

Patio Dining & Takeout

Tuesday to Friday (Closed Mondays)

11:30am - 2pm, 5pm - 8:30pm

Saturday & Sunday

10:30am - 2:30pm, 5pm - 8:30pm

Happy Hour 5pm - Close

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HARBORVIEW
RESTAURANT & BAR

415-399-1200 | www.harborviewsf.com
Four Embarcadero, San Francisco, CA 94111

We offer contactless payment.

Please let your server know.

我們提供非接觸式付款。請通知服務員。

Masks are required when not seated at your table. Please wash your hands often. Thank you for staying safe!

為保持大家安全 請洗手和戴口罩 儘量保持距離 謝謝您的合作!

DIM SUM 點心

VEGETABLE EGG ROLLS 素菜春卷 (2 pcs) (v) \$6.5

BAKED BBQ PORK BUNS 雪山叉燒包 (2 pcs) \$8.5

STEAMED XLB PORK SOUP DUMPLINGS 黑豚肉小籠包 (4 pcs) \$9.5

STEAMED HAR GOW SHRIMP DUMPLINGS 水晶鮮蝦餃 (4 pcs) \$9.5

STEAMED SIU MAI PORK & SHRIMP DUMPLINGS 黑豚肉燒賣 (4 pcs) \$9.5

PORK WONTONS IN CHILI SAUCE 紅油抄手 Spicy (8 pcs) \$9

LOBSTER & SHRIMP POT STICKERS 龍蝦鍋貼 (4 pcs) \$10.5

APPETIZERS 頭檔

SEA SALT TOFU FRIES 海鹽豆腐條 \$10

CHILLED SEA CUCUMBER 涼拌原條海參 \$20

SALT & PEPPER CHICKEN WINGS 椒鹽雞翼 \$10.5

SPICY HONEY GARLIC WINGS 密椒雞翼 \$10.5

SALT & PEPPER CALAMARI 椒鹽鮮魷 \$22

SALT & PEPPER SCALLOPS 椒鹽帶子 \$25

SALT & PEPPER SPARERIBS 椒鹽排骨 \$20

HOUSE SPECIALTIES 特色推介

LIVE DUNGENESS CRAB WITH SALT AND PEPPER (SIGNATURE DISH) 椒鹽焗大螃蟹 \$MKT

Live Dungeness crab deep-fried & sprinkled with salt & pepper seasonings*

(*Other preparation styles available: Salted Egg Yolk, Black Bean Sauce, or Chili & Garlic)

SINGAPORE STYLE CHILI DUNGENESS CRAB 星洲炒大螃蟹 \$MKT

A spicy dish featuring live Dungeness crab cooked Singaporean style

GINGER & SCALLION WHOLE MAINE LOBSTER OR DUNGENESS CRAB 薑蔥龍蝦或蟹麵 \$MKT

Freshly pulled from our tanks, served over a bed of chef's choice noodles

HARBORVIEW BEEF 凱悅秘製牛肉 \$25

Stir-fried top choice sliced beef marinated with chef's special sauce

THREE TREASURES WITH BLACK BEAN SAUCE 豉汁煎三寶 \$22

Tofu, eggplant & hot peppers stuffed with shrimp in a black bean sauce (s)

BEEF BRISKET & TURNIP IN A HOT POT 清湯蘿蔔牛肉 \$25

Tender pieces of beef brisket & turnip simmered in a hearty broth

ROAST SQUAB 石岐燒乳鴿 \$25

Whole squab roasted to a golden brown crispy skin, served with seasoning salt

PEKING DUCK 北京片皮鴨 Half \$28 / Whole \$46

California free range duck served with steamed buns, cucumber, scallions, housemade sauce

BAKED BLACK COD 香焗銀鱈魚 Small 小 \$45 / Large 大 \$80

Large filet of black cod marinated & baked in our special glaze (cooking time 30+ minutes)

BARBEQUE 至尊燒味

VEGETARIAN SMOKED GOOSE 腐皮素鵝

Mushroom wrapped in tofu skin, marinated in soy sauce (v) \$9.5

JAPANESE SEAWEED 日本海藻 (v) \$9.5

SOYA SAUCE BEAN CURD 滷水豆腐 (v) \$9.5

BARBECUED PORK WITH HONEY 蜜汁叉燒 \$10.5

CHILLED JELLYFISH PLATE 涼拌海蜆 \$10.5

CRISPY ROASTED PORK BELLY 黃金燒腩仔 6 pcs \$12 / 9 pcs \$16

SOUP 湯羹

VEGETARIAN HOT & SOUR SOUP 素酸辣湯 (v) \$6 per cup

CHICKEN & SWEET CORN SOUP 雞茸粟米羹 \$6 per cup

PUMPKIN BISQUE WITH PINE NUTS (v) 松子金露 \$6 per cup

DOUBLE BOILED CHICKEN SOUP 原盅燉黃毛雞湯 \$10 per cup

SUPERIOR FISH BROTH WITH WONTONS 菜膽雲吞濃魚湯

\$10 per cup or \$30 per bowl

(v) = vegetarian (s) = spicy



You can view this menu online from your device. Using your device's camera, scan this QR code.

Tag us on social media **eharborviewsf** or check in for \$10 off this meal!*

*1 per table, please include photo of food or views.



SEAFOOD 海鮮

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PRAWNS WITH HONEY WALNUTS 蜜桃明蝦球 \$22
STEAMED CLAMS WITH SILKEN EGGS 鮮蜆蒸水蛋 \$25
SALT & PEPPER PRAWNS 椒鹽蝦球 \$22
SPICY GARLIC PRAWNS 香辣印尼大蝦 (s) \$22
PAN FRIED PRAWNS IN SUPREME SOY SAUCE 豉油皇乾煎大蝦 \$22
X.O. CHILI SAUCE SAUTÉED SCALLOP & SUGAR PEA X.O.醬甜豆炒帶子 (s) \$25
SCALLOP & STEAK CUBES WITH MACADAMIA NUTS 夏果牛柳帶子 \$28

POULTRY 家禽

CHILLED PRINCESS CHICKEN 貴妃龍崗雞 Specially marinated, with ginger & scallion sauce \$20/\$35
SZECHUAN SPICY SAUCE COLD CHICKEN 麻辣口水雞 topped with peanuts (s) \$20/\$35
SOY SAUCE CHICKEN 玫瑰豉油雞 \$20/\$35
ROAST DUCK 明爐燒鴨 California free range duck marinated with 9 spices \$22/\$38
HONEY GARLIC SESAME CHICKEN (BONELESS) 蒜香蜜汁雞 served with broccoli \$22
FRIED CHICKEN WITH LEMON SAUCE (BONELESS) 檸檬軟雞 \$22
KUNG PAO CHICKEN (BONELESS) 宮保雞丁 sautéed with bell peppers, onions, carrots, green beans & peanuts in spicy sauce (s) \$22

PORK & BEEF 豬牛

HONEY GARLIC PORK SPARERIBS 西汁排骨 \$22
PAN-FRIED PORK PATTIES WITH SALTED FISH 鹹魚煎肉餅 \$25
STEAK CUBES & SNOW PEAS IN XO SAUCE XO醬爆牛肉 (s) \$25
STEAK CUBES & MUSHROOMS IN BLACK PEPPER SAUCE 雜菌黑椒牛柳 \$25
SAUTÉED BEEF WITH SEASONAL VEGETABLES 時菜炒牛肉 \$25

VEGETABLES 蔬菜

MU SHU VEGETABLES 木須菜 stir-fried egg, cabbage, bamboo shoots, black fungus & scallions served with six crepes \$20
SEASONAL VEGETABLES 清炒時蔬 (v) \$20
SAUTÉED GREEN BEANS 干燒四季豆 with minced pork in a spicy bean sauce (s) \$20
MAPO TOFU 香滑麻婆豆腐 soft bean curd, shredded pork & scallions sautéed in a spicy sauce (s) \$20
EGGPLANT WITH GARLIC SAUCE 魚香茄子 with pork, black fungus, bamboo shoots & scallions (s) \$20
FRIED STUFFED BEAN CURD WITH SHRIMP 炸釀滑豆腐 topped with gravy & scallions \$20
BLACK MUSHROOMS WITH MUSTARD GREENS IN OYSTER SAUCE 花菇扒菜膽 (v) \$25
MIXED VEGETABLES WITH MUSHROOMS 荷芹鮮雜菌 mushroom medley, celery, sea vegetables & lily roots prepared & sautéed with chef's special method (v) \$25
BRAISED TOFU WITH VEGETABLES 紅燒豆腐 (v) \$20

RICE & NOODLES 飯麵

COMBINATION SEAFOOD STIR-FRIED GARLIC NOODLE 海中三寶蒜蓉面 prawns, clams & scallops \$22
SEAFOOD STIR-FRIED RICE NOODLES WITH X.O. SAUCE X.O.醬海鮮炒米粉 (s) \$22
BRAISED E-FU NOODLES WITH SHREDDED PORK 韭皇肉絲伊麵 with mushroom & yellow chives \$20
GOLDEN SUPREME FRIED RICE WITH X.O. SAUCE 金雙蛋炒飯 \$20
FRIED RICE OR NOODLES WITH HOUSE SALMON SAUCE 三文魚醬炒飯或撈粗麵 \$22
DRIED SCALLOPS & EGG WHITE FRIED RICE 瑤柱蛋白炒飯 \$20
SALTED FISH WITH CHICKEN FRIED RICE 鹹魚雞粒炒飯 \$20
CHINESE BACON & SAUSAGE STICKY RICE 生炒臘味糯米飯 with lop cheong, egg and dried shrimp \$20
BLACK TRUFFLE UDON 黑松露珍菌烏冬 (v) with assorted vegetables \$20

DESSERTS 甜品

BLACK SESAME MOCHI WITH GRATED PEANUT 雷沙湯圓 (3 pcs) \$6.5
BLACK SESAME MOCHI IN SWEET ALMOND SOUP 杏仁露湯圓 (cup) \$6.5
BLACK SESAME MOCHI IN GINGER TEA 薑茶湯圓 (cup) \$6.5
DOUBLE-BOILED GINGER PUDDING 薑汁燉奶 (cup) \$6.5
MANGO PUDDING 芒果布丁 (cup) \$6.5
MANGO SAGO WITH GRAPEFRUIT 楊枝甘露 (cup) \$6.5
LONGEVITY PEACH BUNS 南山壽桃 filled with lotus paste & salted egg yolk (2 pcs) \$6.5
BAKED PORTUGUESE CUSTARD TARTS 葡式蛋撻 (3 pcs) \$8.5
DEEP-FRIED SESAME BALLS (purple yam, white or dark chocolate) 紫薯或黑/白巧克力煎堆 (3 pcs) \$6.5
STEAMED SALTED EGG YOLK LAVA BUNS 鹹蛋皇流沙包 (3 pcs) \$8.5
BAKED COFFEE LAVA BUNS WITH CRUNCHY SUGAR CRUST 雪山咖啡包 (3 pcs) \$8.5
DEEP-FRIED "CARROT" DUMPLINGS WITH PURPLE SWEET POTATO - TRY THESE! 甘筍糯米糍 (3 pcs) \$9

HOUSEMADE X.O. SAUCES *

Jarred sauces to enjoy at home (as featured in SF Chronicle! Sample some for only \$5

ORIGINAL X.O. SAUCE (8 oz) \$22 SALMON X.O. SAUCE (8 oz) \$18

Dried scallops, dried shrimp, Virginia ham (or Salmon), shallots, garlic, chili, oil, special sauces, spices

**Not all ingredients are listed, may contain eggs, peanuts, tree nuts, and/or dairy. Please notify your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% service charge will be included and distributed among our entire staff who have all contributed to your dining experience.