
朗廷
longtime
朗廷

yum cha | steamed 蒸點



○	longtime dim sum platter (8) (I) chef's selection of four dumplings, two pieces each 朗廷八寶	47
	king prawn dumplings (3) (LG) (I) 蝦餃皇	22
○	squid ink, prawn & wasabi dumplings (3) (I) 墨魚汁芥末蝦餃	25
	pork, prawn & mushroom shu mai, roe (4) (I) 魚籽豬蝦燒賣	23
	chicken shu mai, truffle mince, scallion, celery (4) 黑鬆露雞燒賣	23
	pork xiao long bao (3) 小籠包	19
○	scallop, prawn & spinach dumplings, coriander, roe (3) (LG) (I) 魚籽菠菜帶子餃	25
	chive & prawn dumplings, water chestnut (3) (LG) (I) 鮮蝦韭菜餃	22
○	seafood dumplings (3) (LG) (I) prawn, scallop, fish, coriander, butterfly pea flower, roe 蝶豆花海鮮餃	23
○	duck & prawn dumplings, coriander (3) (I) 火鴨鮮蝦餃	22
○	black truffle, shiitake mushroom & coriander crystal dumplings (3) (LG) 黑鬆露野菌餃	23
	vegetarian dumplings (3) (LG) bamboo shoot, shiitake & wood ear mushroom, carrot, celery, dragon fruit 羅漢齋素餃	21
	sticky rice in lotus leaf (2) minced chicken, lup cheong (pork) & shiitake mushroom 珍珠荷葉糯米雞	22
	pork ribs, fermented black bean sauce 豉汁蒸排骨	20
	phoenix claws, fermented black bean sauce 豉汁蒸鳳爪	23
○	barbequed pork buns (3) 蜜汁叉燒包	24
	salted eggs lava buns (3) 金黃流沙包	25
	piggy buns (2) 豬仔包	15
	golden sponge cake, house made taro puree 馬拉糕	19

○ chef's recommendation vegetarian (LG) low gluten (I) imported seafood

please note that yum cha selections cannot be customised to accommodate dietary requirements.
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 豉油皇炒麵	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 poached, premium vegetarian mushroom 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 (I) 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
sesame prawn toast (I) 朗廷蝦多士	24
crispy bean curd prawn rolls (3) (I) 鮮蝦腐皮卷	26
avocado prawn spring rolls (2) (I) 牛油果大蝦春卷	26
classic pork spring rolls (3) 猪肉春卷	18
vegetarian spring rolls (3) 素春卷	15

chef's recommendation vegetarian (I) imported seafood

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yum cha | soups 湯羹類

chicken sweet corn soup, pumpkin puree, egg white 19
雞茸粟米南瓜羹

crab meat sweet corn soup, fish roe, egg white (I) 22
蟹肉粟米羹

si chuan style hot & sour soup (I) 22
barbequed pork, shrimp, tofu, bamboo shoot, wood ear mushroom, egg
酸辣湯

traditional wonton soup (I) 24
pork & prawn wonton, barbequed pork, broccoli, superior broth
港式雲吞湯

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 (LG) (I) 28
春風得意腸粉

rice noodle roll, king prawn, champion wine (drunken) (LG) (I) 26
狀元紅大蝦腸粉

rice noodle roll, barbequed pork (LG) 25
蜜汁叉燒腸粉

rice noodle roll, minced beef (LG) 25
香茜牛肉腸粉

rice noodle roll, traditional dough fritter, black truffle 24
黑松露炸兩

rice noodle roll, seasonal vegetable 23
菜遠齋腸粉

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

chef's recommendation vegetarian (LG) low gluten spicy (I) imported seafood

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yum cha | sweets 精致甜點

hong kong egg tarts (3) 20
出爐蛋撻

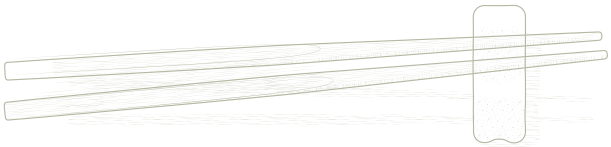
sesame balls (3) 16
glutinous rice balls, adzuki bean fillings, black & white sesame
芝麻紅豆煎堆

deep fried vanilla ice cream 22
firmly coated vanilla ice cream in breadcrumbs deep fried to perfection
香草炸雪糕

mango pillow crepe 20
whipped cream, mango chunk
芒果班戟

lychee & osmanthus jelly 16
traditional chinese dessert jelly filled with the colours of autumn fragrant osmanthus, lychee, goji berries
養顏荔枝桂花糕

** all desserts are limited daily supply.



chef's recommendation vegetarian

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朗廷

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

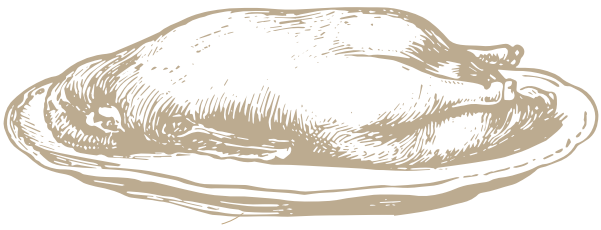
two: lettuce wraps (6)
wok tossed diced duck, shiitake mushroom, seasonal vegetables,
oyster sauce, crisp cos lettuce cups
生菜包

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

gai lan
poached, premium vegetarian mushroom 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.
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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 australian 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 vegetarian mushroom 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 australian 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

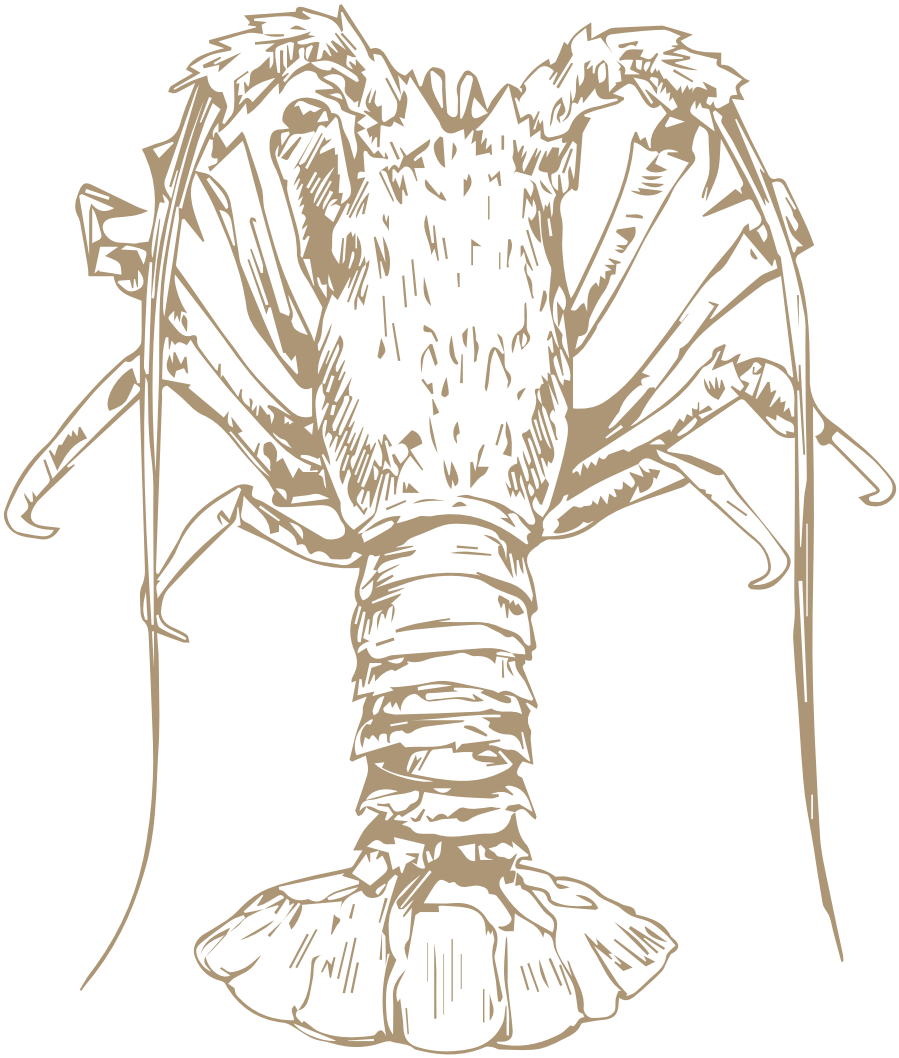
abalone (pre-order only)
游水鮑魚（預定）

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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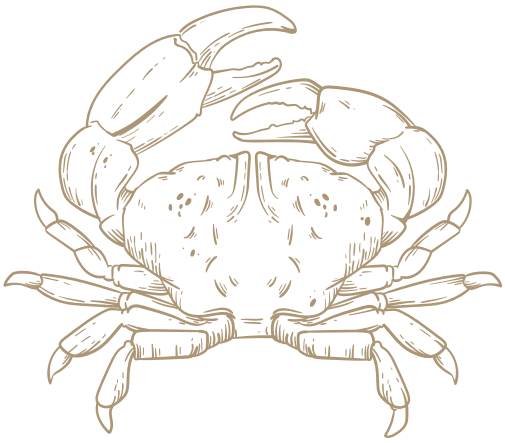
a la carte | typhoon shelter 避風塘

"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 (A) 避風塘龍蝦	market price
soft shell crab (I) 避風塘軟殼蟹	65
jumbo tiger prawn (A) 避風塘澳洲老虎大蝦	63
calamari (I) 避風塘鮮魷魚	53
lamb fillets 避風塘羊肉	45

a la carte | seafood 海鮮煮意

jumbo tiger prawn (A) black pepper, garlic butter 黑椒蒜蓉澳洲老虎大蝦	63
singapore style soft shell crab (I) egg white, tomato, chilli 星洲軟殼蟹	65



chef's recommendation spicy (I) imported seafood (A) australian seafood

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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

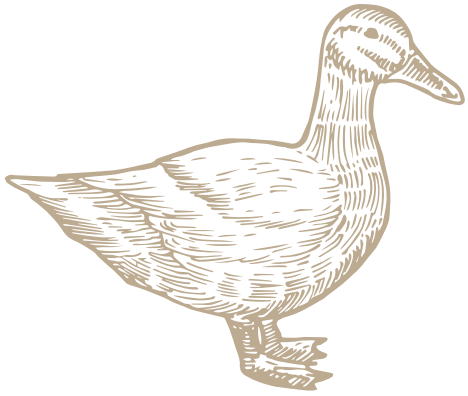
add lettuce wraps (2) $5

crispy roast duck 63
half bird, lychee, house made plum sauce
梅醬荔枝燒鴨半隻

crispy skin chicken 49
half bird, soy vinaigrette, crispy gai lan leaves
鴻運山東雞半隻

honey glazed chicken 42
osmanthus, local honey, sesame
桂花蜜糖雞球

chicken cashew nuts 45
with mango salsa, celery, carrot, garlic, scallion, ginger
香芒腰果雞球



chef's recommendation spicy contain nuts

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a la carte | pork, beef, lamb 豬牛羊

wok fried wagyu — 59
wasabi, capsicums, onion, mushroom, garlic
芥末和牛粒

sweet & sour pork — 45
secret family recipe, seasonal fruit
火龍咕嚕肉

18 hours slow cooked pork belly — 49
slow-braised in a rich, aromatic sauce infused with traditional spices
紅燒東坡肉

wok fried lamb fillets — 45
garlic & scallions, house made mongolian sauce
蒙古羊



chef's recommendation

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a la carte | rice & noodles 粉麵飯

wok fried rice noodles — 43
wagyu beef fillets, onion, bean sprouts
乾炒和牛河粉

vegan char kway teow noodle — 33
素菜炒粿條

crispy fried chow mein noodles (I) — 45
prawn, scallop, ginger, scallion
大蝦帶子炒麵

wagyu beef fried rice — 39
wagyu beef, scallion, egg
和牛炒飯

truffle fried rice (GF) — 38
black truffle, mixed mushrooms, egg
黑鬆露野菌炒飯

special fried rice (I) — 35
barbequed pork, shrimp, egg
揚州炒飯

steamed jasmine rice (GF) — 7
per bowl
絲苗白飯

a la carte | vegetables 新鮮時蔬

seasonal vegetables with walnuts (GF) — 45
wok fried, carrots, broccoli, lotus root, celery, asparagus, purple cabbage
核桃炒清爽

gai lan two ways — 38
crispy leaves deep fried to perfection and
crunchy thick stems blanched and stir fried with shaoxing wine
雙味芥蘭

gai lan — 35
poached, premium vegetarian mushroom oyster sauce, garlic flakes
白灼芥蘭配頂級蠔油

salt & pepper silken tofu (GF) — 35
椒鹽綉娟豆腐

chef's recommendation · vegetarian · contain nuts · (GF) gluten free · (I) imported seafood

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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 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

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