

Banquet Menus

Custom menus also available

Menu A (Vegetarian)

\$768 (Serves 10) 供十位用

\$488 (Serves 5-6) 供 5-6 位用

齋拼盤 (素菜春卷, 鹵水豆腐, 素鵝)

Combination Appetizer Platter

(Vegetarian Egg Rolls, 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

核桃素蝦

Honey Walnut Vegetarian Prawns

竹筴玉子豆腐扒豆苗

Braised Bamboo Fungus w/ Tofu over Pea Sprouts

燒汁四季豆炒雜菌

Sautéed Green Beans and

Assorted Mushrooms

菰子素肉蛋白炒飯

Vegetarian Meat & Egg White Fried Rice
with Pine Nuts

美點雙輝

Chef's Choice of Premium Desserts



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

Validated parking info online

harborviewsf.com

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

花膠瑤柱海參絲羹

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

\$1008 (Serves 10) 供十位用

卤水原只鮑魚拼雞撻

Whole Soy Sauce Marinated Abalone
with Minced Chicken Tartlets

花膠竹笙魚肚羹

Fish Maw Soup with Bamboo Mushrooms

椒鹽焗大蟹

Salt & Pepper Dungeness Crab

彩椒牛柳帶子

Steak Cubes & Scallops with
Rainbow Bell Peppers

碧綠蝦子百花煎釀花膠

Braised Fish Maw Stuffed with Shrimp Meat &
Shrimp Roe Over Seasonal Greens

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

薑葱龍蝦長壽麵

Ginger & Scallions Maine Lobster
with E-Fu Noodles

手磨杏仁露湯丸

Sweet Almond Soup with Black Sesame Mochi



HARBORVIEW
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Menu E

\$1318 (Serves 10) 供十位用

錦繡凱悅大拼盤

Combination Cold Appetizer Plates

花膠海參絲竹笙燕窩羹

Bird's Nest, Sea Cucumber, Bamboo
Mushroom & Fish Maw Soup

原隻乾鮑魚芥胆

Braised Whole Abalone with Mustard Greens

XO醬頂級帶子牛柳

Sautéed Beef Tenderloin & Scallops
In X.O. 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

鮮蟹肉蝦子扒豆苗

Fresh Crab Meat with Shrimp Roe
Over Pea Sprouts

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

日式海參料理

Chilled Sea Cucumber with Wasabi Dressing

椒鹽焗大蟹

Salt & Pepper Dungeness Crab

黑松露龍蝦金露濃湯

Black Truffle Creamy Pumpkin Soup with
Fresh Lobster Meat

碧綠原隻南非乾鮑

Braised Whole South African Dried Abalone
with Seasonal Greens

黑椒蒜片特級牛柳粒

Sautéed Prime Beef Tenderloin Cubes With
Black Pepper & Garlic

紅燒叁鼎鵲

Golden Roasted Squab

香焗銀雪魚 或 清蒸游水魚

Baked Black Cod or Steamed Live Fish

玉環瑤柱脯豆苗伴

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

脆米XO三文魚醬炒飯

Fried Rice 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

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



HARBORVIEW
RESTAURANT & BAR

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

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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

生拆蟹肉蒜蓉面
Crab Meat Garlic Noodles

紫薯煎堆
Deep Fried Sesame Balls with Purple Yam