



Private Event Package

About Us

T A B L E 
by Sandy Keung

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

TABLE by Sandy Keung (“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 “relocking” them back to out-of- ocean condition.

At TABLE, we incorporate seasonal ingredients according to Traditional Chinese medicine principles and the 24 Solar Terms to maintain harmony and optimize inner wellbeing. We apply our secret ingredients of happiness to create a progressive, sophisticated 'Conscious Ingredient-Based Cuisine' that is uniquely Hong Kong and uniquely 'Sandy'.

Our restaurant is defined not by geography but as "ingredients based". Our style is eclectic with diverse preparation methods and ingredients, authentically reflective of the creator’s cultural background.

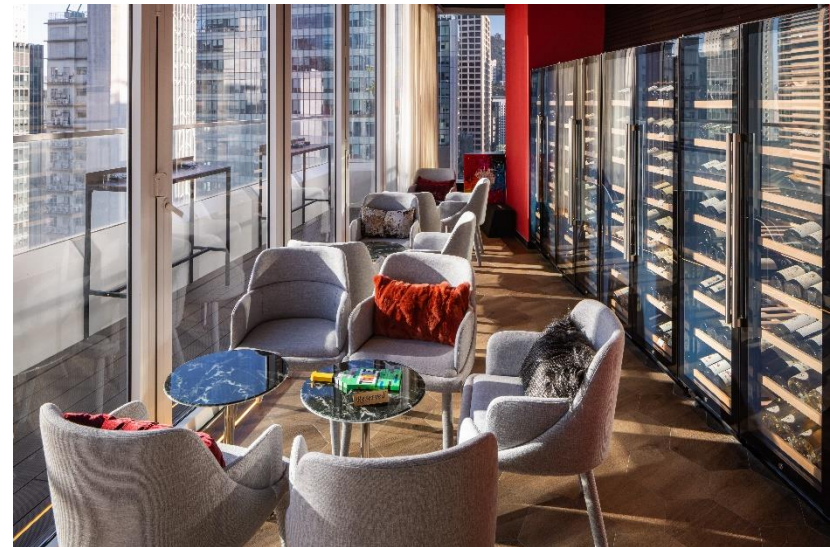


Restaurant Details

- Year of Launch: 2014
- Floor Area: 4,800 sq. ft.
- Venue Capacity:
- Total 60 pax
 - Main Dining Area - 25 pax
 - Private Room (Bonny) - 8 pax
 - Private Room (Flower) - 10 pax
 - Private Room (Glass) - 14 pax
 - Private Room (Cats) – 20 pax
- Standing: - Total Capacity: 150 pax
- Wine Lounge + Balcony: 40 pax

TABLE serves modern creative Ingredient-Based cuisine that features ozone deperated seafood and other fine ingredients. Its dishes are tailored based on seasonality principles of traditional Chinese Medicine.

Located at the heart of Central on 23/F of H Queen's, TABLE takes up more than 4,800 sqft and can seat up to 80 pax with 4 private room settings. It also has a balcony of more than 60 feet long with open view where you can see all the way to the ferris wheel at the Central Pier.



Standard Minimum Spending

	Whole Venue*	The Cats Room	The Glass Room	Flower Room	Room Bonny	Wine Lounge**
Max. Capacity	60 persons	20 persons	14 persons	12 persons	8 persons	40 persons
DINNER						12:00-16:00
Monday – Thursday	\$75,000	\$24,000	\$14,000	\$20,000	\$14,000	\$10,000
Friday & Saturday	\$90,000	\$26,000	\$16,000	\$22,000	\$16,000	\$15,000
LUNCH						16:00–19:00
Monday – Saturday	\$40,000	\$14,000	\$9,800	\$7,000	\$7,000	\$20,000

All amounts above are subject to 10% service charge. Whole Venue excluding Room Bonny.

* Includes all dining areas except Room Bonny.

** Wine Lounge + Balcony can be hired for drinks only / cocktail event any time of the day. Minimum spending amounts above are based on every 3 hours.

Main Dining Area



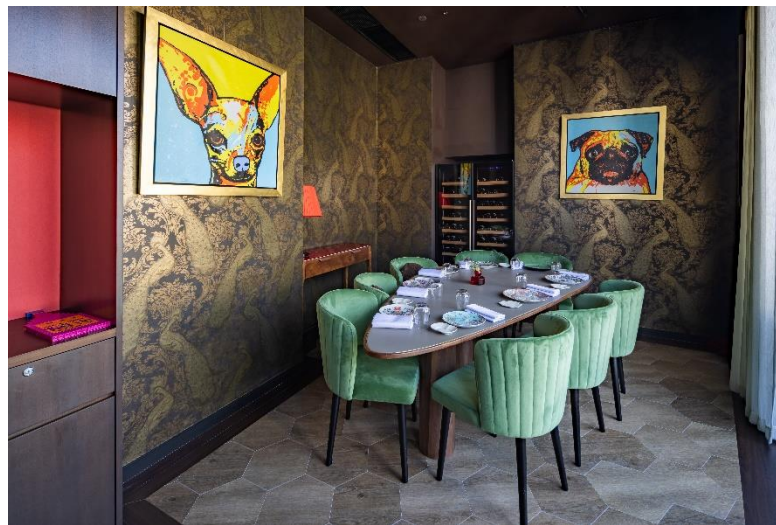
All Day Wine Lounge

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Room Bonny

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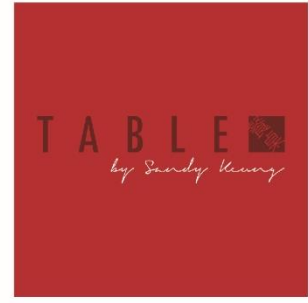
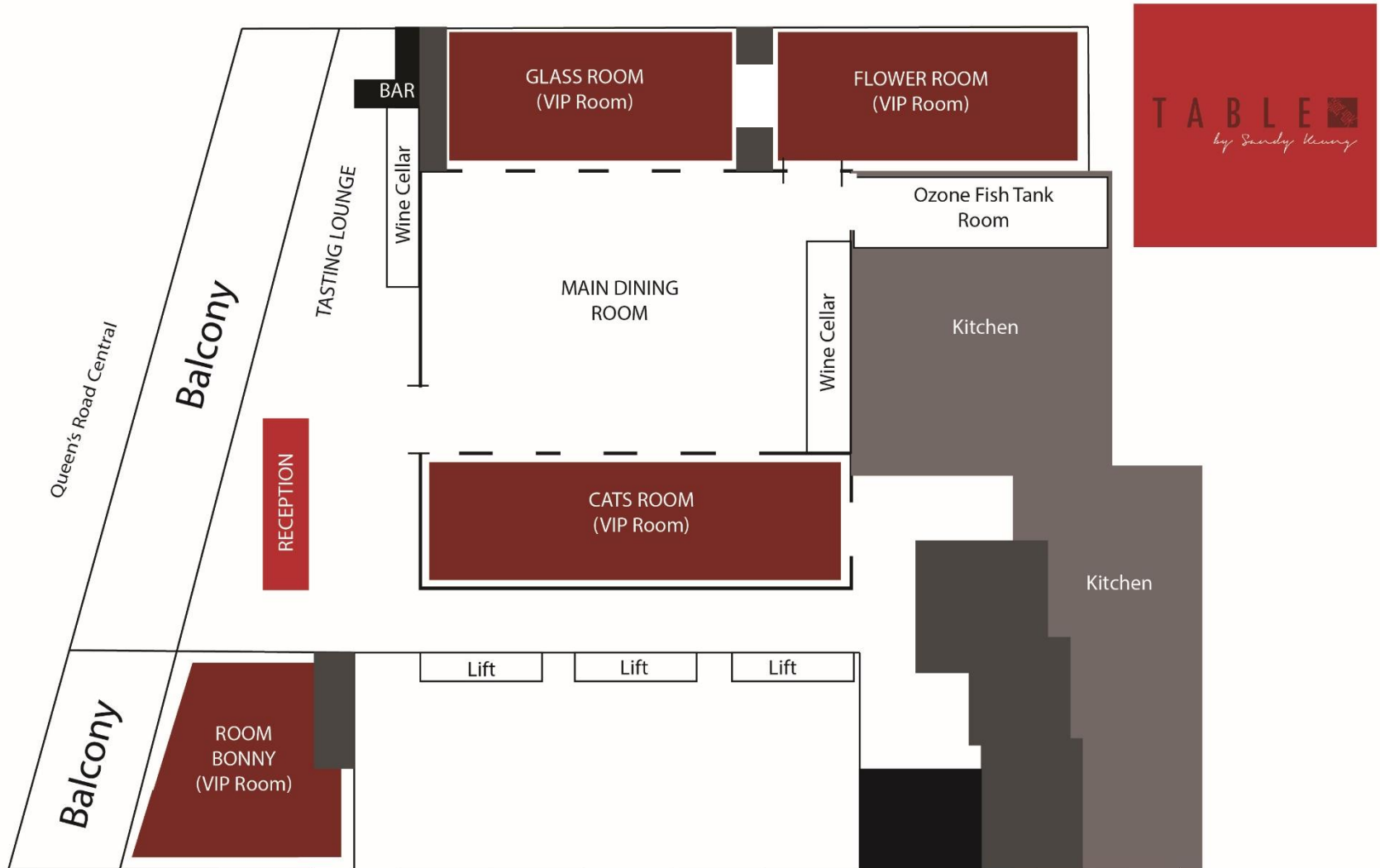


Flower Room

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Floor Plan



Beverage Package

Duration	Price / Pax	Package
2 hours	\$389	Standard Drinks Package. Add on \$209 for each additional hour.
2 hours	\$589	Premium Drinks Package. Add on \$309 for each additional hour.

Free flow of House or Premium Sparkling, White and Red Wine, Soft Drinks & Orange Juices.

(Prices subject to 10% service charge)



Event Summary



Standard Corkage Charges:

- HK\$400 / 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 a private event booking.
- No refund will be made if cancelled less than 10 working days before the actual event date.

Outside Food: Not permitted

Contact Us



Address: 23/F, H Queen's, 80 Queens Road Central, Central, Hong Kong

Operating Hours: Monday to Saturday
12:00 pm to 11:00 pm

Whatsapp: (852) 6827 8585

Email: table.seafood@gmail.com

URL: <http://www.tablebysandykeung.com/>

Transportation: MTR Central Station, Exit D2

Parking: The Centre (99 Queen's Road Central); or
Man Yee Building (68 Des Veoux Road Central)

Thank you for your interest with TABLE by Sandy Keung.

Please visit or contact us for more information!