

Banquet Menus

Menu A (Vegetarian)

\$500 (Serves 10) 供十位用

\$300 (Serves 5-6) 供5-6 位用

齋拼盤 (椒鹽茄子, 鹵豆腐, 素鵝)

Combination Appetizer Platter

(Salt & Pepper Eggplant, Soya Bean Curd, Vegetarian Goose)

黑松露金露濃湯

Black Truffle Creamy Pumpkin Soup

五香豆干生菜包

Five Spiced Tofu Lettuce Wrap

生炒菠蘿素鵝

Sweet & Sour Vegetarian Goose with Pineapple

玉環豆腐紅棗脯

Steamed Vegetable Marrow
with Red Dates and Bean Curd

味菜齋包柳

Braised Vegetarian Abalone
with Preserved Cabbage

百靈菇扒豆苗

Braised Oyster Mushroom over Pea Sprouts

燒汁四季豆炒雜菌

Sautéed Green Beans and Assorted Mushrooms

菘子素肉蛋白炒飯

Vegan Meat & Egg White Fried Rice with Pine Nuts

紫薯煎堆

Fried Sesame Balls with Purple Yam



HARBORVIEW
RESTAURANT & BAR

Menu B

\$698 (Serves 10) 供十位用

\$398 (Serves 5-6) 供5-6 位用

鎮店鴛鴦小籠包

Black Truffle & Kurobuta Pork Soup Dumplings

椒鹽蟹 或 星洲蟹

Dungeness Crab Fried with Salt & Pepper
or Singapore Chili Sauce

蟹肉魚肚羹

Fresh Crab Meat & Fish Maw Soup

鮮果蜜桃明蝦球

Honey Walnut Prawns with Fresh Fruit

夏果黑椒帶子牛柳

Black Pepper Steak Cubes and Scallops
with Macadamia Nuts

凱悅一品吊燒雞

Golden Roasted Chicken

香焗銀鱈魚

Baked Black Cod

鮑魚菇扒時菜

Vegetarian Abalone Mushroom
over Seasonal Greens

生炒臘味糯米飯

Chinese Bacon & Sausage Sticky Rice

美點雙輝

Premium Desserts

Tel: (415) 399-1200

harborviewsf.com

Validated Parking 4 hours for \$2
on weekends and evenings

Menu C

\$798 (Serves 10) 供十位用

\$438 (Serves 5-6) 供5-6 位用

凱悅燒味拼盤

BBO Combination Platter

花膠海參絲羹

Dried Scallops, Fish Maw & Sea Cucumber Soup

椒鹽焗大蟹

Salt & Pepper Dungeness Crab

北京片皮鴨

Peking Duck with Steamed Buns

韭皇象拔蚌帶子

Stir-Fried Geoduck and Scallops
with Yellow Chives

西蘭美極牛柳

Steak Cubes & Broccoli with Maggi Sauce

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Seasonal Live Fish

金菇瑤柱扒豆苗

Sautéed Pea Sprouts
with Dried Scallops & Mushroom

金雙蛋炒飯

Golden Supreme Fried Rice with X.O. Sauce

薑汁湯圓

Black Sesame Mochi in Ginger Tea



HARBORVIEW
RESTAURANT & BAR

Menu D

\$1098 (Serves 10) 供十位用
\$618 (Serves 5-6) 供5-6 位用

前菜六小碟

Combination Cold Appetizer Plates

鮮蟹肉燕窩羹

Fresh Crab Meat & Bird's Nest Soup

黑松露片皮鴨絲包

Black Truffle Peking Duck Slider

碧綠原隻鮮鮑魚

Braised Whole Abalone with Mustard Greens

干邑頂級牛柳

Sautéed Beef Tenderloin with Cognac

上湯焗龍蝦

Live Maine Lobster in Supreme Broth

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Seasonal Live Fish

凱悅一品吊燒雞

Golden Roasted Chicken

金菇瑤柱炆伊麵

Braised E-Fu Noodles
with Dried Scallops & Mushroom

手磨杏仁露湯圓

Handmade Almond Puree
with Glutinous Rice Dumplings

Menu E

\$1398 (Serves 10) 供十位用
\$750 (Serves 5-6) 供5-6 位用

涼拌凍海參

Whole Cold Sea Cucumber with Wasabi Dressing

椒鹽焗大蚧

Salt & Pepper Dungeness Crab

龍蝦金露濃湯

Creamy Pumpkin Soup with Lobster Meat

碧綠原隻澳洲青邊鮑

Braised Australian Abalone with Premium Greens

紅燒雙鼎鴿

Chef Roasted Squab

彩椒香煎牛眼肉

Sautéed Rib Eye Beef with Rainbow Bell Peppers

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Seasonal Live Fish

金菇瑤柱扒豆苗

Sautéed Pea Sprouts
with Dried Scallops & Mushroom

生炒臘味糯米飯

Chinese Bacon & Sausage Sticky Rice

手磨杏仁露湯圓

Handmade Almond Puree
with Glutinous Rice Dumplings

美點雙輝

Premium Desserts

Special Events Menu

\$150 per person and up
(choose one from each course)

Appetizer

Black Truffle Peking Duck Sliders
Roasted Suckling Pig with Jellyfish
Salt & Pepper Dungeness Crab
Pan-Seared Sea Scallops
Prawns Cocktail and Fresh Fruit Salad

Soup

Fresh Crab Meat and Fish Maw Soup
Creamy Pumpkin Bisque with Black Truffle and Scallops
Deluxe Seafood Soup with Abalone, Chicken, Sea Cucumber

Entrée 1

Live Maine Lobster in Supreme Broth (half)
Braised Whole Abalone with Seasonal Greens

Entrée 2

Baked Black Cod with Chinese Style Steak Cubes
Pan-Seared Sea Scallops with Roast Chicken
Golden Egg Yolk Prawns with Black Pepper Steak Cubes

Entrée 3

Steamed Eggplant with Pork and Broccoli with Jasmine Rice
Sautéed Pea Sprouts and Black Mushroom with
Chinese Bacon & Sausage Sticky Rice

Dessert

Baked Portuguese Tart and Fried Sesame Ball
Fresh Fruit Plate
Snow Ball Mochi with Fresh Fruit and Whipped Cream
Steamed Milk Pudding