2014
- Floor Area: 3000 sq. ft.
- Venue Capacity:
 - Total 55 pax
 - Main Dining Area - 25 pax
 - Private Room (S) - 8 pax
 - Private Room (M) - 12 pax
 - Private Room (L) - 18 pax
 - Private Room (LL) – 26 pax
- Standing:
 - Total Capacity - 116 pax
 - Bar Area - 10 pax
- Credit Cards: Visa, MasterCard, American Express and Union Pay

TABLE occupies a 3,000 square foot space at The Pemberton in Sheung Wan. TABLE is a contemporary Western restaurant located in the prime area of Sheung Wan, which features Depurated Seafood and Ingredient Based Cuisine. TABLE is seating for up to 55, in addition to tables set throughout the restaurant, seating is also available in the bar area and in 4 private room settings, which can accommodate up to 6 to 24 diners each.



Standard Minimum Spending



	Whole Premises	Main Dining Room	The Long Glass Salon	The Gold Room	The Cats Room
Max. Capacity	55 persons	38 persons	24 persons	6 persons	12 persons
DINNER					
Monday – Thursday	\$50,000	\$30,000	\$27,000	\$6,000	\$12,000
Friday & Saturday	\$58,000	\$45,000	\$32,000	\$9,000	\$15,000
LUNCH					
Monday – Saturday	\$20,000	\$11,000	\$7,000	\$2,400	\$3,600

The above minimum spending amounts exclude 10% service charge.

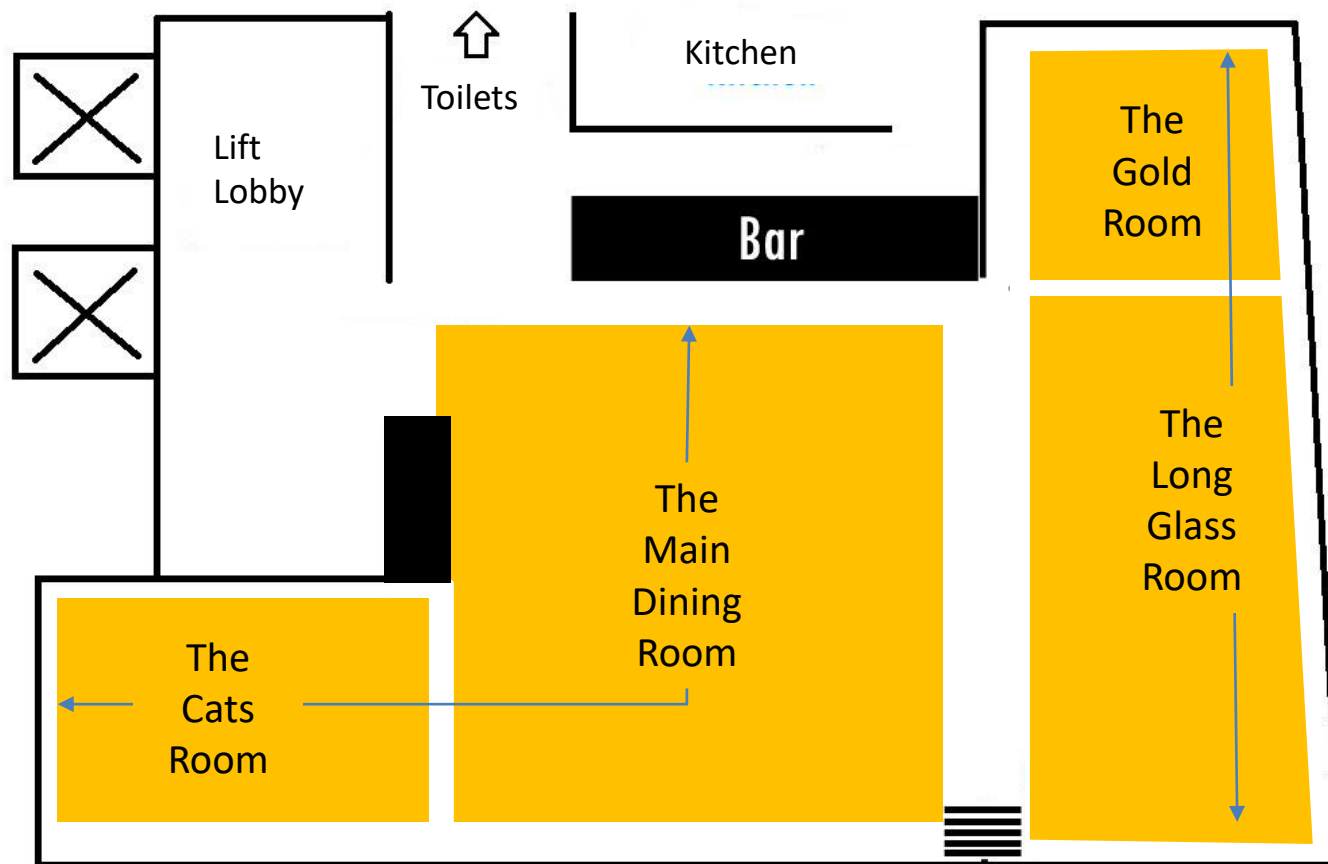
Beverage Package



Duration	Price / Pax	Package
3 hours	\$400	Free Flow of Sparkling, House Red & White Wine, Soft Drinks, Orange Juice
4 hours	\$488	
Prices subject to 10% service charge		



Floor Plan



8/F, The Pemberton,
22-26 Bonham Strand
Sheung Wan, Hong Kong
table.seafood@gmail.com

2815-2367

Bonham Strand



Event Summary

- Corkage Charges:
 - HK\$300 / bottle (Can be used towards purchases of alcoholic beverages); or
 - Buy 1 bottle Free 1 bottle corkage
- Service Charges: 10%
- Cake Cutting Fees: 0%
- Cover Charge Includes:
 - Usage of venue during the time allowed above (Overtime charges may apply)
 - Items in the attached menu
- Deposit Policies:
 - Deposit of 50% is required to secure the booking.
 - No refund will be made if cancelled less than 7 days before the actual event date.

*Warm Reminder: Outside food is not permitted

Contact Us



- **Address:** 8/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan, Hong Kong
- **Operation Hours:** Monday to Saturday
12:00 pm to 11:00 pm
- **Tel:** +852 2815 2367
- **Email:** table.seafood@gmail.com
- **URL:** <http://www.tablebysandykeung.com/>
- **Transportation:** 1 minute walk from MTR Sheung Wan Station Exit A2

Thank you for your interest with **TABLE by Sandy Keung**. Please visit or contact us for more information!



depurated seafood specialist | 淨化海鮮