

HUA TING

Since 1992, Hua Ting Restaurant has established a firm reputation for its authentic Cantonese cuisine; winning multiple awards for signatures, roast delights and home-crafted dim sum that have been highlights of many family and corporate gatherings.

One of the earliest Cantonese fine dining hotel restaurants in Singapore, it is a stalwart for Cantonese cuisine and has taken on the duty of ensuring that traditional Cantonese flavours are imparted to a new generation of diners.

Set in a brand-new sophisticated space, Hua Ting Restaurant and its team of accomplished chefs, led by Hong Kong Master Chef Lap Fai, continue to bring new heights of excellence with innovative dishes while keeping with the tradition of serving authentic Cantonese cuisine.



閣下如若對任何食物產生過敏或不良反應，請提前告知我們的酒店從業人員，謝謝您的合作
Please inform our servers if you have any food allergies upon placing your order

標價需另加10% 服務費及政府消費稅
All prices are quoted in Singapore Dollars and subjected to 10% service charge and prevailing government taxes



清酒冰镇八头鲍
Chilled Marinated 8-head Abalone,
Japanese Sake



APPETISER


前菜



	鳕龙黑鱼子香煎法国鹅肝 Pan-fried Foie Gras, Oscietra caviar	34 位 / Person
	西施汁鲜蟹肉生虾伴法国冰菜 Chilled French Ice Lettuce, crab, prawn, plum sauce	28 位 / Person
	麻辣软壳蟹伴芥末法国冰菜 Spicy Soft Shell Crab, French ice lettuce, wasabi dressing	18 位 / Person
Ⓢ	清酒冰镇八头鲍 Chilled Marinated 8-head Abalone, Japanese sake	18 位 / Person
	香辣奇脆杏片龙须 Crispy Squid Tentacle, almond flake, chilli	20 位 / Person
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	避风塘炸鲈鱼丁 Bi Feng Tang Sea Perch, garlic, chilli	22 份 / Portion
	泡椒/酒糟 鸭舌 Duck Tongue pickled pepper or Chinese rice wine	16 份 / Portion
	脆皮 猪仔脚/鸭翼 Crispy Piglet Trotter/ Duck Wing	16 份 / Portion
	香脆酥炸鸡软骨 Spicy Chicken Cartilage, salt, pepper	16 份 / Portion
	蒜香松露凉拌鸳鸯耳 Chilled Duo Fungus, truffle oil, garlic	16 份 / Portion
🌿	七味脆皮豆腐粒 Crispy Diced Beancurd, Shichimi power	16 份 / Portion
	鲍汁焖凤爪 Braised Chicken Feet, abalone sauce	16 份 / Portion



Photo images are of illustration purposes only, presentation and plating may vary




脆皮烧肉
Crispy Roasted Pork

蜜汁西班牙黑豚叉烧
Charcoal-Grilled Spanish Iberico Pork

烧味卤水

ROASTED MEAT /
SOY MARINATED



 招牌爱尔兰脆皮烧鸭
Signature Irish Roasted Duck

糯米乳猪全体 Glutinous Rice Suckling Pig	408 一只 / Whole
金陵片皮猪全体 Golden Suckling Pig	388 一只 / Whole
陈年普洱熏片皮鸭 Smoked Aged Pu-er Peking Duck	55 半只 / Half 98 一只 / Whole
北京片皮鸭 Peking Duck	55 半只 / Half 98 一只 / Whole
 招牌爱尔兰脆皮烧鸭 Signature Irish Roasted Duck	62 半只 / Half 118 一只 / Whole
葱油霸王鸡 Ginger Scallion Chicken	26 半只 / Half 50 一只 / Whole
蜜汁西班牙黑豚叉烧 Charcoal-Grilled Spanish Iberico Pork	28 份 / Portion
脆皮烧肉 Crispy Roasted Pork	22 份 / Portion
鲟龙鱼子百花鸭脯 Roast Duck Sandwich, prawn paste, caviar, crispy corn biscuit	48 份 / Portion

 华厅招牌拼盘 - 双拼/三拼 Hua Ting Signature BBQ Platter - Duo Combination/ Trio Combination (烧鸭, 烧肉, 当归杞子醉鸡, 海蜇, 卤水三层肉) (Roasted Duck, Roasted Pork, Drunken Chicken, Jelly Fish or Soy Marinated Pork Belly)	30 双拼 / Duo 42 三拼 / Trio
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SOUP

羹汤



鱼骨浓汤炖花胶竹笙
Double-boiled Fish Maw Soup
bamboo pith, superior fish broth

碧绿鲟龙鱼子芙蓉龙虾羹
Lobster Spinach Soup, Oscietra caviar, egg white

45 位 / Person



鱼骨浓汤炖花胶竹笙
Double-boiled Fish Maw Soup, bamboo pith, superior
fish broth

45 位 / Person

沙煲花胶海参丝浓鸡汤
Fish Maw and Sea Cucumber Soup, chicken broth


32 位 / Person

露笋桃胶和牛松羹
Wagyu Beef Soup, asparagus, peach gum


32 位 / Person

经典仿蛇羹
Classic Imitation Snake Soup, fish maw, duck,
mushroom, chen-pi

28 位 / Person



沙煲花胶海参丝浓鸡汤
Fish Maw and Sea Cucumber Soup
chicken broth



鲍参瑶柱鱼鳔羹
Sea Treasures Soup, fish maw, abalone, sea cucumber, conpoy

32 位 / Person

蟹粉雪蛤豆腐羹
Nourishing Tofu Soup, crab roe, hashima

32 位 / Person

经典鲜蟹钳肉酸辣羹
Hot and Sour Soup, crab

28 位 / Person

滋补炖汤
Chef's Special Double-boiled Soup

20 位 / Person

明火足料老火汤
Soup of the Day

15 位 / Person




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 Signature 招牌

BIRD'S NEST


燕窝



浓鸡汤玉碟金箔煎北海道带子扒官燕
Braised Superior Bird's Nest
Hokkaido scallop, egg white, chicken broth





官燕海味佛跳墙 Buddha Jumps Over The Wall, superior bird's nest, sea treasure	138 位 / Person
蟹粉扒官燕 Superior Bird's Nest, crab roe	108 位 / Person
特级鱼子浓鸡汤扒芙蓉官燕 Superior Bird's Nest, caviar, egg white, chicken broth	108 位 / Person
高汤双宝炖官燕 Double-boiled Superior Bird's Nest, crab claw, Yunnan ham	108 位 / Person
黑鱼子野生竹笙酿官燕 Stuffed Wild Bamboo Pith, superior bird's nest, caviar	108 位 / Person
 浓鸡汤玉碟金箔煎北海道带子扒官燕 Braised Superior Bird's Nest, Hokkaido scallop, egg white, chicken broth	108 位 / Person
花胶海参丝烩燕窝 Stewed Bird's Nest, fish maw, sea cucumber	35 位 / Person
生拆蟹肉瑶柱烩燕窝 Stewed Bird's Nest, crab, conpoy	35 位 / Person

鲍鱼海味

ABALONE / AIR-DRIED SEAFOOD

鲍汁日本吉品十五头干鲍/二十头干鲍
Yoshihama Abalone 15-head/20-head, supreme abalone sauce

时价 / Seasonal
one week in advance

鲍汁原只澳洲青边鲍鱼
Australian Green Lip Abalone, supreme abalone sauce

时价 / Seasonal

鲍汁扣南非二十二头干鲍
22-head South African Dried Abalone, supreme abalone sauce

时价 / Seasonal

鲍汁原只南非四头鲍
4-head South African Abalon
supreme abalone sauce





鲍汁扣日本刺参
Stuffed Sea Cucumber
Iberico pork, supreme abalone sauce



鲍汁黑豚肉酿南美刺参
Stuffed Sea Cucumber, Iberico pork, supreme abalone sauce

28 位 / Person

鲍汁原只南非四头鲍
4-head South African Abalone, supreme abalone sauce

58 位 / Person

浓鸡汤厚花胶扣鹅掌王
Braised Fish Maw, goose web, chicken broth

58 位 / Person

蚝皇原只六头鲍扣花菇
6-head Abalone, shiitake mushroom, supreme oyster sauce

38 位 / Person

鲍汁脆皮海参扣鹅掌王
Crispy Sea Cucumber, goose web, supreme abalone sauce

42 位 / Person

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Signature 招牌

LIVE SEAFOOD

游水海鲜





阿拉斯加蟹 / 澳洲龙虾
Alaskan Crab / Australian Lobster

时价 / Seasonal
one day in advance

老鼠斑 / 苏丹鱼 / 苏鼠斑
Pacific Garoupa / Sultan Fish / Humpback Garoupa

时价 / Seasonal
one day in advance

本地龙虾 / 波士顿龙虾
Local Lobster / Boston Lobster

时价 / Seasonal

法国多宝鱼
French Turbot

时价 / Seasonal

东星斑
Star Garoupa

26 每百克 / 100g

笋壳鱼
Soon Hock Fish

14 每百克 / 100g

巴丁鱼 / 水果鱼
Pating Fish / Fruit Fish

14 每百克 / 100g

生虾
Live Shrimp

12 每百克 / 100g

烹调方法 CHOICE OF PREPARATION

冻食 / 刺身 / 白灼 / 过桥 / 姜葱炒 / 上汤 / 芝士焗 / X.O.酱 / 砂煲焖
油浸 / 干爆

Chilled / Sashimi / Boiled / Bridge / Ginger & Spring Onion
Superior Stock / Gratinated with Parmesan Cheese / XO Sauce
Stewed in Casserole / Deep-fried / Sautéed with Shallot & Chill

蒸

清蒸 / 鸡油花雕 / 日本清酒 / 蒜茸 / 云耳菜甫 / 潮式

Steamed
Superior Soy Sauce / Chinese Wine / Japanese Sake
Minced Garlic / Black Fungus & Preserved Radish / Teochew Style

SEAFOOD

海 鲜

香槟酒煎带子皇
Pan-fried Japanese Scallop





葱油玉蝶蒸原只蟹钳

Steamed Whole Crab Claw, egg white, scallion oil

时价 / Seasonal

金银蒜蒸本地龙虾

Steamed Local Lobster, fried garlic, fresh garlic

45 位 / Person



蟹粉煎日本带子皇

Pan-fried Japanese Scallop, crab roe

32 位 / Person

榄角酸姜蒸东星斑柳

Steamed Star Garoupa Fillet, black olives, pickle ginger

32 位 / Person

虎虾球两味 - 椒盐头·蟹粉玻璃虎虾球

Tiger Prawn Two Ways

Head - salted & pepper

Tail - crab roe

32 位 / Person

辣椒大虎虾馒头

Chilli Tiger Prawn, crispy bun

28 位 / Person

菌炸酿鲜蟹盖

Stuffed Golden Crab Shell, wild mushroom

28 位 / Person

XO酱龙虎斑炒西兰花

Sautéed Dragon Tiger Garoupa Fillet, XO sauce, broccoli

42 份 / Portion

带子炒露笋

Sautéed Scallop, asparagus

48 份 / Portion

黑蒜彩椒虾球炒双脆

Sautéed Prawn, black garlic, capsicum, zucchini, celery

42 份 / Portion

HAPPY PASTURE

开心牧场



藕香美极煎和牛粒
Pan-fried Diced Wagyu Beef
lotus root





鲍鱼富贵鸡
Whole Empress Chicken, abalone, fungus

138 一只 / Whole
one day in advance

荔枝茶熏脆皮鸡
Lychee Tea Leaves Smoked Crispy Chicken

36 半只 / Half
68 一只 / Whole

迷你鲍鱼富贵鸡
Mini Empress Chicken, abalone, fungus

38 份 / Portion
preparation time 45 minutes

桂花陈醋炒肥牛油条双脆
Wok-fried Beef, osmanthus, you tiao, zucchini, celery

38 份 / Portion

 火焰野菌日本和牛
Flamed Japanese Wagyu Beef, wild mushroom

68 位 / Person

藕香美极煎和牛粒
Pan-fried Diced Wagyu Beef, lotus root

68 位 / Person

碳烧羊扒
Charcoal Grilled Lamb Rack

30 位 / Person

和风野菌黑豚宝盒
Kurobuta Pork, wild mushroom, soy sesame dressing

22 位 / Person

避风塘炸肉骨
Deep-fried Pork Rib, chilli, garlic

22 位 / Person

X.O.酱黑豚肉炒芦笋
Wok-fried Kurobuta Pork, asparagus, xo sauce

32 份 / Portion

素食精选

VEGETARIAN

羊肚菌黄耳炖菊花豆腐汤 Doubled-boiled Tofu Soup, morel mushroom, fungus, chrysanthemum	18 位 / Person
黑椒香煎猴头菇 Pan-fried Monkey Head Mushroom, black pepper	18 位 / Person
脆皮野菌炸酿彩椒 Deep-fried Stuffed Capsicum, wild mushroom	18 位 / Person
素肉生菜杯 Lettuce Wrap, mock meat, winter bamboo shoots	16 位 / Person
咕咾山楂鲜淮山 Sautéed Fresh Chinese Yam, hawthorns, sweet and sour sauce	26 份 / Portion
素汤秋耳浸有机胜瓜 Organic Luffa Melon, fungus	32 份 / Portion
野生竹笙有机娃娃菜 Organic Baby Cabbage, wild bamboo pith	32 份 / Portion
南乳温公斋煲 Mixed Vegetable Claypot, preserved beancurd sauce	28 份 / Portion
榄菜干煸四季豆 Dry-fried French Bean, Chinese preserved olives	26 份 / Portion
西柠炸素鹅 Deep-fried Mock Goose, lemon sauce	26 份 / Portion



羊肚菌黄耳炖菊花豆腐汤
Doubled-boiled Tofu Soup
morel mushroom, fungus, chrysanthemum

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 Signature 招牌



石锅过桥星斑鸳鸯泡饭
Bridge Star Garoupa Rice Soup, superior stock



饭 NOODLE

RICE / 面

龙虾汤龙虾鸳鸯泡饭

Bridge Lobster Rice Soup, dried flounder, crispy rice, lobster stock

45 位 / Person



石锅过桥星斑鸳鸯泡饭

Bridge Star Garoupa Rice Soup, superior stock

32 位 / Person

蟹粉鲜蟹肉焖天津粉皮

Braised Crab Mung Bean Noodle, crab roe

32 位 / Person

香煎带子浓鸡汤稻庭面

Braised Inaniwa Noodle, Hokkaido scallop, chicken broth

18 位 / Person

经典和牛崧炒饭

Classic Wagyu Beef Fried Rice

48 份 / Portion



华厅招牌炒饭

Hua Ting Signature Rice, crab, egg white, crispy conpoy

42 份 / Portion

豉汁凉瓜鱼头焖鸳鸯米

Braised Duo Vermicelli, fish head, bitter melon, black bean sauce

38 份 / Portion

石锅窝蛋免治牛肉饭

Stone Bowl Minced Beef Rice, egg

36 份 / Portion

X.O.酱生虾焖手工鱼面 / 面卜

XO Prawn Fish Noodle / Mee Pok

36 份 / Portion

滑蛋黑豚肉炒河粉

Kurobuta Pork Ho Fun, egg

32 份 / Portion

DIM SUM

点心

Lunch only
只限午餐


招牌香芒鸡挞
Hua Ting Baked
Mango Chicken Tartlet

瑶柱萝卜糕 (煎/蒸)
Turnip Cake (Pan-fried / Steamed),
conpoy, cured meat, dried shrimp

蜜汁叉烧包
Steamed Barbeque Pork Bun



每位
Per Pax

 鱼汤燕窝带子灌汤饺
Bird's Nest Dumpling Soup
18.80

皮蛋瘦肉粥
Century Egg Porridge, pork
8

鲜虾带子粥
Prawn Scallop Porridge
12

瑶柱鱼片粥
Conpoy Fish Porridge, conpoy
11

三件
Three Pieces

香芹鲜虾饺
Har Gau, celery
8.4

蟹籽烧卖皇
Siew Mai, wild mushroom, crab roe
8.4

田园南瓜仔
Pumpkin Dumpling, pine nuts
7.8

瑶柱萝卜糕 - 蒸/煎
Steamed/Pan-fried Turnip Cake, conpoy
8.1

网红脆煎饺
Pan Fried Prawn Dumpling, chives
9

每份
Per Portion

鲜虾脆炸肠粉
Prawn Cheung Fun
11

黑豚叉烧肠粉
Char Siew Cheung Fun
10

 野生竹笙斋肠粉
Vegetable Cheung Fun, bamboo pith
9

石窝 X.O. 酱炒萝卜糕
Wok-fried Turnip Cake, homemade XO sauce,
wind-dried meat, dried shrimp
16

紫菜鲜虾腐皮卷
Prawn Beancurd Roll, seaweed
8.4

芝士鲜虾炸春卷
Prawn Spring Roll, cheese
8.4

蜂巢炸芋角
Yam Croquette
7.8

灌汤小笼包
Xiao Long Bao
9.9

辣椒蟹肉生煎包
Pan-fried Chilli Crab Bun
9

 招牌香芒鸡挞
Baked Mango Chicken Tart
8.4

蜜汁叉烧包
Char Siew Bun
7.8

黑金流沙包
Custard Bun
7.8

甜言蜜语

DESSERT

冰花炖金丝官燕
Chilled / Double-boiled Superior Bird's Nest
rock sugar





冰花炖金丝官燕 - 冷 / 热 Chilled / Double-boiled Superior Bird's Nest	72 位 / Person
陈皮川贝炖香梨雪莲子 Pear Dessert Soup, chuan-bei, lotus seed, chen-pi	15 位 / Person
 椰盅啫喱冻 Chilled Coconut Jelly	15 位 / Person
桃胶柚子甘露冻 Mango Sago, peach gum, pomelo	12 位 / Person
自制龟苓膏 - 冷 / 热 Homemade Chilled / Hot Chinese Herbal Jelly	12 位 / Person
蛋白生磨龙皇杏仁茶 Double-boiled Almond Cream, egg white	12 位 / Person
鳄梨果鲜果自制豆花 Chilled Homemade Beancurd, avocado, fruits	12 位 / Person
桂花糖马蹄露绿豆爽 Sweet Mung Bean Soup, water chestnut, osmanthus	12 位 / Person