



**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





# 点心

## Dim Sum

每位  
Per Person



鱼汤 燕窝带子灌汤饺  
Double-boiled Bird's Nest Dumpling, Scallop, Sea Whelk, Mushroom

18.8



鲍汁鸭粒鲍鱼挞  
Baked Abalone Tartlet, Diced Duck Meat, Abalone Sauce

16.8

鲜虾带子粥  
Prawn and Scallop Porridge

11.8

瑶柱鱼片粥  
Sliced Fish Porridge, Conpoy

10.8

皮蛋瘦肉粥  
Century Egg Porridge, Shredded Pork

7.8

每份  
Per Portion



石窝 X.O.酱炒萝卜糕  
Wok-fried Turnip Cake in Hot Stone Bowl, Homemade X.O. Sauce, Cured Meat, Dried Shrimp

15



柚子凉拌虫草花金菇莴笋  
Marinated Lettuce, Cordyceps Flower, Enoki Mushroom, Yuzu

15

黑豚叉烧肠粉  
Steamed Rice Flour Roll, Kurobuta Pork Char Siew

9.8

鲜虾肠粉  
Steamed Rice Flour Roll, Prawn

9.8



野生竹笙上素肠粉  
Steamed Rice Flour Roll, Wild Bamboo Pith, Fungus, Enoki Mushroom

7.8

Food allergies, dietary/religious restrictions to contact server  
Discount not applicable for seasonal prices items  
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Chef Recommendation 招牌



Vegetarian 素





# 点心

## Dim Sum

每三件  
Three Pieces



鲟龙黑鱼子金箔带子饺  
Steamed Scallop Dumpling, Premium Caviar, Gold Flake

10.8

鹅肝鲜虾粉果  
Steamed Prawn Dumpling, Foie Gras

7.8

香芹水晶鲜虾饺  
Steamed Prawn Dumpling, Celery

7.5

滑子菇烧卖  
Steamed Siew Mai, Wild Mushroom, Minced Pork, Prawn

7.5

竹炭奶黄流沙包  
Steamed Charcoal Lava Egg Custard Bun

7.2

蜜汁叉烧包  
Steamed Barbeque Pork Bun

7.2

肥牛生煎包  
Pan-fried Angus Beef Bun

7.5

瑶柱萝卜糕 (煎 / 蒸)  
Turnip Cake, Conpoy, Cured Meat, Dried Shrimp (Pan-fried / Steamed)

7.5

鲜虾韭菜角  
Deep-Fried Prawn Dumpling, Chinese Chive

7.8



\*沙爹安格斯肥牛春卷  
Deep-Fried Beef Spring Roll, Satay Sauce

7.5

腿茸纸包豆腐  
Deep-Fried Beancurd, Jinhua Ham

7.5

菠萝叉烧酥  
Baked Barbeque Pork Pastry Puff, Pineapple

7.5

蜂巢芋角  
Fluffy Fried Yam Puff, Minced Pork, Mushroom

7.5

酥炸虾多士  
Deep-Fried Prawn Toast

7.5

紫菜鲜虾腐皮卷  
Crispy Beancurd Sheet Roll, Prawn, Seaweed

7.5



\*招牌香芒鸡挞  
Hua Ting Signature Baked Mango Chicken Tartlet

7.5

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Vegetarian 素







# 餐前小品 Appetiser

	每位 Per Person
 鲟龙黑鱼子香煎法国鹅肝 Pan-fried Foie Gras, Oscietra Caviar	32
芥末沙律法国冰菜 Chilled French Ice Lettuce, Wasabi Dressing	16
 清酒冰镇十六头南非鲍 Chilled Marinated 16-head South African Abalone, Japanese Sake	16
	每份 Per Portion
麻辣软壳蟹伴芥末法国冰菜 Spicy Soft Shell Crab, French Ice Lettuce, Wasabi Dressing	18
 香辣奇脆杏片龙须 Crispy Squid Tentacle, Chilli Padi, Almond Flake	18
黄金炸鲈鱼丁 Golden Fried Diced Sea Perch, Salted Egg Yolk	18
泡椒/酒糟浸鸭舌 Marinated Duck Tongue, Pickled Pepper / Chinese Rice Wine	16
卤水猪仔脚 Soy Marinated Piglet Trotter	16
 香脆酥炸鸡软骨 Crispy Chicken Cartilage, Spicy Salt, Pepper	16
 蒜香松露凉拌鸳鸯耳 Chilled Duo Fungus, Garlic, Truffle Oil	15
 椒盐脆皮豆腐粒 Crispy Diced Bean Curd, Salt, Pepper	15

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 Chef Recommendation 招牌

 Vegetarian 素





# 烧味 卤水 Roasted Meat/Soy Marinated

时价  
Seasonal

糯米乳猪全体 (1天前预定)  
Stuffed Crispy Suckling Pig, Glutinous Rice (Please order one day in advance)



金陵片皮猪全体  
Golden Suckling Pig

半只  
Half 一只  
Whole



陈年普洱熏片皮鸭  
Smoked Peking Duck, Aged Pu-Erh, Yuzu Sauce

49 92

北京片皮鸭  
Peking Duck

49 92



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

62 118

当归杞子醉安心鸡  
Drunken French Chicken, Wolfberries, Chinese Herb

28 56

每份  
Per Portion



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

26

脆皮烧肉  
Crispy Roasted Pork

20

华厅招牌拼盘  
Hua Ting Signature Platter

- Duo Combination 双拼
- Trio Combination 三拼

28

(烧鸭, 烧肉, 当归杞子醉鸡, 海蜇, 卤水三层肉)  
(Roasted Duck, Roasted Pork, Drunken French Chicken,  
Jelly Fish or Soy Marinated Pork Belly)

40

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Chef Recommendation 招牌



Vegetarian 素





# 山珍海味

## Abalone / Air-Dried Seafood

每位  
Per Person



碧绿鲟龙鱼子芙蓉龙虾羹  
Braised Lobster Spinach Broth, Egg White, Oscietra Caviar

42



鱼骨浓汤炖花胶竹笙  
Double-boiled Fish Maw in Superior Fish Broth, Bamboo Pith

42

沙煲花胶海参丝浓鸡汤  
Braised Superior Chicken Broth, Shredded Fish Maw, Sea Cucumber

32

鲍参瑶柱鱼鳔羹  
Braised Shredded Fish Maw Soup, Abalone, Sea Cucumber, Conpoy

28

经典鲜蟹钳肉酸辣羹  
Classic Hot and Sour Soup, Fresh Crab Claw Meat

24

滋补炖汤  
Chef's Special Double-boiled Soup

18

明火足料老火汤  
Soup of the Day

15

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Chef Recommendation 招牌



Vegetarian 素





# 燕 窩

## Bird'S Nest

每位  
Per Person



官燕海味佛跳墙 (南非十头鲍 / 四头鲍)

Double-boiled Buddha Jumps Over The Wall, Superior Bird's Nest  
10-head / 4-head South African Abalone, Sea Treasure

98 / 138

原只鲜蟹钳扒官燕

Braised Superior Bird's Nest, Fresh Crab Claw

98

特级鱼子浓鸡汤芙蓉扒官燕

Braised Superior Bird's Nest in Supreme Chicken Broth, Oscietra Caviar, Egg White

98

高汤花胶炖官燕

Double-boiled Superior Bird's Nest, Fish Maw

98

鲟龙鱼子带子扒官燕

Braised Superior Bird's Nest, Scallop, Oscietra Caviar

98

浓鸡汤玉碟柱甫扒官燕

Braised Superior Bird's Nest, Conpoy, Egg White, Supreme Chicken Broth

78

花胶鸡丝烩燕窝

Stewed Bird's Nest, Shredded Fish Maw, Chicken Julienne

33

野生竹笙烩燕窝

Stewed Bird's Nest, Wild Bamboo Pith

33

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Chef Recommendation 招牌



Vegetarian 素





# 鲍鱼海味 Abalone / Air-dried Seafood

时价  
Seasonal

蚝皇日本吉品十五头干鲍 / 二十头干鲍 (1星期前预订)  
Braised Japanese Whole Yoshihama Abalone (15-head / 20-head)  
Supreme Oyster Sauce (Please order one week in advance)

蚝皇原只澳洲青边鲍鱼  
Braised Australian Green Lip Whole Abalone, Supreme Oyster Sauce

蚝皇扣南非二十二头干鲍  
Braised 22-head South African Dried Abalone

每位  
Per Person



鲍汁扣日本刺参  
Braised Japanese Spike Sea Cucumber

68



鲍汁原只南非四头鲍  
Braised 4-head South African Abalone, Premium Abalone Sauce

58

鲍汁煎花胶扒  
Pan-fried Fish Maw, Premium Abalone Sauce

42

蚝皇原只南非六头鲍扣花菇  
Braised 6-head South African Abalone, Chinese Mushroom

40



鲍汁脆皮海参扣鹅掌  
Crispy Braised Sea Cucumber, Goose Web, Abalone Sauce

40

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Chef Recommendation 招牌



Vegetarian 素





# 游水海鲜 Live Seafood

时价  
Seasonal

阿拉斯加蟹 / 澳洲龙虾 (1星期前预订)  
Alaskan Crab / Australian Lobster (Please order one week in advance)

老鼠斑 / 苏丹鱼 / 法国多宝鱼  
Pacific Garoupa / Sultan Fish / French Turbot

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

每百克  
Per 100gm

东星斑  
Eastern Star Garoupa

24

笋壳鱼  
Soon Hock

14

苏鼠斑  
Humpback Garoupa

13

巴丁鱼 / 水果鱼  
Pating Fish / Fruit Fish

12

生虾  
Live Shrimp

10

## 烹调方法

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

## CHOICE OF PREPARATION

Chilled / Sashimi  
Poached  
Poached, Superior Stock  
Sautéed, Ginger, Spring Onion  
Braised, Superior Stock / Gratinated, Parmesan Cheese  
Sautéed, Homemade X.O. Sauce / Stewed in Casserole  
Deep-fried  
Sautéed, 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

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Vegetarian 素





# 海鲜

## Seafood

时价  
Seasonal



葱油玉蝶蒸原只蟹钳  
Steamed Whole Crab Claw, Egg White, Ginger Purée

每位  
Per Person



金银蒜蒸本地龙虾（半只）  
Steamed Lobster, Minced Garlic (Half)

42

香槟酒煎带子皇配黑鱼子  
Pan-fried Hokkaido Scallop, Oscietra Caviar, Champagne Sauce

32



野菌炸酿鲜蟹盖  
Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom

28

原笼榄角蒸东星斑柳  
Steamed Eastern Garoupa Fillet, Black Olive

32

虎虾球两味（椒盐头，方鱼芦笋玻璃虎虾球）  
Tiger Prawn in Two Cooking Methods  
▪ Deep-fried Tiger Prawn Head, Salt and Pepper  
▪ Sautéed Tiger Prawn, Dried Sole Fish, Asparagus

28

秘制香茅大虎虾  
Wok-fried Tiger Prawn, Lemongrass

24



味菜煮龙虎斑球  
Poached Dragon Tiger Garoupa Fillet, Salted Mustard Green

22

每份  
Per Order

带子炒芦笋  
Sautéed Scallop, Asparagus

48

虾球炒西兰花  
Sautéed Prawn, Broccoli

30

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Chef Recommendation 招牌



Vegetarian 素





# 开心牧场 Happy Pasture

一只  
Whole

鲍鱼富贵鸡 (1天前预定)  
Whole Empress Chicken, Abalone, Fungus, Chinese Herb  
(Please order one day in advance)

138



鲍鱼富贵鸡髀 (1天前预定)  
Baked Empress Chicken Drumstick, Abalone, Fungus, Chinese Herb  
(Please order one day in advance)

32

每位  
Per Person



火焰野菌日本和牛  
Flamed Japanese Wagyu Beef, Wild Mushroom, Hot Stone Bowl

68

藕香美极煎和牛粒  
Pan-fried Diced Wagyu Beef, Lotus Root

68

碳烧羊扒  
Charcoal-Grilled Lamb Rack

28



香煎野菌黑豚宝盒  
Pan-fried Kurobuta Pork, Wild Mushroom

22

避风塘炸肉骨  
Deep-fried Pork Rib, Crispy Garlic, Chilli

16

每份  
Per Order

X.O.酱黑豚肉炒芦笋  
Wok-fried Kurobuta Pork, Asparagus, X.O. Sauce

32

半只  
Half

一只  
Whole



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

36

68

Food allergies, dietary/religious restrictions to contact server  
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Chef Recommendation 招牌



Vegetarian 素





# 素食精选 Vegetarian

羊肚菌黄耳炖菊花豆腐汤  
Double-boiled Morel Mushroom, Yellow Fungus, Beancurd Soup

每位  
Per Person

18

黑椒香煎猴头菇  
Pan-fried Monkey Head Mushroom, Black Pepper Sauce

12

每份  
Per Order

红日初升 (咕咾山楂鲜淮山)  
Sautéed Fresh Chinese Yam, Hawthorn, Crispy Dough  
Sweet and Sour Sauce

24

平步青云 (银芽炒豆筋)  
Wok-fried Bean Sprout, Bean Gluten

24

广结善缘 (鲜枝竹粉丝什菜煲)  
Sautéed Assorted Vegetable, Glass Vermicelli, Fresh Bean Curd Skin

24

琳琅满目 (南乳温公斋煲)  
Braised Chinese Cabbage, Assorted Mushroom, Bean Curd Sheet,  
Crystal Vermicelli, Fermented Bean Curd, Casserole

24

七彩飘香 (榄菜炒什锦时蔬)  
Wok-fried Assorted Vegetable, Preserved Vegetable

24

黄金素鹅 (西柠炸素鹅)  
Deep-fried Mock Goose, Lemon Sauce

24

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Chef Recommendation 招牌



Vegetarian 素





# 饭面

## Rice / Noodle

每位  
Per Person



龙虾汤龙虾鸳鸯泡饭  
Poached Duo Rice, Lobster Meat, Lobster Stock, Hot Stone Bowl

42



石锅过桥星斑鸳鸯泡饭  
Poached Duo Rice, Garoupa Fish, Superior Stock, Hot Stone Bowl

32



香煎带子浓鸡汤稻庭面  
Stewed Inaniwa Noodle, Pan-fried Hokkaido Scallop  
Supreme Chicken Stock

18

每份  
Per Order

经典和牛崧炒饭  
Wok-fried Rice, Wagyu Beef

48



华厅招牌炒饭  
Wok-fried Rice, Crab Meat, Egg White, Fermented Garlic, Crispy Conpoy

42

豉汁凉瓜鱼头焖鸳鸯米  
Braised Duo Vermicelli, Fish Head, Bitter Gourd, Black Bean Sauce

38

滑蛋海鲜炒河粉  
Wok-fried Rice Noodle, Sea Perch Fillet, Prawn, Scallop, Silken Egg Gravy

34

X.O.酱生虾焖手工鱼面 / 面卜  
Stewed Handmade Fish Noodle / Mee Pok, Live Prawn  
Homemade X.O. Sauce

34

滑蛋黑豚肉炒河粉  
Wok-fried Rice Noodle, Kurobuta Pork, Silken Egg Gravy

28

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Chef Recommendation 招牌



Vegetarian 素





# 甜言蜜语 Dessert

每位  
Per Person

冰花炖金丝官燕  
Chilled/Double-boiled Superior Bird's Nest, Rock Sugar

72

姜汁日本紫番薯配黑芝麻汤丸  
Double-boiled Japanese Purple Potato, Ginger Tea,  
Black Sesame Glutinous Rice Ball

15



椰盅啫喱冻  
Chilled Coconut Jelly, Whole Young Coconut

15

自制龟苓膏  
Chilled/Double-boiled Chinese Herbal Jelly

12

蛋白生磨龙皇杏仁茶  
Double-boiled Almond Cream, Egg White

12



鳄梨果鲜果自制豆花  
Chilled Homemade Bean Curd, Custard Avocado, Fresh Fruits

12

擂沙黑芝麻汤丸  
Homemade Black Sesame Glutinous Rice Ball, Peanut Coating

8

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Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐 Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

粟米饼烧鸭甫，香辣奇脆杏片龙须拼意大利醋鸳鸯耳  
Signature Roasted Duck, Crispy Sweet Corn Pancake  
Crispy Squid Tentacle, Chilli Padi, Almond Flakes  
Chilled Duo Fungus, Balsamic Vinegar

鸡油菌安心鸡柱甫炖野生竹笙  
Double-boiled French Chicken, Conpoy, Chanterelle, Wild Bamboo Pith

头抽煎大虎虾  
Pan-fried Tiger King Prawn, Superior Soy Sauce

鲍汁南非十头鲍鱼扣花菇时蔬  
Braised South African 10-head Abalone, Chinese Mushroom  
Seasonal Vegetable, Abalone Sauce

滑蛋黑豚肉炒河粉  
Wok-fried Rice Noodle, Kurobuta Pork, Egg Gravy

桃胶柚子杨枝甘露拼美点双辉  
Chilled Mango Sago, Pomelo  
Chinese Petit Four

**\$118++ per person**

*Prices are subject to 10% service charge and government taxes*

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Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐

## Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

香煎鹅肝伴粟米饼，四季豆百花虾饼拼葱油红蜆头  
Pan-fried Foie Gras, Crispy Sweet Corn Pancake  
Pan-fried Shrimp Paste, French Bean  
Marinated Jelly Fish Head, Scallion Oil

金汤瑶柱芙蓉燕窝羹  
Braised Bird's Nest, Conpoy, Egg White, Pumpkin Soup

姜蓉蒸巴丁皇扒  
Steamed King Pating Fillet, Ginger Purée

避风塘炸肉骨  
Deep-fried Pork Rib, Crispy Garlic, Chilli

浓鸡汤南非十头鲍鱼伴稻庭面  
Braised Inaniwa Noodle, South African 10-head Abalone  
Supreme Chicken Stock

蛋白龙皇杏仁露拼美点双辉  
Double-boiled Almond Cream, Egg White  
Chinese Petit Four

**\$138++ per person**

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Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐

## Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

野菌炸酿鲜蟹盖

Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom

浓鸡汤野生竹笙烩燕窝

Braised Bird's Nest, Wild Bamboo Pith, Supreme Chicken Broth

鲍汁扣南非十头鲍鱼伴煎鹅肝时蔬

Braised South African 10-head Abalone, Pan-fried Foie Gras  
Seasonal Green, Abalone Sauce

和风双葱爆黑豚粒

Sautéed Diced Kurobuta Pork, Onion

姜葱开边本地龙虾焖生面

Braised Lobster, Egg Noodle, Ginger, Spring Onion

桂花糖炖香梨雪莲子拼美点双辉

Double-boiled Tian Jing Pear, Snow Lotus Seed, Osmanthus  
Chinese Petit Four

**\$168++ per person**

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Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐

## Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

招牌脆皮烧鸭,麻辣肉碎海参拼葱油红蛰头  
Hua Ting Signature Crispy Roasted Duck  
Spicy Diced Sea Cucumber, Minced Pork  
Chilled Marinated Jelly Fish Head, Scallion Oil

芙蓉瑶柱燕窝羹  
Braised Bird Nest Soup, Egg White, Dried Scallop

樱花虾炒带子双脆  
Sautéed Scallop, Sakura Shrimp, Zucchini, Celery

半煎煮顺壳  
Poached Soon Hock, Shredded Mushroom

鲍汁原只十头鲍伴鸡脾菇时蔬  
Braised 10-head South African Abalone, King Oyster Mushroom  
Seasonal Green, Abalone Sauce

避风塘秘制肉骨  
Deep-fried Pork Rib, Crispy Garlic, Chilli

生拆蟹肉焖冬粉  
Stewed Crystal Vermicelli, Fresh Crab Meat

枣皇炖雪莲子天津梨拼美点双辉  
Double-Boiled 'Tianjin' Pear, Snow Lotus Seed, Prime Red Date  
Chinese Four Petit

**\$1188++ per table of 10 persons**

*Prices are subject to 10% service charge and government taxes*

*Food allergies, dietary/religious restrictions to contact server  
Discount not applicable for seasonal prices items  
Prices are subject to service charge and prevailing government taxes*



Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐

## Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

烟熏脆皮烧鸭

Smoked Crispy Roasted Duck, Aged Pu-er

浓鸡汤烩花胶海参丝燕窝

Stewed Bird's Nest, Shredded Sea Cucumber, Fish Maw, Supreme Chicken Stock

X.O. 酱炒虾球芦笋

Sautéed Prawn, Asparagus, Homemade X.O. Sauce

菜脯秋耳蒸东星斑

Steamed Eastern Garoupa, Preserve Radish, Fungus

香煎野菌黑豚宝盒

Pan-fried Kurobuta Pork, Wild Mushroom

煎北海道带子翠玉豆腐扒茼蒿

Braised Homemade Emerald Bean Curd, Pan-Fried Hokkaido Scallop, Chinese Spinach

蚝皇原只南非六头鲍伴生面

Braised 6-head South African Abalone, Egg Noodle, Superior Oyster Sauce

枣皇雪莲子炖天津梨拼美点双辉

Chilled Double-Boiled 'Tianjin' Pear, Snow Lotus Seed, Prime Red Date  
Chinese Four Petit

**\$1488++ per table of 10 persons**

Prices are subject to 10% service charge and government taxes

Food allergies, dietary/religious restrictions to contact server  
Discount not applicable for seasonal prices items  
Prices are subject to service charge and prevailing government taxes



Chef Recommendation 招牌



Vegetarian 素





# 华厅套餐

## Hua Ting Restaurant Set Menu

From 11:30 am to 2:30 pm  
6:00 pm to 10:30 pm

岩盐煎鹅肝,蜜汁西班牙黑豚叉烧拼柚子鸳鸯耳  
Pan-fried Foie Gras, Sea Salt  
Charcoal-grilled Spanish Iberico Pork "Char Siew"  
Flavored Duo Fungus, Pomelo

花胶竹笙扒官燕  
Braised Superior Bird's Nest, Fish Maw, Bamboo Pith

金瑶带子炒芦笋  
Sautéed Scallop, Asparagus, Crispy Conpoy

砂煲生啫笋壳鱼  
Soon Hock Fish, Onion, Garlic served in Casserole

鲍汁原只南非十头鲍伴花菇时蔬  
Braised 10-head South African Abalone, Chinese Mushroom, Premium Abalone Sauce

招牌脆皮烧鸭  
Hua Ting Signature Crispy Roasted Duck

龙虾汤玻璃大虎虾球焖稻庭面  
Stewed Inaniwa Noodle, Tiger King Prawn, Lobster Stock

桃胶龙皇杏仁露拼美点双辉  
Double-boiled Almond Cream, Peach Resin  
Chinese Four Petit

**\$1788++ per table of 10 persons**

*Prices are subject to 10% service charge and government taxes*

*Food allergies, dietary/religious restrictions to contact server  
Discount not applicable for seasonal prices items  
Prices are subject to service charge and prevailing government taxes*



Chef Recommendation 招牌



Vegetarian 素

