

前菜小點



Small Plates



雪山叉燒包

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

\$ 10



黑松露鴨絲包 \$ 12
Black Truffle Peking Duck Sliders [2pcs]

鎮店鴛鴦小籠包 \$ 16
Black Truffle and Kurobuta Pork Soup Dumplings [4pc]

黑豚肉小籠包 \$ 10
Kurobuta Pork Soup Dumplings [6pcs]



紅油抄手 \$ 10
Pork Wontons in Spicy Chili Sauce [8pcs]

素菜春卷 \$ 10
Vegetable Egg Rolls (v) [3pcs]

海鮮鍋貼 \$ 10
Seafood Pot Stickers [4pcs]

黑豚肉燒賣 "Siu Mai" \$ 10
Steamed Kurobuta Pork & Shrimp Dumplings [4pcs]

水晶鮮蝦餃 "Har Gow" \$ 10
Steamed Shrimp Dumplings [4pcs]

椒鹽 / 蜜椒雞翼 \$ 10
Salt & Pepper or Spicy Honey Garlic Chicken Wings

麻辣口水雞 Regular \$ 10 Half \$ 20
Szechuan Spicy Sauce Cold Chicken

鮮蝦韭菜餃 \$ 10
Steamed Shrimp & Chive Dumplings [3pcs]



風山水起



Signature Salads

鮑魚海參撈起

Tossed Abalone and
Sea Cucumber Salad
[serves 4]

\$ 68

雞絲撈起

Tossed Shredded
Chicken Salad
[serves 4]

\$ 28

頤 檀

Appetizers



花雕醉乳鴿 Whole Drunken Squab \$ 25

蜜汁叉燒 Barbecued Pork with Honey	涼拌海蜇 Jellyfish Cold Plate	滷水鴨翅 Soya Sauce Duck Wings	滷水鴨舌 Soya Sauce Duck Tongue	素鵝 Vegetarian Smoked Goose (v)
\$ 10	\$ 10	\$ 10	\$ 10	\$ 10
八爪魚 Baby Octopus	滷水豆腐 Soya Sauce Bean Curd (v)	牛展 Five Spice Beef Shank	日本海草 Japanese Seaweed (v)	皮蛋酸姜 Century Egg & Ginger
\$ 10	\$ 10	\$ 10	\$ 10	\$ 10



黃毛雞粥 (帶骨)
Congee with Bone-in Chicken
\$ 20

生滾粥品

Congee

生滾肉蟹粥	Half \$ 38 Whole \$ 68
Congee with Dungeness Crab	
皮蛋瘦肉粥	\$ 12
Congee with Salted Pork and Century Egg	
生滾牛肉粥	\$ 10
Congee with Sliced Beef	
明火白粥	\$ 6
Plain Congee	
油條	\$ 4
Chinese Fried Doughnut	



北京片皮鴨 Peking Duck
California free range duck served with steamed buns, scallions & housemade sauce.
Half \$ 30
Whole \$ 58



椒鹽鮮魷 Salt & Pepper Calamari
Fried calamari seasoned with salt and pepper.
\$ 25

黃金燒腩仔 Crispy Roasted Pork Belly
Utah pork belly served with spicy mustard.
[6pc / 8pc]

\$ 12 / \$ 16





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 \$ 50

Large \$ 88



凉拌原条海參

Whole Cold Sea Cucumber with Wasabi

\$ 18



凱悅秘制牛肉 [Private Recipe]

Harborview Beef

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

\$ 25



大蜆蒸水蛋

Steamed Eggs with Clams

Steamed live clams with beaten eggs

\$ 25



原盅燉雞湯

Double Boiled Chicken Soup

\$ 11

海鮮



Seafood

剝椒 / 清蒸游水魚

MKT

XO 粉絲大蝦

\$ 25

咸檸檬蒸游水魚

MKT

豉油皇乾煎老虎蝦

\$ 25

豉椒炒大蜆

\$ 25

滑蛋蝦球

\$ 25

清酒浸大蜆

\$ 25

油泡帶子

\$ 25



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] 蒜茸蒸 | Steamed with Garlic |
| [4] 咸蛋黃 | Salted Egg Yolk |
| [5] 豉汁 | Black Bean Sauce |
| [6] 大千煲 | Spicy Garlic Sauce |
| [7] 紹酒蛋白蒸 | Steamed with Wine & Egg White |
| [8] 避風塘 | Fried with Garlic & Hot Peppers |
| [9] 芝士焗 | Baked with Cheese (Whole) |

老虎蝦有下列烹調方法可供選擇

Sauteed Tiger Prawns: \$ 25

Please choose one of the following cooking methods:

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

星洲炒大螃蟹

Singapore Style Chili Dungeness Crab

MKT



各式海鮮烹調法



Seafood Cooking Methods

湯品

Soup



鮮花旗參燉雞 \$ 75
Double Boiled Chicken Soup with Fresh Ginseng in Clay Pot [for 6-8]

羊肚菌燉雞 \$ 75
Double Boiled Chicken Soup with Morel Mushrooms in Clay Pot [for 6-8]

菜膽雲吞濃魚湯

\$ 11 / cup
\$ 30 / bowl

瑤柱灌湯餃

\$ 10 / cup

原盅燉黃毛雞湯

\$ 11 / cup

海皇金露濃湯

\$ 11 / cup

竹笙花菇冬瓜湯

\$ 11 / cup

雞茸粟米羹

\$ 7 / cup

素酸辣湯

\$ 7 / cup

蔬菜

Vegetable



花菇扒菜膽 Black Mushrooms with Mustard Greens (v) \$ 28
Fresh black mushrooms with mustard greens in a light oyster sauce.

清炒時蔬 Sauteed Seasonal Vegetables (v)
豆苗 Bean Sprout +\$5

\$ 20

木須菜 Mu Shu Vegetables (v)
Combination of stir-fried egg, cabbage, bamboo shoots, black fungus & scallions served with six (6) crepes.

\$ 20

干燒四季豆 Sauteed Green Beans
Green beans sauteed with minced pork in a spicy bean sauce.

\$ 20

荷芹鮮雜菌 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.

\$ 20

香滑麻婆豆腐 Ma Po Bean Curd
Soft bean curd, shredded pork & scallions sauteed in a spicy sauce.

\$ 20

魚香茄子 Eggplant with Garlic Sauce
Eggplant, shredded pork, black fungus, bamboo shoots & scallions sauteed in a hot garlic sauce.

\$ 20

瑤柱扒瓜甫 Dried Scallops Steamed with Chinese Melons
Steamed Chinese melons, seasonal greens topped with dried scallop gravy.

\$ 28



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.

\$ 25

凱悅吊燒雞

Harborview Roasted Chicken

Oven roasted chicken served with a special brown dipping sauce.

Whole \$ 38

Half \$ 22



雞鴨類

Poultry

宮保雞丁 Kung Pao Chicken [boneless]
Sautéed diced chicken breast with bell peppers, onions, carrots, green beans and peanuts in spicy sauce.
\$ 22

蒜香蜜汁雞 Honey Garlic Sesame Chicken [boneless]
Diced chicken breast sautéed in our special honey garlic sauce served with seasonal vegetables.
\$ 22

檸檬軟雞 Fried Chicken with Lemon Sauce [boneless]
Boneless chicken breast fillet deep fried with a crispy batter and served with a lemon sauce.
\$ 22

紅燒乳鴿 Roasted Squab
Whole squab roasted to a golden brown crispy skin, served with seasoning salt.
\$ 25

明火燒鴨 Roast Duck
California free range duck marinated with 9 spices.
Half \$ 25
Whole \$ 45

貴妃黃毛雞 Princess Cold Chicken
Specially marinated whole chicken served with a ginger & onion sauce.
Half \$ 22
Whole \$ 38



豬牛類



Pork & Beef

清湯蘿蔔牛肉 Beef Brisket & Turnip in a Hot Pot \$ 28
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.
\$ 28

蒙古牛肉 Mongolian Beef
Sautéed sliced beef with onions, bell peppers and chili sauce.
\$ 25

時菜炒牛肉 Sautéed Beef with Seasonal Vegetables
\$ 25

XO醬爆牛肉 Steak Cubes & Snow Peas in X.O. Sauce
\$ 25

美極牛柳粒 Steak Cubes & Broccoli in Maggi Sauce
\$ 25

菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple
\$ 22

椒鹽排骨 Salt & Pepper Spareribs
Deep-fried spareribs sprinkled with salt & pepper seasonings.
\$ 22

西汁排骨 Honey Spareribs
Hearty spareribs glazed with honey & seasonings.
\$ 22

京蔥爆黑豚肉片 Sliced Kurobuta Pork with Onions in a Spicy Sauce
Tender slices of Kurobuta pork sautéed with onions in a spicy sauce.
\$ 22

節瓜肉絲粉絲熱鍋 Melon & Shredded Pork, Vermicelli in Hot Pot
\$ 25

鹹魚煎肉餅

Pan-Fried Minced Pork & Salted Fish Patties

\$ 28



飯面



Fried Rice / Noodles



龍蝦撈粗麵 / 伊麵 / 米粉

Maine Lobster in Supreme Broth with Noodles

MKT

炒麵 Chow Mein Choose 1 item:
Shrimp / Beef / Chicken / Vegetable or Combination.

\$ 22

Pan Fried Hong Kong Style Add \$2.

海鮮蒜蓉麵
Seafood Garlic Noodles

\$ 25

韭皇肉絲伊麵
Braised E-Fu Noodles with Shredded Pork
Noodles with shredded pork, mushrooms & chives.

\$ 20

黑松露珍菌烏冬
Black Truffle Udon (v)
Udon stir-fried with assorted vegetables and black truffle.

\$ 22

星洲炒米粉
Singapore Style Vermicelli Rice Noodles
Vermicelli rice noodles with shredded BBQ pork, shrimp, egg, and yellow curry.

\$ 20

生炒臘味糯米飯
Chinese Bacon & Sausage Sticky Rice
Sticky rice mixed with lop cheong, egg & dried shrimp.

\$ 22

三文魚醬炒飯 / 撈粗麵
Fried Rice or Noodles with Salmon Sauce

\$ 22

瑤柱蛋白炒飯
Dried Scallops & Egg White Fried Rice
Fried rice with dried scallops & egg whites.

\$ 22

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.

\$ 22

XO 海鮮炒米粉
Seafood Stir-fried Rice Noodles with X.O. Sauce

\$ 25

鹹魚雞粒炒飯
Salted Fish with Chicken Fried Rice
Fried rice with salted fish & diced chicken.

\$ 20

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.