yum cha | steamed 蒸點

Iongtime dim sum platter (8)



	chef's selection of four dumplings, two pieces each 朗廷八寶	
	king prawn dumplings (3) 6 蝦餃皇	16
0	squid ink, wasabi, squid, prawn dumplings (3) 墨魚汁芥末蝦餃	18
	pork, prawn & mushroom shu mai, roe (4) 魚籽猪蝦燒賣	18
	chicken shu mai, truffle mince, scallion, celery (4) 黑鬆露鷄燒賣	18
	pork xiao long bao (3) 小籠包	14
0	scallop, prawn & spinach dumplings, coriander, roe (3) 6 魚籽菠菜帶子餃	18
	prawn & chive dumplings, water chestnut (3) 區 鮮蝦韭菜餃	15
0	seafood dumplings (3) ⑥ prawn, scallop, fish, coriander, butterfly pea flower 蝶豆花海鮮餃	18
0	prawn & duck dumplings, coriander (3) 火鴨鮮蝦餃	17
0	black truffle, shiitake mushroom & coriander crystal dumplings (3) ᠾ 🥖 黑鬆露野菌餃	17
	vegetarian dumplings (3) 6 / bamboo shoot, shiitake & wood ear mushroom, carrot, celery, dragon fruit 羅漢齋素餃	16
	sticky rice in lotus leaf (2) minced chicken, lup cheong (pork) & shiitake mushroom 珍珠荷葉糯米鷄	16
	pork ribs, fermented black bean sauce 豉汁蒸排骨	16
	phoenix claws, fermented black bean sauce 豉汁蒸鳳爪	17
0	barbequed pork buns (3) 蜜汁叉燒包	17
	molten salted eggs custard buns (3) 🗸 金黄流沙包	18
	piggy buns (2) 🥖 猪仔包	12
	golden sponge cake, house made taro puree 🖊 馬拉糕	12
	C chef's recommendation vegetarian G low gluten	

yum cha | kitchen snacks 巧手小吃

0	signature crispy duck pancakes (6) (limited item) crepe pancakes, cucumber, scallions, house made hoisin sauce 朗廷香酥鴨	38
	soy sauce noodle, bean sprouts, shallot 豉油皇炒酒	16
	roast duck, house made plum sauce (limited item) 明爐燒鴨	25
	lobster crackers 美味炸龍蝦片	9
	yum cha sweet & sour pork 咕嚕肉	18
	yum cha honey chicken 蜜糖鶏	18
	asian green, premium oyster sauce, garlic flakes 郊外油菜	18
0	sautéed string beans minced chicken, house made xo sauce 乾煸四季豆	18
0	salt & pepper quail 椒鹽鶴鶉	25
0	crispy fried squid, salt & pepper 椒鹽鮮魷	25
	stir fried turnip cake, house made xo sauce xo 醬炒蘿히糕	18
	lettuce wraps (2) minced chicken, shiitake mushroom, oyster sauce 鷄肉生菜包	18
	pan fried pork, coriander gyoza (3) 香煎鍋貼	17
0	salt & pepper sakura shrimp 椒鹽櫻花蝦	25
0	foie gras sesame prawn toast 鵝肝蝦多士	19
0	baked barbequed pork buns (3) (limited item) 雪山叉燒餐包	16
	deep fried glutinous rice dumplings (3) minced pork, shrimp, celery, dried radish, coriander 家鄉咸水角	14
0	crispy bean curd prawn rolls (3) 鮮蝦腐皮卷	22
0	avocado prawn spring rolls (2) 牛油果大蝦春卷	18
	classic pork spring rolls (3) 猪肉春卷	16
	vegetarian spring rolls (3) 素春卷	13

🔘 chef's recommendation

/ vegetarian

yum cha | soups 湯羹類

	chicken sweet corn soup, pumpkin puree, egg white 鷄茸粟米南瓜羹	17
	crab meat sweet corn soup, fish roe, egg white 蟹肉粟米羹	21
	traditional won ton soup prawn won ton, barbequed pork, broccoli, superior broth 港式雲吞湯	18
	si chuan style hot & sour soup 🚯 barbequed pork, shrimp, tofu, bamboo shoot, wood ear mushroom 酸辣湯	18
	yum cha cheung fun (rice noodle rolls) 手工腸粉 available daily from 11am-3pm	
С	rice noodle roll, crispy bean curd prawn 春風得意腸粉	26
	rice noodle roll, king prawn, champion wine (drunken) ⑥	25
C	rice noodle roll, roasted duck, foie gras 鵝肝火鴨腸粉	25
	rice noodle roll, barbequed pork 蜜汁叉燒腸粉	23
	rice noodle roll, minced beef 香茜牛肉腸粉	23
	rice noodle roll, seasonal vegetable 😡 🕖 菜遠齋腸粉	23
	rice noodle roll, traditional dough fritter <i>《</i> 大排檔炸兩	23

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.

🔘 chef's recommendation 🧳 vegetarian 🕼 low gluten

spicy

yum cha | sweets 精致甜點

	hong kong egg tarts (3) 👔 出爐蛋撻	16
	sesame balls (3) <i>(</i> glutinous rice balls, adzuki bean fillings, black & white sesame 芝麻紅豆煎堆	16
)	deep fried vanilla ice cream firmly coated vanilla ice cream in breadcrumbs deep fried to perfection 香草炸雪糕	22
	mango pillow crepe whipped cream, mango chunk 芒果班戟	19
	lychee & osmanthus jelly traditional Chinese dessert jelly filled with the colours of autumn fragrant osmanthus, lychee, goji berries 養顔荔枝桂花糕	15

** all desserts are limited supply.



🔘 chef's recommendation

/ vegetarian



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彎油

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

dessert of the day 精美甜點



please advise staff of any dietary requirements. a 2% surcharge applies for all credit card transactions. a 20% surcharge applies on all public holidays.

banquet | jumbo tiger prawn & steak

89 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

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鯨油

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

dessert of the day 精美甜點



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banquet | gluten free

49 per person

salt & pepper silken tofu 椒鹽綉娟豆腐

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

salt & pepper silken tofu 椒鹽綉娟豆腐

mushroom cashew nuts with mango salsa, celery, carrot, garlic, scallion, ginger 香芒腰果蘑菇

seasonal vegetables wok fried, garlic 蒜蓉炒新鮮農場時蔬

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

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 35 加長壽伊諭

wok fried, black pepper, garlic butter 黑椒蒜子焗龍蝦 add longevity noodles 35 加長壽伊麵

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

C chef's recommendation

please advise staff of any dietary requirements.

a 2% surcharge applies for all credit card transactions. a 20% 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
	soft shell crab 避風塘軟殼蟹	55
С	jumbo tiger prawn 避風塘澳洲老虎大蝦	57
	calamari 避風塘鮮魷魚	45
	lamb fillets 避風塘羊肉	45

a la carte | seafood 海鮮煮意

C

С	jumbo tiger prawn 的 black pepper, garlic butter 四如芋皮涵迦去由于吧	57
	黑椒蒜蓉澳洲老虎大蝦	

singapore style soft shell crab 🔥 egg white, tomato, chilli 星洲軟殻蟹



spicy

65

) chef's recommendation

please advise staff of any dietary requirements.

a 2% surcharge applies for all credit card transactions. a 20% surcharge applies on all public holidays.

a la carte | poultry 家禽

 \bigcirc

)	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	139
	one: duck pancakes (12) crepe pancakes, cucumber, scallions, house made hoisin sauce. 片皮鴨	
	add pancakes (6)\$6add 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 half bird, lychee, house made plum sauce 梅醬荔枝燒鴨半隻	55
	crispy skin chicken half bird, soy vinaigrette, crispy gai lan leaves 鴻運山東雞半夏	39
	honey glazed chicken with pistachio nuts 開心蜜糖雞	39
	chicken cashew nuts with mango salsa, celery, carrot, garlic, scallion, ginger 香芒腰果雞球	39
	si chuan popcorn chicken () diced chicken, si chuan peppercorn, red chilli pepper 乾煽辣子雞	45
	Chef's recommendation	
	please advise staff of any dietary requirements.	

please advise staff of any dietary requirements. a 2% surcharge applies for all credit card transactions. a 20% surcharge applies on all public holidays.

a la carte | pork, beef, lamb 猪牛羊

0	wok fried wagyu wasabi, capsicums, onion, mushroom, garlic 芥末和牛粒	55
0	sweet & sour pork secret family recipe, seasonal fruit 火龍咕嚕肉	39
	18 hours slow cooked pork belly garlic, soybean 紅燒東坡肉	45
	wok fried lamb fillets garlic & scallions, house made mongolian sauce 蒙古羊	45



please advise staff of any dietary requirements. a 2% surcharge applies for all credit card transactions. a 20% surcharge applies on all public holidays. chef's recommendation 25 mins

a la carte | rice & noodles 粉麺飯

0	wok fried rice noodles wagyu beef fillets, onion, bean sprouts 乾炒和牛河粉	38
	vegan char kway teow noodle <i>《</i> 素菜炒粿條	33
	crispy fried chow mein noodles prawn, scallop, ginger, scallion 大蝦帶子炒麵	39
	wagyu beef fried rice foie gras, wagyu beef, scallion, egg 鵝肝和牛炒飯	38
0	truffle fried rice	31
	special fried rice ④ barbequed pork, shrimp, egg 揚州炒飯	29
	steamed jasmine rice per bowl 絲苗白飯	7
	a la carte vegetables 新鮮時蔬	
	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	33
	gai lan poached, premium oyster sauce, garlic flakes 白灼芥蘭配頂級蠔油	31
	seasonal vegetables GF 🗸 wok fried, garlic 蒜蓉炒新鮮農場時蔬	31
	salt & pepper silken tofu @	28
	cantonese style salt & pepper corn ribs (f) (港式椒鹽粟米骨	25

please advise staff of any dietary requirements. a 2% surcharge applies for all credit card transactions. a 20% surcharge applies on all public holidays.

🚺 vegetarian

GF gluten free

C chef's recommendation

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 20% surcharge applies on all public holidays. no spilt 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

longtime