

Banquet Menus

Custom menus also available

Menu A (Vegetarian)

\$688 (Serves 10) 供十位用

\$388 (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

檸檬素雞件

Vegetarian Lemon Chicken

彩椒素牛肉

Sautéed Vegetarian Beef with Rainbow Bell Peppers

甜酸素魚柳

Sweet & Sour Vegetarian Fish Fillet

百靈菇扒豆苗

Braised Oyster Mushrooms 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*

\$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 Mushrooms
over Seasonal Greens

生炒臘味糯米飯

Chinese Bacon & Sausage Sticky Rice

美點雙輝

Chef's Choice of Premium Desserts

*Maximum 5 tables 適用於五席以下

Tel: (415) 399-1200

harborviewsf.com

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

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 Live Fish

金菇瑤柱扒豆苗

Sautéed Pea Sprouts
with Dried Scallops & Mushrooms

金雙蛋炒飯

Golden Supreme Fried Rice with X.O. Sauce

薑汁湯圓

Black Sesame Mochi in Ginger Tea

**Maximum 10 tables 適用於十席以下

Menu D

\$998 (Serves 10) 供十位用

卤水原只鮑魚拼雞撻

Whole Soy Sauce Marinated Abalone
with Minced Chicken Tartlets

花胶竹笙魚肚羹

Fish Maw Soup with Bamboo Mushrooms

椒鹽焗大蟹

Salt & Pepper Dungeness Crab

夏果彩椒牛柳帶子

Steak Cubes & Scallops with
Rainbow Bell Peppers & Macadamia Nuts

XO醬甜豆紅花蚌蝦球

Sautéed Sea Cucumber Flank and Prawns
with Snow Peas in X.O. Sauce

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Live Fish

當紅一品炸子雞

Golden Crispy Fried Chicken

金菇瑤柱扒豆苗

Sautéed Pea Sprouts
with Dried Scallops & Mushrooms

秘制奶油龍蝦長壽麵

Maine Lobster with Noodles in Butter Cream Sauce

手磨杏仁露湯丸

Sweet Almond Soup with Black Sesame Mochi

新潮花生芝麻薄撐

Deep Fried Carrot Dumplings with
Crushed Peanuts, Sesame & Shredded Coconut



HARBORVIEW

RESTAURANT & BAR

Menu E

\$1298 (Serves 10) 供十位用

前菜六小碟

Combination Cold Appetizer Plates

鮮蟹肉竹笙燕窩羹

Fresh Crab Meat, Bamboo Mushroom &
Bird's Nest Soup

黑松露片皮鴨絲包

Black Truffle Peking Duck Sliders

原隻黃油鮑芥胆

Braised Whole Abalone with Mustard Greens

干邑頂級帶子牛柳

Sautéed Beef Tenderloin & Scallops
with Maggi Sauce

上湯焗雙龍蝦

Live Maine Lobster with Supreme Broth

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed 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 & Mushrooms

手磨杏仁露湯丸

Sweet Almond Soup with Black Sesame Mochi

Menu F

\$1500 (Serves 10) 供十位用

涼拌凍海參

Chilled Sea Cucumber with Wasabi Dressing

椒鹽焗大蟹

Salt & Pepper Dungeness Crab

龍蝦金露濃湯

Creamy Pumpkin Soup with Fresh Lobster

碧綠原隻三頭青邊鮑

Braised Whole Abalone with Seasonal Greens

彩椒香煎牛眼肉

Sautéed Ribeye Beef with Rainbow Bell Peppers

紅燒叁鼎鵠

Golden Roasted Squab

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Live Fish

玉環瑤柱脯

Chinese Squash Stuffed with Egg Tofu &
Dried Scallops over Pea Sprouts

XO三文魚醬伊麵

Braised E-Fu Noodles with Salmon X.O. Sauce

合桃露湯圓

Sweet Walnut Soup with Black Sesame Mochi

美點雙輝

Chef's Choice of Premium Desserts

Lunch Set Menus

午市套餐



HARBORVIEW
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Menu L1^

\$550 (Serves 10) 供十位用

招牌蒸點 (蝦餃, 燒賣, 小籠包)

Steamed Dim Sum Platter
(Har Gow, Siu Mai, Xiao Long Bao)

素酸辣湯

Vegetarian Hot & Sour Soup

椒盐鱈魚塊

Salt & Pepper Fried Black Cod

蜜桃明蝦球

Prawns with Honey Walnuts

美極牛柳粒

Steak Cubes with Maggi Sauce

麻辣口水雞

Szechuan Spicy Sauce Cold Chicken

懷舊咕嚕肉

Sweet & Sour Pork with Pineapple

清炒素什錦

Sautéed Mixed Vegetables

黑松露珍菌烏冬

Black Truffle Udon

甜點

Chef's Choice Dessert

^Not valid in VIP Rooms on weekends or holidays

不適合VIP房周末和假期

Menu L2^

\$600 (Serves 10) 供十位用

招牌蒸點 (蝦餃, 燒賣, 小籠包)

Steamed Dim Sum Sampler
(Har Gow, Siu Mai, Xiao Long Bao)

黑松露金露濃湯

Black Truffle Creamy Pumpkin Soup

炸焗點拼 (鹹水梨, 雪山叉燒包, 春捲)

Fried & Baked Dim Sum Sampler
(Fried "Pear" Dumpling, Baked BBQ Pork Bun,
Vegetable Egg Roll)

鮮果蜜桃明蝦球

Honey Walnut Prawns with Fresh Fruit

西蘭美極牛柳

Steak Cubes & Broccoli with Maggi Sauce

凱悅一品吊燒雞

Golden Roasted Chicken

豉汁煎釀三寶

Three Treasures with Black Bean Sauce

清炒豆苗

Sautéed Pea Sprouts

金雙蛋炒飯

Golden Supreme Fried Rice with X.O. Sauce

芒果布丁

Mango Pudding

••Maximum 2 tables 適用於兩席以下

Menu L3^

\$650 (Serves 10) 供十位用

招牌蒸點 (蝦餃, 燒賣, 小籠包)

Steamed Dim Sum Sampler
(Har Gow, Siu Mai, Xiao Long Bao)

雞茸粟米羹

Chicken & Sweet Corn Soup

炸焗點拼 (鹹水梨, 雪山叉燒包, 炸素付皮卷)

Fried & Baked Dim Sum Sampler
(Fried "Pear" Dumpling, Baked BBQ Pork Bun,
Fried Vegetarian Bean Curd Roll)

北京片皮鴨

Peking Duck with Steamed Buns

什菌黑椒帶子牛柳

Black Pepper Steak Cubes & Scallops
with Assorted Mushrooms

美極明蝦球

Prawns with Maggi Sauce

蒜香蜜汁雞

Honey Garlic Chicken

清炒豆苗

Sautéed Pea Sprouts

生折蟹肉蒜蓉面

Crab Meat Garlic Noodles

紫薯煎堆

Deep Fried Sesame Balls with Purple Yam