



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



套餐

Set Menu

118 位 per person

拼盘: 脆皮烧肉, 香辣杏片龙须拼葱油红蜆头

Trio Combination

Crispy Roasted Pork

Crispy Squid Tentacle, almond flake, chilli

Chilled Marinated Jelly Fish, scallion oil

鹿茸菌安心鸡炖柱甫南美辽参

Double-boiled Chicken Soup, sea cucumber, conpoy, antler fungus

潮式榄角子姜蒸鲈鱼扒

Teochew Style Steamed Chilean Seabass, olive, ginger

鲍汁红焖原只六头鲍扣鹅掌王时菜

Braised 6-Head Abalone, goose web, seasonal vegetable, supreme abalone sauce

滑蛋生虾炒河粉

Wok-fried Ho Fun, live prawn, egg

桃胶柚子甘露冻

Mango Sago, peach gum, pomelo



套餐

Set Menu

138 位 per person

清酒冰镇八头鲍, 粟米饼烧鸭甫拼和风煎北海道带子
Trio Combination
Chilled Marinated 8-head Abalone, Japanese sake
Roasted Duck, crispy corn biscuit
Pan-fried Hokkaido Scallops, soy sesame dressing

生拆蟹肉烩燕窝
Stewed Bird's Nest, crab, conpoy

羊肚菌彩椒煮波士顿龙虾
Sautéed Fresh Boston Lobster, morel mushroom, capsicum

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

高汤百花波士顿龙虾钳伴生面
Braised Egg Noodle, lobster claw, prawn paste, superior soup

陈皮川贝炖香梨雪莲子
Pear Dessert Soup, chuan-bei, lotus seed, chen-pi



套餐

Set Menu

168 位 per person

野菌炸酿鲜蟹盖

Stuffed Golden Crab Shell, wild mushroom

鱼骨汤野生竹笙炖花胶

Double-boiled Fish Maw Soup, wild bamboo pith, superior fish broth

有机黑蒜煮开边本地龙虾

Steamed Local Lobster, organic black garlic

孜然三葱牛柳粒

Wok-fried Diced Beef, cumin, leek, spring onion, shallot

浓鸡汤红焖六头鲍伴稻庭面

Braised Inaniwa Noodle, 6 head abalone, chicken broth

雪糕柚子甘露冻

Aloe Vera Jelly, pomelo, ice cream



套餐

Set Menu

1288 10 位 person

烟熏脆皮烧鸭
Smoked Roasted Duck

海参丝瑶柱烩燕窝
Stewed Bird's Nest, sea cucumber, conpoy

蒜香蒸笋壳鱼
Steamed Soon Hock, garlic

姜葱黄油爆开边生虾
Sautéed Live Prawn, ginger, spring onion, butter sauce

鲍汁红焖六头鲍扣南美辽参时菜
Braised 6-Head Abalone, sea cucumber, seasonal vegetable, supreme abalone sauce

避风塘秘制肉骨
Deep-fried Pork Rib, chilli, garlic

浓鸡汤煎北海道带子伴稻庭面
Braised Inaniwa Noodle, Hokkaido scallop, chicken broth

陈皮川贝炖香梨雪莲子
Pear Dessert Soup, chuan-bei, lotus seed, chen-pi



套餐

Set Menu

1688 10 位 person

岩盐煎鹅肝, 麻辣肉碎海参拼意大利醋百合王秋耳
Trio Combination
Pan-fried Foie Gras, sea salt
Spicy Sea Cucumber, minced pork, garlic
Chilled Fugus, lily bulb, vinegar

蟹粉生拆蟹肉烩燕窝
Stewed Bird's Nest, crab meat, crab roe

金瑶炒带子露笋
Sautéed Scallop, conpoy, asparagus

清蒸笋壳鱼
Steamed Soon Hock, superior soya sauce

和风双葱爆黑豚肉粒
Sautéed Diced Kurobuta Pork, soy sesame dressing

鲍汁红焖六头鲍扣花菇时菜
6-head Abalone, shiitake mushroom, seasonal vegetable, supreme abalone sauce

姜葱波士顿龙虾焖生面
Braised Boston Lobster Egg Noodle, ginger, spring onion

蛋白龙皇杏仁茶
Double-boiled Almond Cream, egg white



套餐

Set Menu

2088 10 位 person

烟熏片皮鸭
Smoked Aged Pu-Erh Peking Duck

花胶海参丝扒官燕
Stewed Superior Bird's Nest, fish maw, sea cucumber

樱花虾炒虾球西兰花伴芥末虾球
Sautéed Prawn, broccoli, Sakura prawn & Wasabi Prawn

沙煲生啫笋壳
Soon Hock Fish Casserole, onion, garlic

鲍汁原只南非四头鲍时菜
Braised 4-head South African Abalone, seasonal vegetable, supreme abalone sauce

生菜片炒鸭松
Minced Peking Duck, lettuce wrap

榄菜松茸菇黑豚肉片焖面卜
Braised Kurobuta Pork Mee Pok, matsutake mushroom, preserved olives

鳄梨果鲜果自制豆腐花
Chilled Homemade Beancurd, avocado, fruits