CHEF SPECIALS**

_明火靚湯_ Soup of the Day (32 oz) $10
_椒鹽焗大蟹_ Salt & Pepper Dungeness Crab $48
_星洲風味蟹_ Singaporean Style Chili Crab (s) $52
_龍蝦伊麵_ Lobster & Noodles with Ginger & Scallions $56
_特色凍海參_ Sea Cucumber Salad $15
_香焗銀鰭魚_ Baked Black Cod (16 oz) $42
_原隻鮑魚 (兩種):_ Braised Whole Abalone:
  _澳洲青邊鮑魚_ Australia $58
  _黃油鮑魚_ Mexico $40

HOUSE SPECIALTIES $20
_蜜桃蝦球_ Honey Walnut Prawns
_凱悅牛肉_ Harborview Beef
_雜菌黑椒牛柳_ Black Pepper Steak Cubes with Mushrooms
_ XO甜豆牛柳帶子_ Sautéed Steak Cubes, Scallops & Snap Peas (s)
_西汁雞球_ Honey Garlic Chicken
_豉汁蒸排骨_ Steamed Pork Spareribs in Black Bean Sauce
_蜜汁排骨_ Honey Garlic Pork Spareribs
_干煸四季豆_ Dried Fried String Beans with Pork (can be v)

VEGETABLES 蔬菜 $20
_蒜子豆苗_ Stir-Fried Pea Sprouts with Garlic (v)
_白灼田原菜_ Poached Seasonal Greens (v)
_糖酒薑汁芥蘭_ Chinese Broccoli in Sweet Ginger Sauce (v)

BARBECUE 燒味
_凱悅吊燒雞_ Golden Roasted Chicken Half $18 / Whole $32
_貴妃龍鳳_ Princess Cold Chicken Half $18 / Whole $32
_明爐燒鴨_ Roast Duck Half $20 / Whole $35
_蜜汁叉燒_ Honey Glazed Barbecued Pork $10

RICE & NOODLES 飯類 $20
_生炒腊味糯米飯_ Sticky Rice with Chinese Bacon & Sausage
_金雙蛋炒飯_ Golden Supreme Fried Rice with XO Sauce (s)
_瑤柱蛋白炒飯_ Dried Scallops & Egg White Fried Rice
_蒜蓉海鮮炒麵_ Combination Seafood Garlic Noodles
_三文魚醬撈麵_ Tossed Noodles with Salmon Meat Sauce

DIM SUM 點心 $9
- 蝦餃 Steamed Shrimp Dumplings (4)
- 燒賣 Steamed Pork & Shrimp Siu Mai Dumplings (4)
- 紅油抄手_ Pork Wontons in Chili Sauce (s) (6)
- 瑤柱珍珠雞_ Lotus Leaf Wrapped Sticky Rice (2)
- 蜜汁叉燒包_ Steamed BBQ Pork Buns (4)
- 羅漢齋餃_ Steamed Vegetable Dumplings (v) (3)
- 素菜春卷_ Vegetable Egg Rolls (v) (3)

CUSTOMER FAVORITES** 顧客至愛 $8
- 雪山焗叉燒_ Baked BBQ Pork Buns with Sugar Crust (2)
- 葡式蛋撻_ Baked Portuguese Custard Tarts (v) (3)

DIM SUM SAMPLER (10 pcs) $28
- 蝦餃 Steamed Shrimp Dumplings (2)
- 燒賣 Steamed Pork & Shrimp Siu Mai Dumplings (2)
- 素菜春卷 Vegetable Egg Rolls (2)
- 雪山焗叉燒_ Baked BBQ Pork Buns with Sugar Crust (2)
- 葡式蛋撻_ Baked Portuguese Custard Tarts (2)

DESSERT 甜點 $6
- 薑茶湯圓_ Black Sesame Mochi in Ginger Tea (v)
- 芒果布丁_ Mango Pudding (v)
- 楊枝甘露_ Mango Sago with Grapefruit (v)
- 杏仁茶湯丸_ Black Sesame Mochi in Almond Tea (v)

(s) Spicy  (v) Vegetarian friendly

**Limited while supplies last（特價限量供應）

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Tuesday, Thursday, Saturday and Sunday
星期二 / 四 / 六 / 日
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P1
**Pre Fixe Menu**
自選精美套餐

**$28.80 Per Person**
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**TUESDAY 星期二**

Select one (1) item per category 每類選一:

1. Appetizer:
   - □ 蝦餃  Steamed Shrimp Dumplings (2)
   - □ 螃蟹卷 Vegetable Egg Rolls (2)

2. Soup:
   - □ 酸辣湯  Vegetarian Hot & Sour Soup (s)
   - □ 青紅蘿蔔豬骨湯  Carrot, Turnip & Pork Shank Soup

3. Entree:
   - □ 凱悅牛肉  Harborview Beef
   - □ 西汁菜花 Honey Garlic Chicken
   - □ 蜜臘蝦痣  Honey Walnut Prawns

4. Side:
   - □ 紅米饭 Jasmine Rice
   - □ 糙米 Brown Rice
   - □ 蒜蓉麵 Garlic Noodles

5. Dessert:
   - □ 檸檬甘露 Mango Sago with Grapefruit
   - □ 薑茶湯圓  Black Sesame Mochi in Ginger Tea

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**THURSDAY 星期四**

Select one (1) item per category 每類選一:

1. Appetizer:
   - □ 蝦貝  Steamed Pork & Shrimp Siu Mai Dumplings (2)
   - □ 椒鹽雞翼 Salt & Pepper Chicken Wings (2)

2. Soup:
   - □ 帶子南瓜湯  Cream of Pumpkin & Scallop Soup
   - □ 南北杏雪梨瘦肉湯  Almond, Pear & Pork Loin Soup

3. Entree:
   - □ 黑椒雜菌牛柳  Black Pepper Steak Cubes w/ Mushrooms
   - □ 宮保雞 Kung Pao Chicken (s)
   - □ 西汁蝦痣  Honey Garlic Prawns

4. Side:
   - □ 紅米饭 Jasmine Rice
   - □ 糙米 Brown Rice
   - □ 蒜蓉麵 Garlic Noodles

5. Dessert:
   - □ 檸檬甘露 Mango Sago with Grapefruit
   - □ 葡式蛋撻 Baked Portuguese Custard Tart

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**SATURDAY 星期六**

Select one (1) item per category 每類選一:

1. Appetizer:
   - □ 豬肉腐貼 Pork Potstickers (2)
   - □ 蜜汁叉燒  Honey Glazed Barbecued Pork

2. Soup:
   - □ 花旗參鶏湯 American Ginseng Chicken Soup
   - □ 菜茸粟米羹 Sweet Corn & Chicken Soup

3. Entree:
   - □ 美極牛肉粒  Steak Cubes with Maggi Sauce
   - □ 四季豆雜片  Sautéed Chicken with String Beans
   - □ XO醬爆帶子  Sautéed Scallops in X.O. Chili Sauce (s)

4. Side:
   - □ 紅米飯 Jasmine Rice
   - □ 糙米 Brown Rice
   - □ 蒜蓉麵 Garlic Noodles

5. Dessert:
   - □ 薑茶湯圓  Black Sesame Mochi in Ginger Tea
   - □ 葡式蛋撻 Baked Portuguese Custard Tart

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**Vegetarian**

(Tues/ Thur/ Sat) 星期二/四/六

Select one (1) item per category 每類選一:

1. Appetizer:
   - □ 素菜春卷 Vegetable Egg Rolls (2)
   - □ 羅漢齋餃 Steamed Vegetable Dumplings (2)

2. Soup:
   - □ 素酸辣湯  Vegetarian Hot & Sour Soup (s)
   - □ 松子南瓜湯  Cream of Pumpkin Soup with Pine Nuts

3. Entree:
   - □ 干煸四季豆  Vegetarian Dried Fried String Beans
   - □ 魚香茄子 Vegetarian Garlic Eggplant
   - □ 紅燒豆腐 Braised Tofu with Mushrooms

4. Side:
   - □ 紅米飯 Jasmine Rice
   - □ 糙米 Brown Rice
   - □ 蒜蓉麵 Garlic Noodles

5. Dessert:
   - □ 檸檬甘露 Mango Sago with Grapefruit
   - □ 薑茶湯圓  Black Sesame Mochi in Ginger Tea

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**Items not on this menu may be available upon request.**

**Special Promotions!**

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- □ 葡式蛋撻三個 3 Baked Portuguese Custard Tarts
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