



Party Package

About Us



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

“Ingredient Based”
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.
- Specializing in live seafood and other fine ingredients, **TABLE** is a pioneer in the concept of ingredient based cuisine. Not restricting by traditional geographical cuisine, culinary team has the free hand to decide the best preparation method that suits a particular ingredient. Food preparation style range from French, Italian, Japanese, Korean, etc.
- Our restaurant is defined not by types of cuisine but as "ingredients based", so you will find our style is eclectic with diverse preparations and ingredients including Continental, Japanese, Korean, etc. in the same meal. This may be very interesting / challenging for a wine paring event.
- We spend our time and money on ingredients, not the decor nor molecular plating. Besides seafood, we also have great affinity for landed animal products and currently feature different iberico and other seasonal meat products such as Salt Marsh Lamb, Korean 1++ Ribeye etc.

Some Signature Dishes

T A B L E 
by Sandy Kenny

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



depurated seafood specialist | 淨化海鮮

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 dinning 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 dinning.

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

Visited August 2016



We check over 20

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](#)



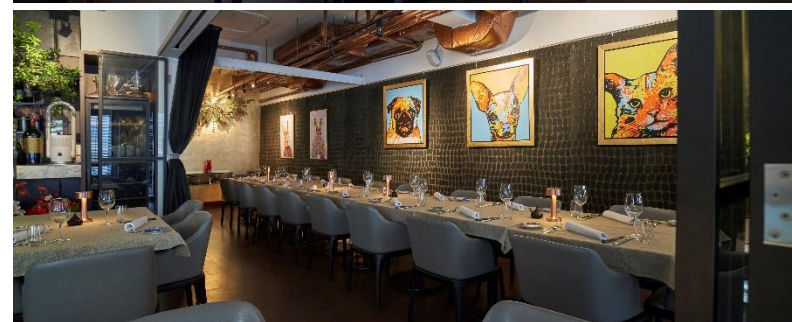
depurated seafood specialist | 淨化海鮮

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 8 to 28 diners each.



Standard Minimum Spending

(November 2022 – January 2023)



	Whole Premises	Main Dining Room	The Long Glass Salon	The Rabbit Hole	The Cats Room
Max. Capacity	55 persons	38 persons	26 persons	6 persons	12 persons
DINNER					
Monday – Thursday	\$50,000	\$30,000	\$22,000	\$8,000	\$12,000
Friday & Saturday	\$70,000	\$50,000	\$35,000	\$9,000	\$15,000
LUNCH					
Monday – Saturday	\$20,000	\$11,000	\$10,000	\$3,600	\$5,000

Standard Minimum Spending

(February 2023 – September 2023)



	Whole Premises	Main Dining Room	The Long Glass Salon	2 Dogs & 1 Cat Salon	The Rabbit Hole	The Cats Room
Max. Capacity	55 persons	38 persons	26 persons	18 persons	6 persons	12 persons
DINNER						
Monday – Thursday	\$50,000	\$30,000	\$27,000	\$18,000	\$6,000	\$12,000
Friday & Saturday	\$58,000	\$45,000	\$32,000	\$23,000	\$9,000	\$15,000
LUNCH						
Monday – Saturday	\$20,000	\$11,000	\$7,000	\$5,400	\$2,400	\$3,600

Beverage Package

T A B L E 
by Sandy Kenney

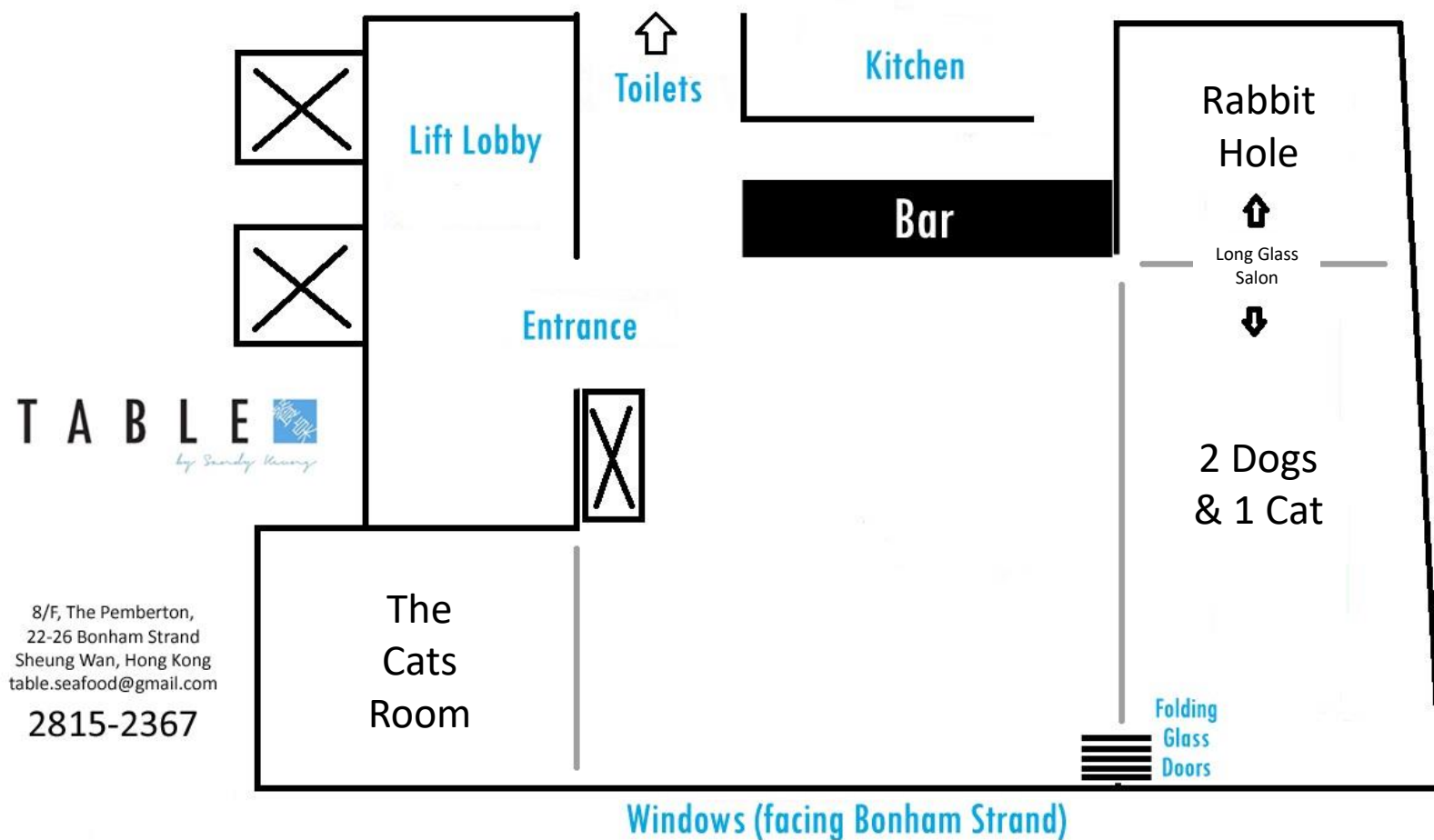
Duration	Price / Pax	Package
3 hours	\$300	Free Flow of Sparkling, House Red & White Wine, Soft Drinks, Orange Juice
4 hours	\$388	

Prices subject to 10% service charge



Floor Plan

T A B L E 
by Sandy Kwong



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
- **Parking:** Valet parking available

Thank you for your interest with **TABLE**,
Please visit or contact us for more information!

TABLE 
by Sandy Keung



depurated seafood specialist | 淨化海鮮