

yum cha | steamed 蒸點



	longtime dim sum platter (8) chef's selection of four dumplings, two pieces each 朗廷八寶	38
	king prawn dumplings (3)	13
	蝦餃皇	
	pork, prawn & mushroom shu mai, roe (4) 魚籽豬蝦燒賣	15
	chicken shu mai, truffle mince, scallion, celery (4) 黑鬆露雞燒賣	15
	pork xiao long bao (3) 小籠包	13
	scallop, prawn & spinach dumplings, roe (3)	15
	魚籽菠菜帶子餃	
	prawn & chive dumplings, water chestnut (3)	13
	鮮蝦韭菜餃	
	seafood dumplings (3)	15
	prawn, scallop, fish, coriander 蝶豆花海鮮餃	
	prawn & duck dumplings, coriander (3) 火鴨鮮蝦餃	15
	black truffle & shiitake mushroom crystal dumplings (3)	15
	黑鬆露野菌餃	
	vegetarian dumplings (3)	12
	bamboo shoot, shiitake & wood ear mushroom, carrot, celery 羅漢齋素餃	
	sticky rice in lotus leaf (2) minced chicken, lup cheong & shiitake mushroom 珍珠荷葉糯米雞	12
	pork ribs, fermented black bean sauce 豉汁蒸排骨	15
	phoenix claws, fermented black bean sauce 豉汁蒸鳳爪	15
	barbequed pork buns (3) 蜜汁叉燒包	15
	molten salted eggs custard buns (3)	15
	金黃流沙包	
	piggy custard buns (2)	9
	豬仔奶皇包	
	golden sponge cake, house made taro puree	9
	馬拉糕	



chef's recommendation



vegetarian

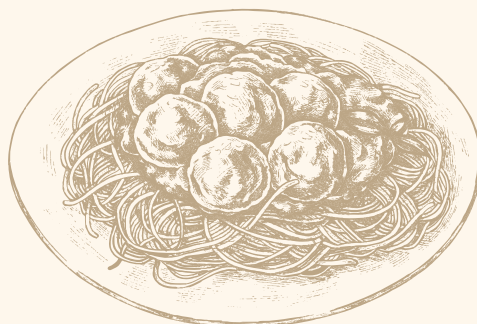


low gluten

please note that yum cha selections cannot be customised to accommodate dietary requirements.
a 2% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.

yum cha | kitchen snacks 巧手小吃

- | | |
|--|----|
|  signature crispy duck pancakes (6)
crepe pancakes, cucumber, scallions, house made hoisin sauce
朗廷香酥鴨 | 33 |
|  baked half shell scallops (4) 
black truffle, cheese
黑鬆露焗半殼帶子 | 45 |
|  foie gras sesame prawn toast (4)
鵝肝醬芝麻蝦多士 | 23 |
| soy sauce noodle, bean sprouts, shallot  | 15 |
| roast duck, house made plum sauce
明爐燒鴨 | 25 |
| lobster crackers
美味炸龍蝦片 | 9 |
| yum cha sweet & sour pork
咕嚕肉 | 17 |
| yum cha honey chicken
蜜糖雞 | 17 |
| asian green, premium oyster sauce, garlic flakes  | 15 |
| sautéed string beans
minced chicken, house made xo sauce
乾煸四季豆 | 15 |



chef's recommendation







vegetarian



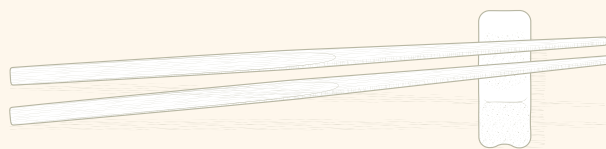
gluten free


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yum cha | kitchen snacks 巧手小吃

-  crispy fried squid, salt & pepper 17
椒鹽鮮魷
- stir fried turnip cake, house made xo sauce 15
xo 醬炒蘿蔔糕
- lettuce wraps (2) 17
minced chicken, shiitake mushroom, oyster sauce
雞肉生菜包
- pan fried pork gyoza (3) 15
香煎鍋貼
-  baked barbequed pork buns (3) 15
雪山叉燒餐包
- barbequed pork crisps, almond flakes (3) 15
香脆叉燒酥
- deep fried glutinous rice dumplings (3) 13
minced pork, shrimp, celery, dried radish
家鄉咸水角
-  crispy bean curd prawn rolls (3) 17
鮮蝦腐皮卷
- barbequed pork & duck spring rolls (3) 15
鴨肉叉燒春卷
- classic pork spring rolls (3) 13
春卷
- vegetarian spring rolls (3)  12
素春卷

yum cha | soups 湯羹類



- chicken sweet corn soup, pumpkin puree, egg white 15
鷄茸粟米南瓜羹
- crab meat sweet corn soup, fish roe, egg white 17
蟹肉粟米南瓜羹
- traditional won ton soup 15
prawn won ton, barbequed pork, broccoli, superior broth
港式雲吞湯
- si chuan style hot & sour soup  18
barbequed pork, shrimp, tofu, bamboo shoot, wood ear mushroom
酸辣湯



chef's recommendation



vegetarian



spicy

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yum cha | cheung fun (rice noodle rolls) 手工腸粉




available daily from 11am-3pm

-  rice noodle roll, crispy bean curd prawn roll  25
春風得意腸粉
- rice noodle roll, king prawn, coriander  23
大蝦腸粉
- rice noodle roll, barbequed pork  21
蜜汁叉燒腸粉
- rice noodle roll, minced beef, coriander  21
香茜牛肉腸粉
- rice noodle roll, seasonal vegetable   19
菜遠齋腸粉
- rice noodle roll, traditional dough fritter  19
大排檔炸兩

choice of original rice noodle rolls or spinach rice noodle rolls

caution: soy sauce is not gluten free. please advise staff for gluten free soy sauce.

yum cha | sweets 精致甜點

- hong kong egg tarts  13
出爐蛋撻
- sesame balls  12
glutinous rice balls, adzuki bean fillings, black & white sesame
芝麻紅豆煎堆
-  deep fried vanilla ice cream  17
firmly coated vanilla ice cream in breadcrumbs deep fried to perfection
香草炸雪糕
- mango pillow crepe  17
whipped cream, mango chunk
芒果班戟
- lychee & osmanthus jelly  9
traditional Chinese dessert jelly filled with the colours of autumn fragrant
osmanthus, lychee, goji berries
養顏荔枝桂花糕



chef's recommendation



vegetarian



low gluten

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朗
廷



longtime

banquet | forbidden duck

99 per person – this menu is designed for a minimum of two people

chicken sweet corn soup
pumpkin puree, egg white
鷄茸粟米南瓜羹

forbidden duck two ways
we don't pre-carve this somewhere else and rob you of the experience. table side. always.
北京鴨二食

one: duck pancakes (12)
crepe pancakes, cucumber, scallions, house made hoisin sauce.
片皮鴨

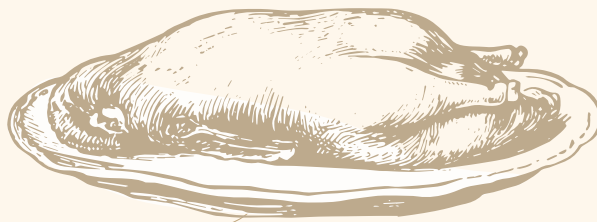
two: lettuce wraps (6)
wok tossed diced duck, shiitake mushrooms, seasonal vegetables,
oyster sauce, crisp cos lettuce cups
生菜包

wok fried wagyu
wasabi, capsicums, onion, mushroom, garlic
芥末和牛粒

seasonal vegetables
premium oyster sauce, garlic flakes
白灼時令蔬菜配頂級蠔油

truffle fried rice
black truffle, mixed mushrooms, egg
黑鬆露野菌炒飯

mango pillow crepe
whipped cream, mango chunk
芒果班戟



please advise staff of any dietary requirements.
a 2% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.

banquet | jumbo tiger prawn & steak

89 per person – this menu is designed for a minimum of two people

baked half shell scallop
black truffle, cheese
黑鬆露焗半殼帶子

typhoon shelter jumbo tiger prawn
an aromatic delight featuring crispy golden crumb, wok fried garlic, dried chilli, spices,
that delivers just the right level of piquancy and heat
避風塘澳洲老虎大蝦

sweet & sour pork
secret family recipe served with seasonal fruits
火龍咕嚕肉

wok fried wagyu
wasabi, capsicums, onion, mushroom, garlic
芥末和牛粒

seasonal vegetables
premium oyster sauce, garlic flakes
白灼時令蔬菜配頂級蠔油

truffle fried rice
black truffle, mixed mushrooms, egg
黑鬆露野菌炒飯

mango pillow crepe
whipped cream, mango chunk
芒果班戟



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banquet | gluten free

49 per person

baked half shell scallop

black truffle, cheese

黑鬆露焗半殼帶子

wok fried wagyu

wasabi, capsicums, onion, mushroom, garlic

芥末和牛粒

seasonal vegetables

wok fried, garlic

蒜蓉炒新鮮農場時蔬

truffle fried rice

black truffle, mixed mushrooms, egg

黑鬆露野菌炒飯

banquet | vegan

42 per person

vegetarian spring roll

素菜春卷

wok fried mushroom

cherry tomato, dragon fruit, sweet & sour sauce

甜酸野菌粒

gai lan two ways

crispy leaves deep fried to perfection and

crunchy thick stems blanched and stir fried with shaoxing wine

雙味芥蘭

truffle fried rice

black truffle, mixed mushrooms

黑鬆露野菌炒飯

please advise staff of any dietary requirements.

a 2% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.

a la carte | live seafood 生猛海鮮

the ultimate sea-to-table experience with a rotating selection of luxurious and exotic seasonal bests. all live seafood is subject to market price.



lobster two ways
龍蝦二食 – 刺身，避風塘

one:
fresh lobster sashimi, wasabi, kikkoman soy sauce

two:
typhoon shelter style - an aromatic delight featuring crispy golden crumb, wok fried garlic, dried chilli, and spices, that delivers just the right level of piquancy and heat.

lobster
游水龍蝦

wok fried cantonese-style, ginger, scallions
姜葱焗龍蝦
add longevity noodles 20
加長壽伊麵

wok fried, black pepper, garlic butter
黑椒蒜子焗龍蝦
add squid ink noodles 20
加墨魚汁拉麵

coral trout
游水星斑

steamed cantonese-style, ginger, scallions
姜葱游水星斑

pan seared, japanese sweet soy sauce
煎封游水星斑

crispy fried, pineapple, capsicum, sweet & sour mandarin sauce
鬆子游水星斑

abalone (pre-order only)
游水鮑魚 (預定)

crab (seasonal/pre-order only)
游水蟹 (預定)

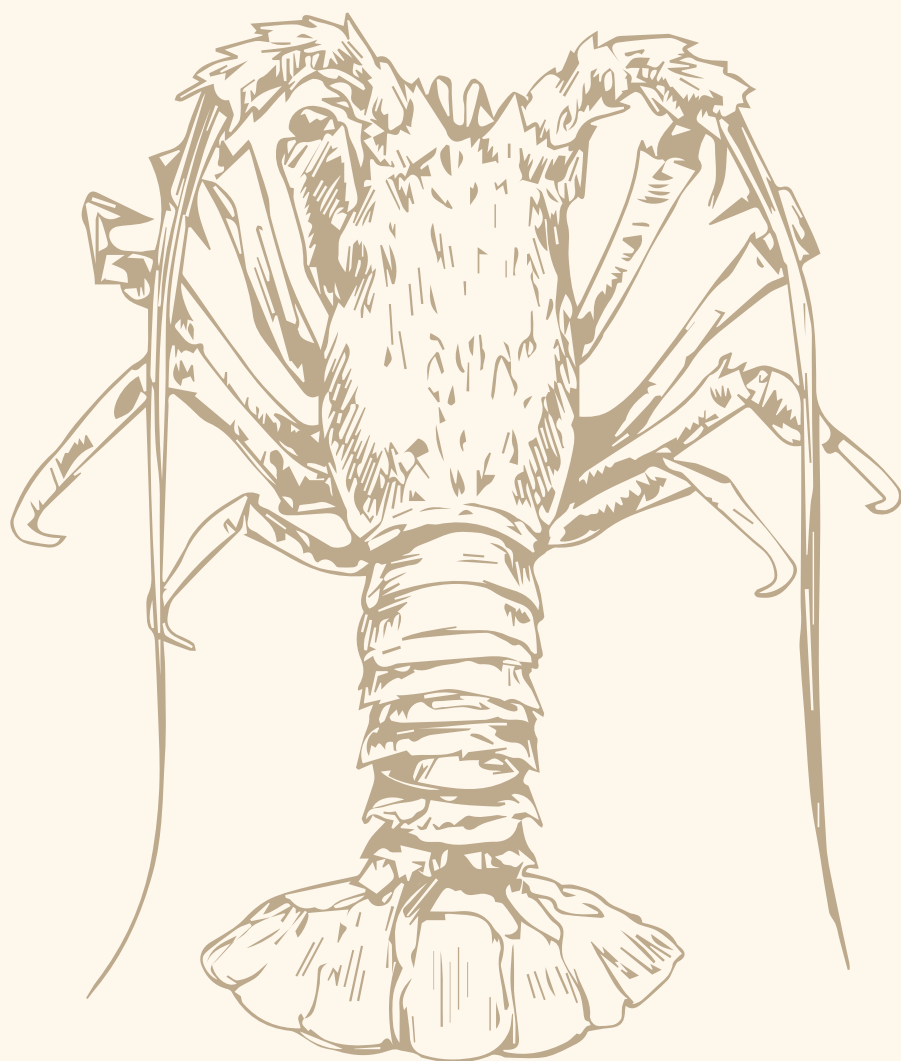
king crab, snow crab, mud crab
皇帝蟹，貴妃蟹，泥蟹



chef's recommendation

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a 2% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.




a la carte | typhoon shelter 避風塘

“typhoon shelter” seafood, an iconic hong kong cuisine, originated from the thriving nightlife hub at the waterfront of causeway bay. this protected bay was also a perfect place of refuge during the typhoon season and came to be known formally as typhoon shelter. gradually, it also became home to a small fleet of floating restaurants. diners were ferried for the dishes of these boat people, and the best-known is typhoon shelter crab, an aromatic delight featuring crispy golden crumb, wok fried garlic, dried chilli, and spices, that delivers just the right level of piquancy and heat.

lobster 避風塘龍蝦	market price
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soft shell crab 避風塘軟殼蟹	55
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 jumbo tiger prawn 避風塘澳洲老虎大蝦	57
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calamari 避風塘鮮魷魚	45
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a la carte | seafood 海鮮煮意

jumbo tiger prawn (4) soy glazed 豉油皇澳洲老虎大蝦	57
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 jumbo tiger prawn (4) black pepper, garlic butter 黑椒蒜蓉澳洲老虎大蝦	57
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singapore style soft shell crab  egg white, tomato, chilli 星洲軟殼蟹	55
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seafood combination prawn, scallop, squid, japanese egg tofu, oyster sauce 海鮮扒日式玉子豆腐	39
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xo pipis  pipis in house made XO sauce xo 炒蜆	55
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si chuan style boiled fish  snapper fillet, si chuan peppercorn, red chilli pepper, hot chilli oil 四川水煮魚	45
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chef's recommendation



spicy

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a la carte | poultry 家禽



forbidden duck two ways 129
we don't pre-carve this somewhere else and rob you of the experience.
table side. always.
北京鴨二食

one: duck pancakes (12)
crepe pancakes, cucumber, scallions, house made hoisin sauce.
片皮鴨

add pancakes (6) \$6
add bao (2) \$5

two: lettuce wraps (6)
wok tossed diced duck, shiitake mushrooms, seasonal vegetables,
oyster sauce, crisp cos lettuce cups
生菜包

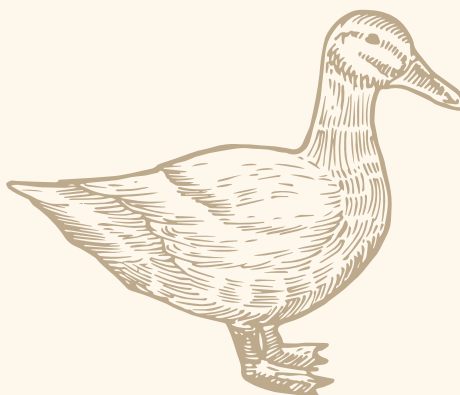
add lettuce wraps (2) \$5

crispy roast duck 49
half bird, lychee, house made plum sauce
梅醬荔枝燒鴨半隻

crispy skin chicken 39
half bird, soy vinaigrette, crispy gai lan leaves
鴻運山東雞半隻

honey glazed chicken 39
white sesame
招牌蜜糖雞

si chuan popcorn chicken  45
diced chicken, si chuan peppercorn, red chilli pepper
乾煸辣子雞






chef's recommendation



spicy

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a 2% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.

a la carte | pork, beef, lamb 豬牛羊

- | | | |
|--|---|----|
|  | signature charred barbequed wagyu ⌚ 25 mins
honey glaze, gold flakes
招牌黑金和牛叉燒皇 | 88 |
|  | wok fried wagyu
wasabi, capsicums, onion, mushroom, garlic
芥末和牛粒 | 55 |
|  | sweet & sour pork
secret family recipe, seasonal fruit
火龍咕嚕肉 | 39 |
| | salt & pepper iberico pork
椒鹽黑毛豬排 | 42 |
| | peking style iberico pork
pineapple, onion, black soy vinaigrette
京都黑毛豬排 | 42 |
| | 18 hours slow cooked pork belly
garlic, soy, black vinegar, five spices, red wine, greens
蜜餞東坡肉 | 39 |
| | wok fried lamb fillets
garlic & scallions, house made mongolian sauce
蒙古羊 | 42 |



chef's recommendation



25 mins

please advise staff of any dietary requirements.

a 1.5% surcharge applies for all credit card transactions. a 15% surcharge applies on all public holidays.

a la carte | rice & noodles 粉麵飯

-  wok fried rice noodles 35
wagyu beef fillets, onion, bean sprouts
乾炒和牛河粉
- crispy fried chow mein noodles 38
prawn, scallop, ginger, scallion
大蝦帶子炒麵
-  truffle fried rice   28
black truffle, mixed mushroom, egg
黑鬆露野菌炒飯
- special fried rice  27
barbequed pork, shrimp, egg
揚州炒飯
- steamed jasmine rice  7
per bowl
絲苗白飯

a la carte | vegetables 新鮮時蔬

- gai lan two ways  28
crispy leaves deep fried to perfection and
crunchy thick stems blanched and stir fried with shaoxing wine
雙味芥蘭
- gai lan  25
poached, premium oyster sauce, garlic flakes
白灼芥蘭配頂級蠔油
- seasonal vegetables   25
wok fried, garlic
蒜蓉炒新鮮農場時蔬
- wok fried mushroom  33
cherry tomato, dragon fruit, sweet & sour sauce
甜酸野菌粒



chef's recommendation



vegetarian



gluten free

please advise staff of any dietary requirements.

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longtime

private dining room

savour exceptional cantonese cuisine in our beautifully presented private dining room, with dedicated personal service, for your next function or big celebration.

please inquire for availability, minimum spend requirements and how we can help plan your next special occasion. we'll make it an event to remember for a longtime.

booking policy + surcharge

please note a 2% surcharge applies for all credit card transactions.

a 15% surcharge applies on all public holidays. no split bills.

we take note of your table preference; however, table location is subject to change.

your seats will be held for 15 minutes post your reservation booking time.

allergies + dietary requests

due to the potential of trace allergens in the working environment and supplied ingredients, longtime dining cannot guarantee completely allergy-free dining experiences. while we take steps to minimise risk and safely handle the foods that contain potential allergens, cross contamination may occur. customers with food allergies or other nutritional concerns are advised to notify the server. thank you.

feedback

longtime loves feedback – scan qr code



longtime



朗
廷



longtime