



longtime



yum cha | steamed 蒸點



	longtime dim sum platter (8) chef's selection of four dumplings, two pieces each 朗廷八寶	47
	king prawn dumplings (3) 	20
	蝦餃皇	
	squid ink, prawn & wasabi dumplings (3)	25
	墨魚汁芥末蝦餃	
	pork, prawn & mushroom shu mai, roe (4)	23
	魚籽豬蝦燒賣	
	chicken shu mai, truffle mince, scallion, celery (4)	23
	黑鬆露雞燒賣	
	pork xiao long bao (3)	18
	小籠包	
	scallop, prawn & spinach dumplings, coriander, roe (3) 	25
	魚籽菠菜帶子餃	
	chive & prawn dumplings, water chestnut (3) 	21
	鮮蝦韭菜餃	
	seafood dumplings (3) 	23
	prawn, scallop, fish, coriander, butterfly pea flower	
	蝶豆花海鮮餃	
	duck & prawn dumplings, coriander (3)	22
	火鴨鮮蝦餃	
	black truffle, shiitake mushroom & coriander crystal dumplings (3)  	23
	黑鬆露野菌餃	
	vegetarian dumplings (3)  	21
	bamboo shoot, shiitake & wood ear mushroom, carrot, celery, dragon fruit	
	羅漢齋素餃	
	sticky rice in lotus leaf (2)	22
	minced chicken, lup cheong (pork) & shiitake mushroom	
	珍珠荷葉糯米雞	
	pork ribs, fermented black bean sauce	20
	豉汁蒸排骨	
	phoenix claws, fermented black bean sauce	23
	豉汁蒸鳳爪	
	barbequed pork buns (3)	24
	蜜汁叉燒包	
	salted eggs lava buns (3) 	25
	金黃流沙包	
	piggy buns (2) 	15
	豬仔包	
	golden sponge cake, house made taro puree 	18
	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 card transactions.

a 20% surcharge applies on all public holidays. a 10% weekend surcharge applies.

yum cha | kitchen snacks 巧手小吃

	signature crispy duck pancakes (6) (limited daily supply) crepe pancakes, cucumber, scallions, house made hoisin sauce 朗廷香酥鴨	45
	soy sauce noodle, bean sprouts, shallot 	18
	lobster crackers 美味炸龍蝦片	9
	baked barbequed pork buns (3) (limited daily supply) 雪山叉燒餐包	24
	deep fried glutinous rice dumplings (3) minced pork, celery, dried radish, coriander 家鄉鹹水角	18
	yum cha sweet & sour pork 咕嚕肉	22
	yum cha honey chicken 蜜糖雞	22
	asian greens, premium oyster sauce, garlic flakes 郊外油菜	23
	sautéed string beans minced chicken, house made xo sauce 乾煸四季豆	27
	salt & pepper quail 椒鹽鵪鶉	28
	crispy fried squid, salt & pepper 椒鹽鮮魷	28
	lettuce wraps (2) minced chicken, shiitake mushroom, oyster sauce 雞肉生菜包	25
	pan fried pork & coriander gyoza (3) 香煎鍋貼	20
	foie gras sesame prawn toast 鵝肝蝦多士	26
	crispy bean curd prawn rolls (3) 鮮蝦腐皮卷	26
	avocado prawn spring rolls (2) 牛油果大蝦春卷	26
	classic pork spring rolls (3) 豬肉春卷	18
	vegetarian spring rolls (3) 	15




chef's recommendation



vegetarian






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yum cha | soups 湯羹類

chicken sweet corn soup, pumpkin puree, egg white 雞茸粟米南瓜羹	19
crab meat sweet corn soup, fish roe, egg white 蟹肉粟米羹	22
si chuan style hot & sour soup  barbequed pork, shrimp, tofu, bamboo shoot, wood ear mushroom 酸辣湯	22
traditional wonton soup pork & prawn wonton, barbequed pork, broccoli, superior broth 港式雲吞湯	24

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

available daily from 11:00am-2:30pm

 rice noodle roll, crispy bean curd prawn  春風得意腸粉	28
rice noodle roll, king prawn, champion wine (drunken)  狀元紅大蝦腸粉	26
rice noodle roll, roasted duck, foie gras 鵝肝火鴨腸粉	26
rice noodle roll, barbequed pork  蜜汁叉燒腸粉	25
rice noodle roll, minced beef  香茜牛肉腸粉	25
rice noodle roll, seasonal vegetable   菜遠齋腸粉	23
rice noodle roll, traditional dough fritter  大排檔炸兩	24

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



chef's recommendation



vegetarian



low gluten




spicy

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yum cha | sweets 精致甜點

hong kong egg tarts (3) 
出爐蛋撻


19

sesame balls (3) 
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

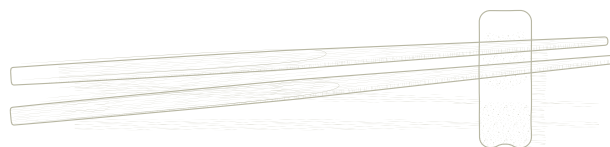
mango pillow crepe 
whipped cream, mango chunk
芒果班戟

19

lychee & osmanthus jelly 
traditional chinese dessert jelly filled with the colours of autumn fragrant
osmanthus, lychee, goji berries
養顏荔枝桂花糕

16

** all desserts are limited daily supply.



chef's recommendation



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longtime®



banquet | forbidden duck

99 per person – this menu is designed for a minimum of **three** people, entire table participation

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

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

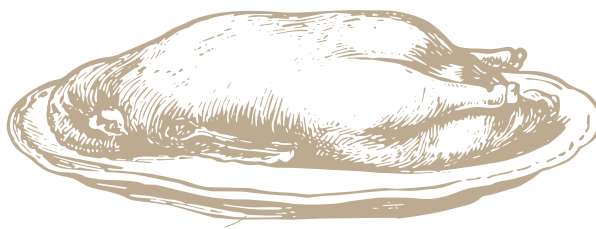
two: lettuce wraps (6)
wok tossed diced duck, shiitake mushroom, seasonal vegetables,
oyster sauce, crisp cos lettuce cups
生菜包

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

gai lan
poached, premium oyster sauce, garlic flakes
白灼芥蘭配頂級蠔油

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 card transactions.
a 20% surcharge applies on all public holidays. a 10% weekend surcharge applies.

banquet | jumbo tiger prawn & steak

89 per person – this menu is designed for a minimum of **two** people, entire table participation

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

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

gai lan
poached, premium oyster sauce, garlic flakes
白灼芥蘭配頂級蠔油

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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vegan & gluten free banquet

49 per person

salt & pepper silken tofu

椒鹽綉娟豆腐

mushroom & cashew nuts

wok tossed 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



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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

薑蔥焗龍蝦

add longevity noodles 35

加長壽伊麵

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

薑蔥游水星斑

pan seared, japanese sweet soy sauce

煎封游水星斑

crispy fried, pineapple, capsicum, sweet & sour mandarin sauce

松子游水星斑

abalone (pre-order only)

游水鮑魚 (預定)

crab (seasonal/pre-order only)

游水蟹 (預定)

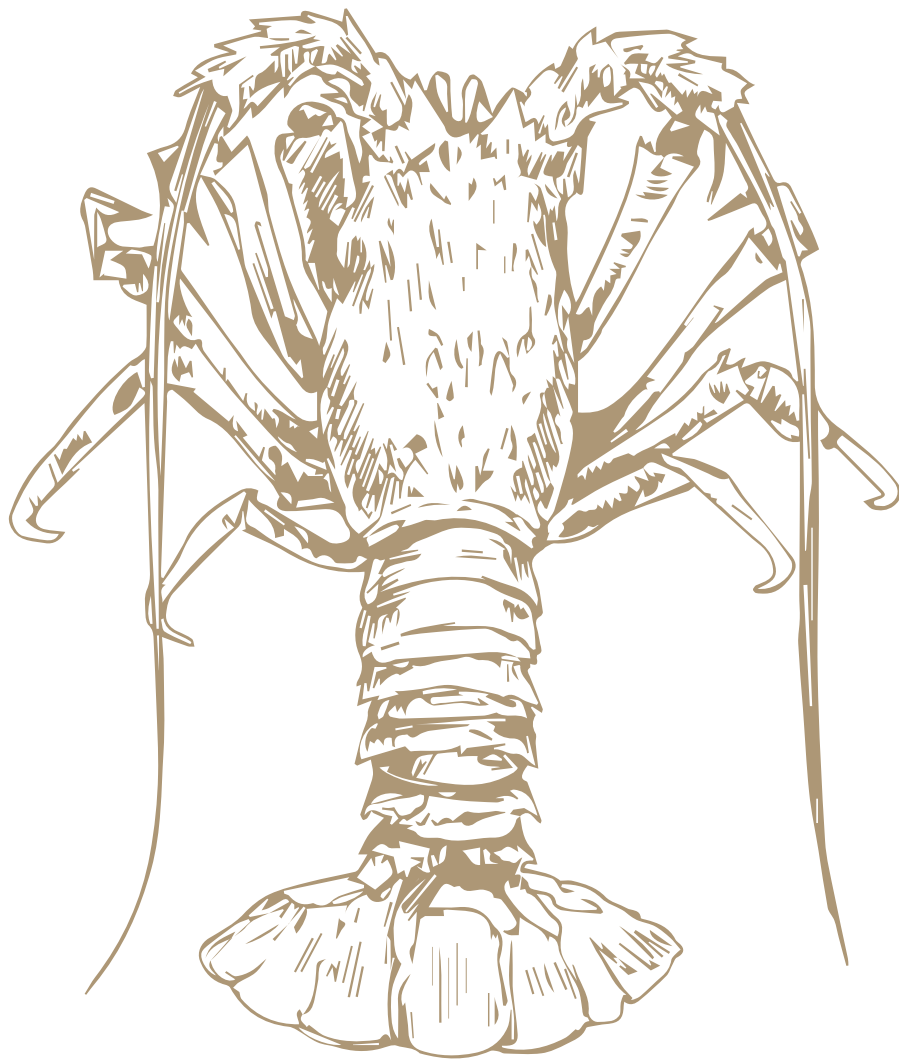
king crab, snow crab, mud crab

皇帝蟹，貴妃蟹，泥蟹



chef's recommendation

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a 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	65
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 jumbo tiger prawn 避風塘澳洲老虎大蝦	58
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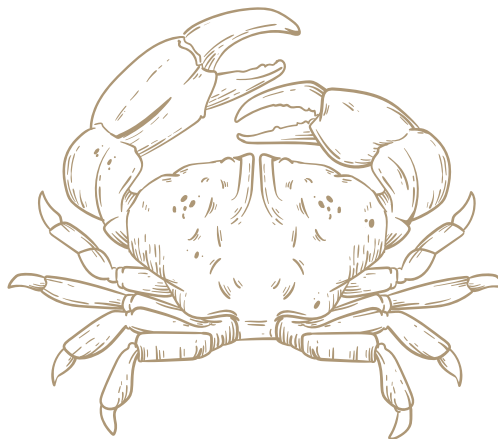
calamari 避風塘鮮魷魚	48
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lamb fillets 避風塘羊肉	45
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a la carte | seafood 海鮮煮意

 jumbo tiger prawn black pepper, garlic butter 黑椒蒜蓉澳洲老虎大蝦	58
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singapore style soft shell crab  egg white, tomato, chilli 星洲軟殼蟹	65
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chef's recommendation



spicy

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a la carte | poultry 家禽

forbidden duck two ways

149

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 mushroom, seasonal vegetables,
oyster sauce, crisp cos lettuce cups

生菜包

add lettuce wraps (2) \$5

crispy roast duck

58

half bird, lychee, house made plum sauce

梅醬荔枝燒鴨半隻

crispy skin chicken

45

half bird, soy vinaigrette, crispy gai lan leaves

鴻運山東雞半隻

honey glazed chicken

39

osmanthus, local honey, sesame

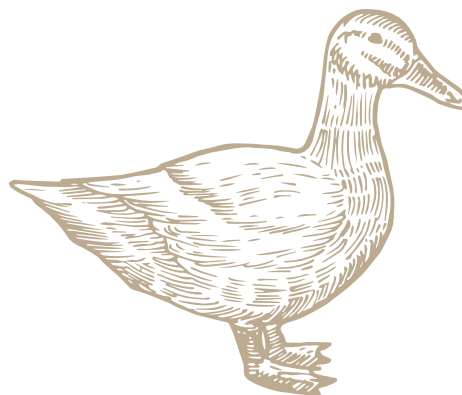
桂花蜜糖雞球

chicken cashew nuts

42

with mango salsa, celery, carrot, garlic, scallion, ginger

香芒腰果雞球




chef's recommendation



spicy

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a la carte | pork, beef, lamb 豬牛羊








- | | | |
|--|--|----|
|  | 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 | 42 |
| | 18 hours slow cooked pork belly
slow-braised in a rich, aromatic sauce infused with traditional spices
紅燒東坡肉 | 45 |
| | wok fried lamb fillets
garlic & scallions, house made mongolian sauce
蒙古羊 | 45 |



 chef's recommendation

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a la carte | rice & noodles 粉麵飯

	wok fried rice noodles wagyu beef fillets, onion, bean sprouts 乾炒和牛河粉	41
	vegan char kway teow noodle 	33
	crispy fried chow mein noodles prawn, scallop, ginger, scallion 大蝦帶子炒麵	42
	wagyu beef fried rice foie gras, wagyu beef, scallion, egg 鵝肝和牛炒飯	38
	truffle fried rice  	35
	black truffle, mixed mushrooms, egg 黑鬆露野菌炒飯	
	special fried rice barbequed pork, shrimp, egg 揚州炒飯	32
	steamed jasmine rice  	7
	per bowl 絲苗白飯	

a la carte | vegetables 新鮮時蔬

	gai lan two ways 	35
	crispy leaves deep fried to perfection and crunchy thick stems blanched and stir fried with shaoxing wine 雙味芥蘭	
	gai lan poached, premium oyster sauce, garlic flakes 白灼芥蘭配頂級蠔油	33
	seasonal vegetables  	33
	wok fried, garlic 蒜蓉炒新鮮農場時蔬	
	salt & pepper silken tofu  	33
	椒鹽綉娟豆腐	



chef's recommendation



vegetarian



gluten free

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longtime

private dining room

savour exceptional cantonese cuisine in the elegance of our beautifully presented private dining room. designed for intimate gatherings and grand celebrations alike, our space offers a refined setting with dedicated personal service to ensure a seamless and memorable experience. whether you're hosting a birthday, corporate event, or family reunion, our team will curate a bespoke dining experience tailored to your needs. av facilities are available upon request, making it perfect for presentations, speeches, or special moments. for private dining, a minimum spend of \$1,500 applies, which includes \$200 room hire.

looking for something bigger? we also offer partial or exclusive whole-venue hire for larger functions, allowing you to create a truly spectacular event. contact us to check availability, discuss menu options, and let us help plan an occasion to remember for a longtime.

policy + surcharge

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

a 10% weekend surcharge applies.

a 20% 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.

in the unlikely event of excessive spills, stains, or damages,

an additional cleaning or repair charge may apply.

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