



HARBORVIEW
RESTAURANT & BAR

凱悅匯



菜式精益求精

服務盡善盡美



前菜小點



Small Plates



雪山叉燒包

Baked BBQ Pork Buns
with Crunchy Sugar Crust
[2pcs]

\$12



黑松露鴨絲包

Black Truffle Peking Duck Sliders [2pcs]

\$ 14

鎮店鴛鴦小籠包

Black Truffle and Kurobuta Pork Soup Dumplings [4pc]

\$ 16

黑豚肉小籠包

Kurobuta Pork Soup Dumplings [4pcs]

\$ 11



紅油抄手

Pork Wontons in Spicy Chili Sauce [8pcs]

\$ 15

素菜春卷

Vegetable Egg Rolls (v) [3pcs]

\$ 11

雞肉鍋貼

Pan Fried Chicken Potstickers [4pcs]

\$12

黑豚肉燒賣 "Siu Mai"

Steamed Kurobuta Pork & Shrimp Dumplings [4pcs]

\$ 12

水晶鮮蝦餃 "Har Gow"

Steamed Shrimp Dumplings [4pcs]

\$ 12

椒鹽 / 蜜椒雞翼

Salt & Pepper or Spicy Honey Garlic Chicken Wings

\$ 14

羅漢齋餃

Buddha's Delight Dumplings (3pcs)

\$ 12

鮮蝦韭菜餃

Steamed Shrimp & Chive Dumplings [3pcs]

\$ 12



風山水起



Signature Salad

\$ 14

[serves 2]

A colorful and refreshing dish with shredded lettuce, carrot, beet, radish, purple cabbage, pickled ginger, pickled shallot, scallions and cilantro, crispy egg noodles served with a sweet chili dressing and walnuts.

Add Shredded Chicken

\$ 5

TEA (Per Person)

茗茶 每位

\$ 1.50

頭檔



Appetizers



花雕醉乳鴿

Whole Drunken Squab

\$ 25

蜜汁叉燒

Barbecued Pork with Honey

\$ 12

涼拌海蜇

Jellyfish Cold Plate

\$ 12

滷水鴨翼鴨舌

Soya Sauce Duck Wings & Duck Tongue

\$ 12

麻辣口水雞

Szechuan Spicy Cold Chicken

\$ 12

素鵝

Vegetarian Smoked Goose (v)

\$ 12

八爪魚

Baby Octopus

\$ 12

滷水豆腐

Soya Sauce Bean Curd (v)

\$ 12

麻辣牛展

Five Spice Beef Shank (Spicy)

\$ 12

日本海草

Japanese Seaweed (v)

\$ 12

皮蛋酸姜

Century Egg & Pickled Ginger

\$ 12



黃毛雞粥 (帶骨)

Congee with Bone-in Chicken

\$ 20

生滾粥品



Congee

生滾肉蟹粥 Half \$ 40 Whole \$ 70

Congee with Dungeness Crab

皮蛋瘦肉粥 \$ 14

Congee with Salted Pork and Century Egg

生滾牛肉粥 \$ 14

Congee with Sliced Beef

明火白粥 \$ 7

Plain Congee

油條 \$ 5

Chinese Fried Doughnut

湯品



Soup

是日燉湯

Special Double Boiled
Soup in Clay Pot
[serves 6-8]

\$ 78



花膠筒竹笙魚肚羹
Fish Maw & Bamboo Mushroom Soup
Thick broth cooked with fish maw, bamboo pith, mushroom and egg white.

\$ 12 / cup



瑤柱灌湯餃
Jumbo Soup Dumpling in Supreme Broth
Dumpling with pork, shrimp, mushroom and bamboo pith.

\$ 11 / cup

原盅燉黃毛雞湯
Double Boiled Chicken Soup
Supreme broth made with chicken, pork and Virginia ham.

\$ 12 / cup



海皇金露濃湯
Seafood Pumpkin Soup
Creamy* pumpkin soup with shrimp and scallops.
*contains milk

\$ 12 / cup

竹笙花菇冬瓜湯
Vegetarian Winter Melon with Mushroom Soup (v)
Broth cooked with diced winter melon, bamboo fungus & mushroom.

\$ 12 / cup

雞茸粟米羹
Chicken & Sweet Corn Soup
Tiny pieces of chicken, sweet corn & egg cooked in a thick savory broth.

\$ 8 / cup

素酸辣湯
Vegetarian Hot & Sour Soup (v)
Thick broth cooked with black fungus, bamboo shoots, bean curd, scallions, egg, vinegar & pepper.

\$ 8 / cup

雲吞湯
Wonton Soup
Pork and vegetable wontons served with vegetables in supreme broth.

\$ 8 / cup



名廚推介



Chef Specialties

[Signature Dish]

椒鹽焗大螃蟹

Live Crab with Salt and Pepper

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

MKT



👉 [Must Try]
香焗銀鱈魚

Baked Black Cod

Large fillet of black cod marinated & baked in our special glaze.

[Cooking time 30 minutes]

Small \$ 56

Large \$ 98



凉拌原条海参

Whole Cold Sea Cucumber with Wasabi

\$ 18



凯悦秘制牛肉 [Private Recipe]

Harborview Beef

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

\$ 28



大蜆蒸水蛋

Steamed Eggs with Clams

Steamed live clams
with beaten eggs

\$ 28



百花釀蟹鉗

Deep Fried Crab Claw Stuffed with
Shrimp Meat

\$ 20



碧綠花膠筒

Braised Fish Maw with Vegetables

\$ 38

海鮮



Seafood

剝椒 / 清蒸游水魚
Chili Topped/
Steamed Fresh
Sea Bass



MKT

咸檸檬蒸游水魚
Steamed Live
Fish with
Homemade
Salted Lemon

MKT

豉椒炒大蜆
Fresh Clams
with Black
Bean Sauce

\$ 28

清酒浸大蜆
Fresh Clams
Steamed in
a Sake Broth

\$ 28

X O 醬大蝦粉絲煲
Jumbo
Prawns with
Vermicelli in
X.O. Sauce



\$ 28

豉油皇乾煎老虎蝦
Tiger Prawns
in Superior
Soy Sauce

\$ 28

蜜桃明蝦球
Honey Walnut
Prawns

\$ 28

油泡帶子
Sautéed
Scallops

\$ 28

生蠔 Oysters

椒鹽	Salt & Pepper Oysters	\$ 22
酥炸	Deep Fried Oysters	\$ 22
姜蔥	Oyster with Ginger & Scallions	\$ 30
豆腐煲	Oysters with Tofu in Clay Pot	\$ 32

刺身象鼻蚌

Geoduck Sashimi

Served on a platter with seaweed, wasabi mustard, and soy sauce.

MKT



活螃蟹 / 活龍蝦有下列烹調方法可供選擇

Live Dungeness Crab/Maine Lobster (MKT):

- | | |
|-----------|------------------------------------|
| [1] 清蒸 | Steamed |
| [2] 薑蔥 | Ginger & Scallions |
| [3] 蒜蓉蒸 | Steamed with Garlic |
| [4] 咸蛋黃 | Salted Egg Yolk |
| [5] 豉汁 | Black Bean Sauce |
| [6] 大干煲 | Spicy Garlic Sauce 🌶️ |
| [7] 紹酒蛋白蒸 | Steamed with Wine & Egg White |
| [8] 避風塘 | Fried with Garlic & Hot Peppers 🌶️ |

老虎蝦有下列烹調方法可供選擇

Sauteed Tiger Prawns: **\$ 28**

Please choose one of the following cooking methods:

- | | |
|---------|----------------------|
| [1] 老干媽 | Dry Chili (Spicy) 🌶️ |
| [2] 美極醬 | Maggi Sauce |
| [3] 椒鹽 | Salt & Pepper |
| [4] 豉油皇 | Soy Sauce |

各式海鮮烹調法



Seafood Cooking Methods

星洲炒大螃蟹

Singapore Style Chili
Dungeness Crab 🌶️

MKT



凱悅吊燒雞

Harborview Roasted Chicken

Oven roasted chicken served with a special brown dipping sauce.

Whole \$ 45

Half \$ 25



雞鴨類



Poultry

宮保雞丁

Kung Pao Chicken [boneless]

Sauteed diced chicken breast with bell peppers, onions, carrots, green beans and peanuts in spicy sauce.

\$ 24



紅燒乳鴿

Roasted Squab

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

\$ 26

蒜香蜜汁雞

Honey Garlic Sesame Chicken [boneless]

Diced chicken breast sauteed in our special honey garlic sauce and served with vegetable.

\$ 24

明火燒鴨

Roast Duck

California free range duck marinated with 9 spices.

Half \$ 32

Whole \$ 55

三杯雞或雞翼

Three Cup Chicken

Three Cup Basil Chicken - Sauteed boneless chicken breast or chicken wings (with bones) with Thai basil, bell peppers, garlic & ginger in a clay pot.

\$ 24

貴妃黃毛雞

Princess Cold Chicken

Specially marinated whole chicken served with a ginger & onion sauce.

Half \$ 28

Whole \$ 50



北京片皮鴨

Peking Duck

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

Half \$ 35

Whole \$ 65



椒鹽鮮魷

Salt & Pepper Calamari

Fried calamari seasoned with salt and pepper.

\$ 26

黃金燒腩仔

Crispy Roasted Pork Belly

Served with spicy mustard and pickled ginger.

[6pc / 9pc]

\$ 12 / \$ 16





豬牛類



Pork & Beef



清湯蘿蔔牛肉 Beef Brisket & Turnip in a Hot Pot

\$ 30

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

夏果牛柳帶子

Scallops & Steak Cubes with Macadamia Nuts
Scallops & tender beef steak tossed with mixed vegetables & macadamia nuts in a black pepper sauce.

\$ 30

蒙古牛肉

Mongolian Beef
Sauteed sliced beef with onions, bell peppers and chili sauce.

\$ 26

時菜炒牛肉

Sauteed Beef with Seasonal Vegetables
Beef with vegetable.

\$ 26



XO 醬爆牛肉

Steak Cubes & Snow Peas in X.O. Sauce
Sauteed steak cubes and snow peas with spicy X.O. sauce.

\$ 26

美極牛柳粒

Steak Cubes & Broccoli in Maggi Sauce
Sauteed steak cubes and broccoli with maggi sauce.

\$ 26



菠蘿咕嚕肉

Sweet & Sour Pork with Pineapple

\$ 24

椒鹽排骨

Salt & Pepper Spare ribs
Deep-fried spareribs sprinkled with salt & pepper seasonings.

\$ 24

西汁排骨

Honey Spare ribs
Hearty spareribs glazed with honey and seasonings.

\$ 24

京蔥爆黑豚肉片

Sliced Kurobuta Pork & Onions with Spicy Sauce
Sauteed Kurobuta pork and onions with spicy sauce.

\$ 24

節瓜肉絲粉絲石鍋

Melon & Shredded Pork, Vermicelli in Hot Pot
Braised vermicelli with shredded pork and melon.

\$ 28

鹹魚煎肉餅

Pan-Fried Minced Pork & Salted Fish Patties

\$ 30



蔬菜



Vegetable



花菇扒菜膽 Black Mushrooms with Mustard Greens (v) \$ 28

Fresh black mushrooms with mustard greens with light oyster sauce.

清炒時蔬
Sauteed Seasonal Vegetables (v)

豆苗
Pea Sprout
+\$3

\$ 24

木須菜
Mu Shu Vegetables (v)

Combination of stir-fried egg, cabbage, bamboo shoots, black fungus & scallions served with six (6) crepes.

\$ 24

干燒四季豆
Sauteed Green Beans

Green beans sauteed with minced pork w/ spicy bean sauce.

\$ 24

荷芹鮮雜園
Mixed Vegetables with Mushrooms (v)

Three kinds of mushrooms, celery, sauteed with chef's special method.

\$ 28

炸釀滑豆腐
Fried Stuffed Bean Curd with Shrimp

Deep-fried bean curd stuffed with shrimp & topped with gravy & scallions.

\$ 24

香滑麻婆豆腐
Ma Po Bean Curd

Soft bean curd, shredded pork & scallions sauteed in a spicy sauce.

\$ 24

魚香茄子
Eggplant with Garlic Sauce

Eggplant, shredded pork, black fungus, bamboo shoots & scallions sauteed in a hot garlic sauce.

\$ 24

紅燒豆腐煲
ToFu with Vegetables (v)

Braised tofu with assorted vegetables.

\$ 24



豉汁煎釀三寶

Three Treasures with Black Bean Sauce

Bean curd, eggplant & hot peppers stuffed with shrimp in a black bean sauce.

\$ 28

特別推介

廚師

Chef Recommendation



石窩生炒腊味飯

Chinese Bacon & Sausage Sticky Rice

Sticky rice mixed with lop cheong, egg & dried shrimp.

\$ 25



上湯老虎蝦撈粗麵

Tiger Prawns with Noodles in Supreme Broth

Braised thick egg noodles with tiger prawns.

\$ 30



黑松露珍菌烏冬

Black Truffle Udon (v)

Udon stir-fried with assorted mushrooms & black truffle.

\$ 23



XO 醬海鮮炒米粉

Seafood Stir-fried Rice Noodles with X.O. Sauce

Vermicelli rice noodles with mixed seafood in spicy X.O. sauce

\$ 26

粉麵飯

Fried Rice / Noodles

韭皇肉絲伊麵

Braised E-Fu Noodles with Shredded Pork

Noodles with shredded pork, mushrooms & yellow chives.

\$ 23

海鮮蒜蓉麵

Seafood Garlic Noodles

Stir-fried noodles with mixed seafood and garlic flavor

\$ 26

番茄牛肉炒麵

Tomato Beef Chow Mein

Noodles with beef tomato and onion

\$ 23

滑蛋蝦球炒河粉

Shrimp and Scrambled Egg Chow Fun

Stir-fried flat noodles with shrimp and silky scrambled eggs

\$ 26

乾炒牛河

Beef Chow Fun

Stir-fried flat noodles with beef and bean sprout

\$ 23

涼瓜排骨炒河粉

Bitter Melon W/ Spare Ribs Chow Fun

Stir-fried flat noodles with bitter melon and spare ribs

\$ 26

星洲炒米粉

Singapore Style Vermicelli Rice Noodles

Vermicelli rice noodles with shredded BBQ pork, shrimp, egg, and yellow curry.

\$ 23

雪菜肉絲煎米粉

Pan Fried Vermicelli with Shredded Pork & Pickle

Vermicelli rice noodles with pickled mustard green and pork

\$ 30

瑤柱蛋白炒飯

Dried Scallops & Egg White Fried Rice

Fried rice with dried scallops & egg whites.

\$ 23

金雙蛋炒飯

Golden Supreme Fried Rice with X.O. Sauce

Fried rice with egg whites and egg yolks in a spicy X.O. sauce.

\$ 23

鹹魚雞粒炒飯

Salted Fish with Chicken Fried Rice

Fried rice with salted fish & diced chicken.

\$ 23

Menu contents subject to change without prior notice.



Spicy



Contain Nuts



Recommended

所有商品以最終實物為準

Pictures are for reference only. Actual dishes may look different when served.

*All prices do not include tax and service.

An 18% service charge will be added and distributed among our entire staff, including our dishwashers and cooks who have contributed to your dining experience.

Not all ingredients are listed, may contain eggs, peanuts, tree nuts, and/or dairy. Please notify the server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.