

# Banquet Menus



**HARBORVIEW**  
RESTAURANT & BAR

Tel: (415) 399-1200

harborviewsf.com

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

## Menu A (Vegetarian)

\$600 (Serves 10) 供十位用

\$350 (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

## Menu B

\$738 (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

## Menu C

\$838 (Serves 10) 供十位用

\$438 (Serves 5-6) 供5-6 位用

凱悅燒味拼盤

BBQ 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

油泡帶子蝦球

Stir-Fried Scallops and Prawns

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



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## 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