

凱悅匯



菜式精益求精

服務盡善盡美



前菜小點



Starters



BLACK TRUFFLE _____ \$ 14
PEKING DUCK SLIDERS [2 PCS]

黑松露鴨絲包

PAN-FRIED CHICKEN POTSTICKERS [4 PCS] — \$ 12

香煎雞鍋貼

VEGETABLE EGG ROLLS (V) [2 PCS] 🌿 _____ \$ 12

素菜春卷

SALT & PEPPER OR SPICY HONEY GARLIC _____ \$ 14

CHICKEN WINGS [6 PCS] 🌶️

椒鹽 / 蜜椒雞翼

HOT TEA [PER PERSON] _____ \$ 1.75

(Chrysanthemum, Jasmine, Oolong, Pu'er, Shaomei, Tieguanyin)

茗茶 [每位] (菊花, 香片, 烏龍, 普洱, 壽眉, 鐵觀音)

BAKED BBQ PORK BUNS [2 PCS] ★ _____ \$ 12

雪山叉燒包

BLACK TRUFFLE AND KUROBUTA PORK _____ \$ 16
SOUP DUMPLINGS [4 PCS]

鎮店鴛鴦小籠包

KUROBUTA PORK _____ \$ 12

SOUP DUMPLINGS [4 PCS]

黑豚肉小籠包

PORK & SHRIMP _____ \$ 12

SIU MAI DUMPLINGS [4 PCS]

黑豚肉燒賣

SHRIMP HAR GOW DUMPLINGS [4 PCS] _____ \$ 12

水晶鮮蝦餃

SHRIMP & CHIVE DUMPLINGS [3 PCS] _____ \$ 12

鮮蝦韭菜餃

BUDDHA'S DELIGHT _____ \$ 12

DUMPLINGS (V) [3 PCS] 🌿

羅漢齋餃



PORK WONTONS 🌶️ ★ _____ \$ 15

IN SPICY CHILI SAUCE [8 PCS]

紅油抄手

Menu contents including pricing subject to change without prior notice.

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

Spicy 🌶️ Contains Nuts 🥜 Recommended ★ Vegetarian Friendly 🌿

*Not all ingredients are listed, may contain eggs, peanuts, tree nuts, and/or dairy. Please notify the server of any allergies or strict dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**All prices do not include tax and service. An 18% service charge will be added to your bill for all party sizes.

This charge supports our staffing and operations and is distributed among employees and staff members involved in your service, at the restaurant's discretion.

涼菜



Appetizers



WHOLE DRUNKEN SQUAB ————— \$ 28

花雕醉乳鴿

SZECHUAN SPICY SAUCE COLD CHICKEN 🌶️ \$ 13

麻辣口水雞

VEGETARIAN SMOKED GOOSE 🌿 \$ 13

腐皮素鵝

JAPANESE SEAWEED 🌿 \$ 13

日本海草

SOYA SAUCE BEAN CURD 🌿 \$ 13

滷水豆腐

FIVE SPICE BEEF SHANK 🌶️ \$ 13

麻辣牛腩

CENTURY EGG & PICKLED GINGER 🌿 \$ 13

皮蛋酸薑

BABY OCTOPUS \$ 13

八爪魚



HONEY GLAZED BARBECUED PORK ————— \$ 13

蜜汁叉燒

JELLYFISH PLATE ————— \$ 13

涼拌海蜇

SOYA SAUCE DUCK WINGS & DUCK TONGUE ————— \$ 13

滷水鴨翼鴨舌

生滾粥品



Congee

A warming bowl of congee, quietly comforting.

DUNGENESS CRAB ————— HALF - \$40 | WHOLE - \$75

生滾肉蟹粥

SALTED PORK AND CENTURY EGG ————— \$ 14

皮蛋瘦肉粥

SLICED BEEF ————— \$ 14

生滾牛肉粥

PLAIN CONGEE 🌿 ————— \$ 7

明火白粥

CHINESE FRIED DOUGHNUT 🌿 ————— \$ 5

油條



CONGEE WITH BONE-IN CHICKEN ————— \$ 20

黃毛雞粥



湯品

Soup

SPECIAL SOUP ————— \$ 78

Double Boiled Soup in Clay Pot [Serves 6-8]

是日燉湯

DOUBLE BOILED CHICKEN SOUP WITH CONCH ————— \$ 15

Supreme broth made with chicken, pork, conch and Virginia Ham.

原盅螺頭燉雞湯

JUMBO SOUP DUMPLING ★ IN SUPREME BROTH ————— \$ 12

Filled with pork, shrimp, mushroom, bamboo pith and dried scallops.

瑤柱灌湯餃

FISH MAW & BAMBOO MUSHROOM SOUP — \$ 12

Thick broth cooked with fish maw, bamboo pith, mushroom and egg white.

花膠筒竹筴魚肚羹

WINTERMELON WITH MUSHROOM SOUP — \$ 12

Broth cooked with diced winter melon, bamboo pith and mushroom.

竹筴冬瓜粒湯

CHICKEN & SWEET CORN SOUP ————— \$ 8

Tiny pieces of chicken, sweet corn & egg cooked in a thick savory broth.

雞茸粟米羹

WESTLAKE BEEF SOUP ————— \$ 8

A silky, savory Cantonese soup made with minced beef, whipped egg whites, and fresh cilantro.

西湖牛肉羹

WONTON SOUP ————— \$ 8

Hand wrapped pork and vegetable wontons served with vegetables in a supreme broth.

雲吞湯

VEGETARIAN HOT & SOUR SOUP — \$ 8

Thick broth cooked with black fungus, bamboo shoots, bean curd, scallions, egg, vinegar & pepper.

素酸辣湯

PUMPKIN BISQUE WITH PINE NUTS ★ — \$ 8

Silky, creamy pumpkin soup with pine nuts.

Seafood option includes shrimp and scallops.

松子金露濃湯

\$ 12

with Seafood 加海鮮

風山水起

Signature Salad — \$ 14

ADD SHREDDED CHICKEN +\$5

A colorful and refreshing dish with shredded lettuce, carrot, beet, radish, purple cabbage, pickled ginger, pickled shallots, scallions and cilantro, crispy egg noodles with a sweet chili dressing and walnuts (on the side). [Serves 2]





名廚推介



House Specialties

椒鹽焗大螃蟹

Live Crab with Salt and Pepper

Deep fried dungeness crab & sprinkled with garlic, and salt & pepper seasonings.

\$ MKT



香焗銀鱈魚

Baked Black Cod

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

SMALL - \$56 | LARGE - \$98



涼拌原條海參

Whole Cold Sea Cucumber ————— \$ 18
with Wasabi



BRAISED WHOLE ABALONE ————— \$ MKT
WITH GREENS
碧綠蠔皇原隻乾鮑魚



FRIED CRAB CLAWS ————— \$ 20
STUFFED WITH SHRIMP [2 PCS]
百花釀蟹鉗

鮮蜆蒸水蛋

Steamed Clams
with Eggs

Topped with green onions.

\$ 30



海鮮



Seafood

生蠔

Oysters

- DEEP FRIED WITH SALT & PEPPER 椒鹽 — \$ 25
- DEEP FRIED 酥炸 — \$ 25
- SAUTEED WITH GINGER & SCALLIONS 薑蔥 — \$ 30
- WITH TOFU IN CLAYPOT 豆腐煲 — \$ 32



- PRAWNS WITH HONEY WALNUTS — \$ 30
- 蜜桃明蝦球

清蒸游水魚

Live Fish

- SOY SAUCE 豉油 — \$ MKT
- CHILI PEPPERS 剁椒 — \$ MKT
- SALTED LEMON 鹹檸檬 — \$ MKT
- FRESH CLAMS WITH BLACK BEAN SAUCE 豉椒炒大蜆 — \$ 30
- SAKE-MARINATED CLAMS 清酒浸大蜆 — \$ 30
- JUMBO PRAWNS WITH VERMICELLI 大蝦粉絲煲 — \$ 30
- IN XO SAUCE XO 醬大蝦粉絲煲
- SAUTEED PRAWNS OR SCALLOPS 油泡蝦球或帶子 — \$ 30
- SALT & PEPPER SCALLOPS 椒鹽帶子 — \$ 30
- SALT & PEPPER CALAMARI 椒鹽鮮魷 — \$ 28



刺身象拔蚌

Geoduck Sashimi ★

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

\$ MKT

老虎蝦

Sauteed Tiger Prawns

DRY CHILI (SPICY) 老乾媽 🌶️

MAGGI SAUCE 美極醬

SALT & PEPPER 椒鹽

SOY SAUCE 豉油皇

\$ 30

活螃蟹、活龍蝦

Live Dungeness Crab or Maine Lobster

STEAMED 清蒸

GINGER & SCALLIONS 薑蔥

STEAMED WITH GARLIC 蒜蓉蒸

SALTED EGG YOLK 鹹蛋黃

BLACK BEAN SAUCE 豉汁

SPICY GARLIC SAUCE 大千煲 🌶️

STEAMED WITH WINE & EGG WHITE 紹酒蛋白蒸

FRIED WITH GARLIC & HOT PEPPERS 避風塘 🌶️

\$ MKT

星洲炒活螃蟹

Singapore Style Live Crab
with Chili Sauce 🌶️

\$ MKT





雞鴨類 Poultry



HONEY GARLIC SESAME CHICKEN ————— \$ 25

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

蒜香蜜汁雞

KUNG PAO CHICKEN 🌶️🥜 ————— \$ 25

Sauteed diced chicken breast with bell peppers, onions, carrots, green beans in spicy sauce, topped with peanuts (optional).

宮保雞丁

ROASTED SQUAB ————— \$ 25

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

紅燒乳鴿

ROASTED DUCK ————— HALF - \$32 | WHOLE - \$55

Roasted duck marinated with chef's combination of barbecued spices.

明火燒鴨

PRINCESS COLD CHICKEN — HALF - \$28 | WHOLE - \$50

Specially marinated whole chicken served with our house special ginger & scallion sauce.

貴妃黃毛雞

HARBORVIEW ————— HALF - \$28 | WHOLE - \$50

ROASTED CHICKEN

Served with a traditional sauce made from fermented red bean curd.

凱悅吊燒雞



THREE CUP BASIL CHICKEN ★ ————— \$ 26

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

三杯雞或雞翼

名廚推介



House Specialties



北京片皮鴨

Peking Duck with Steamed Buns

Served with scallions and housemade sauce.

HALF - \$ 38 | WHOLE - \$ 68

OPTIONAL SECOND COURSE _____ +\$ 12

Mustard Green and Duck Bone Soup

二食芥菜鴨骨湯



HARBORVIEW BEEF _____ \$ 28

Stir-fried top choice sliced beef marinated in our chef's special sauce (an original recipe in San Francisco).

凱悅秘製牛肉



BEEF BRISKET & TURNIP IN HEARTY BROTH - \$ 38

Tender pieces of prime beef brisket and daikon simmered in a clear heartwarming broth.

清湯蘿蔔牛肉



鹹魚煎肉餅

Pan-Fried Minced Pork & Salted Fish Patties ————— \$ 32

SALT & PEPPER SPARERIBS ————— \$ 24
Deep-fried and sprinkled with salt & pepper seasonings.

椒鹽排骨

HONEY SPARERIBS ————— \$ 24
Hearty spareribs glazed with honey and seasonings.

西汁排骨

SWEET & SOUR PORK WITH PINEAPPLE ★ — \$ 24
Glazed and tossed with bell peppers, onions and pineapple.

菠蘿咕嚕肉

MELON & SHREDDED PORK, VERMICELLI IN HOT POT ————— \$ 28
Braised rice vermicelli with shredded pork and melon.

櫛瓜肉絲粉絲石窩

SCALLOPS & STEAK CUBES WITH MACADAMIA NUTS 🍌 ————— \$ 30

Scallops and tender beef steak tossed with mixed vegetables and macadamia nuts in a black pepper sauce.

夏果牛柳帶子

MONGOLIAN BEEF 🌶️ ————— \$ 26
Sautéed sliced beef with onions, bell peppers and chili sauce.

蒙古牛肉

BEEF WITH SEASONAL VEGETABLES ————— \$ 26
Sautéed sliced beef with green vegetables.

時菜炒牛肉

STEAK CUBES & SNOW PEAS IN X.O. SAUCE — \$ 26
Sautéed steak cubes and snow peas with housemade X.O. sauce.

XO 醬爆牛柳粒 ★🌶️

STEAK CUBES & BROCCOLI IN MAGGI SAUCE — \$ 26
Sautéed steak cubes and broccoli with maggi sauce

美極牛柳粒

黃金燒腩仔

Crispy Pork Belly

Served with spicy mustard and pickled ginger.

6 PCS - \$ 13 | 9 PCS - \$ 17



豬牛類



Pork & Beef



蔬菜



Vegetables

MIXED VEGETABLES WITH MUSHROOMS — \$ 28

Three kinds of mushrooms, celery, stir-fried with chef's special method.

荷芹鮮雜菌

STIR-FRIED SEASONAL VEGETABLES — \$ 24

for Pea Sprout +\$3

清炒時蔬 (豆苗 +\$3)

MU SHU VEGETABLES — \$ 25

Stir-fried combination of egg, cabbage, bamboo shoots, black fungus and served with six (6) crepes.

木須菜

DRY-FRIED GREEN BEANS — \$ 25

with Eggplant +\$3

Green beans wok-fried with minced pork and spicy bean sauce.

**Also available as vegetarian without pork.*

乾煸四季豆 (加茄子 +\$3)

BLACK MUSHROOMS WITH MUSTARD GREENS — \$ 30

Fresh black shiitake mushrooms with mustard greens in light oyster sauce.

花菇扒菜膽

BRAISED TOFU WITH VEGETABLES — \$ 28

Soft fried tofu braised with a medley of seasonal vegetables in a light oyster sauce. Can be prepared gluten-free upon request.

紅燒豆腐

FRIED STUFFED BEAN CURD WITH SHRIMP — \$ 25

Deep-fried bean curd stuffed with shrimp, topped

with gravy and scallions.

炸釀滑豆腐

MAPO BEAN CURD — \$ 25

Soft bean curd, minced pork and scallions sautéed in a spicy sauce.

**Also available as vegetarian without pork.*

香滑麻婆豆腐

EGGPLANT WITH GARLIC SAUCE — \$ 25

Eggplant, minced pork, black fungus, bamboo shoots and scallions sautéed in a hot garlic sauce.

**Also available as vegetarian without pork.*

魚香茄子

**All items on this page can be prepared vegan, vegetarian and/or gluten-free upon request.*



豉汁煎三寶

Three Treasures in Black Bean Sauce ★

with shrimp or without

Can be prepared vegan, vegetarian and/or gluten-free upon request.

\$ 30



粉麵飯

Rice & Noodles

特色手工薑蔥絲菠菜麵

House Special Ginger Scallion Spinach Noodles ★

Made with natural spinach juice for an exceptionally smooth, velvety bite. Tossed in our aromatic ginger-scallion sauce for a light yet flavorful finish.

天然菠菜汁製作，麵質口感特別滑嫩，吸汁能力強，搭配本店自家薑蔥醬，香氣濃郁，香而不膩

COMBINATION SEAFOOD STIR FRIED GARLIC NOODLE \$ 26

Prawns, clams & scallops sautéed with garlic noodles.
海鮮三寶蒜蓉麵

SEAFOOD STIR-FRIED RICE NOODLES WITH X.O. SAUCE \$ 26

Stir-fried rice noodles with prawns, scallops, calamari and our special housemade X.O. Sauce.

X.O. 醬海鮮炒米粉

BRAISED E-FU NOODLES WITH SHREDDED PORK \$ 23

Noodles with shredded pork, mushrooms and yellow chives.
韭皇肉絲伊麵

GOLDEN SUPREME FRIED RICE \$ 23

Fried rice with onions, egg whites, egg yolks and housemade X.O. Sauce.

金雙蛋炒飯

DRIED SCALLOPS & EGG WHITE FRIED RICE \$ 23

Fried rice with dried scallops, Chinese broccoli, and egg whites.

瑤柱蛋白炒飯

SALTED FISH WITH CHICKEN FRIED RICE \$ 23

Fried rice with salted fish and diced chicken.

鹹魚雞粒炒飯

BLACK TRUFFLE UDON \$ 23

Vegetarian udon stir-fried with assorted mushrooms and black truffle.

黑松露雜菌炒烏冬

PROTEIN SELECTIONS:

WHOLE MAINE LOBSTER 龍蝦 \$ MKT

TIGER PRAWNS 老虎蝦 \$ 30

SHREDDED PORK 肉絲 \$ 26

TENDER BEEF 牛肉 \$ 26

BEEF CHOW FUN \$ 23

Stir-fried flat wide rice noodles with beef and shredded cabbage.

乾炒牛河

SHRIMP AND SCRAMBLED EGG CHOW FUN \$ 26

Stir-fried flat rice noodles with shrimp and silky scrambled eggs.

滑蛋蝦球炒河粉

CHINESE BACON & SAUSAGE STICKY RICE \$ 25

Sticky rice mixed with lap cheong, mushroom, dried shrimp

and topped with egg.

生炒臘味糯米飯 ★

TOMATO BEEF CHOW MEIN \$ 23

Noodles with beef, tomato, onion and bell peppers.

蕃茄牛肉炒麵

SINGAPORE RICE NOODLES \$ 23

Vermicelli rice noodles with shredded BBQ pork, shrimp, egg, onions

and yellow curry.

星洲炒米粉

PAN-FRIED VERMICELLI WITH PORK & PICKLED VEGETABLES \$ 30

Vermicelli rice noodles with pickled mustard greens and shredded pork.

雪菜肉絲煎米粉

SALMON X.O. SAUCE FRIED RICE \$ 25

Made with our housemade salmon X.O. sauce for a fragrant flavor and

sprinkled with crispy rice for added texture.

脆米三文魚醬炒飯