## Harbor Village Guisine 海港 邁 邦



馳名避風塘 海鮮美食 FRIED CRAB
WITH HOT CHILI
& GARLIC

新鮮タンヅユネス クラブの胡椒風味

	前菜	APPETIZERS	
Ι.	醉 蜆	Clam with Wine Sauce (cold)	\$15.95
2.	鴿鬆生菜包	Minced Pork with Lettuce Wrap (4)	15.95
3.	涼 拌 海 蜇	Jelly fish (cold)	14.95
í.	椒 鹽 銀 魚	✓ Anchovy Fish with Salt & Pepper	15.95
5.	炸釀豆腐	Fried stuffed Tofu with minced Shrimp (8)	13.95
5.	太白醉雞	Wine flavored Chicken (cold)	13.95
<sup>7</sup> .	椒 鹽 豆 腐	✓ Salt & Pepper Tofu	12.95
3.	蜜汁叉燒	Honey Roasted Pork	12.95
).	雞絲沙律	Shredded Chinese Chicken Salad	10.95
0.	鍋貼	Mandarin Potstickers (8)	10.95
1.	春卷	Fried Egg Roll (4)	8.95
2.	炸 餃 子	Crispy Gau Gee (8)	8.95
3.	榨菜	Szechuan Pickle (Zachoi)	6.95
	椒 鹽 鮮 魷	Fried Squid with Salted Pepper	13.95
	辣椒絲	Fresh Chili Pepper	5.50
4	<b>鮑魚類</b> 嵃 阜 湯 ఱ	ABALONE  Project whole Abelene (non nonen)	\$55 Q
14.	<b>鮑魚類</b> 蠔 皇 湯 鮑 北 菇 鮑 脯	ABALONE  Braised whole Abalone	
	蠔 皇 湯 鮑	Braised whole Abalone (per person) Abalone with Black Mushrooms	
	蠔 皇 湯 鮑	Braised whole Abalone (per person)	
5.	蠔 皇 湯 鮑 北 菇 鮑 脯	Braised whole Abalone (per person) Abalone with Black Mushrooms	59.95
6.	蠔 皇 湯 鮑 北 菇 鮑 脯 湯羹類	Braised whole Abalone (per person) Abalone with Black Mushrooms	\$13.95
<ul><li>6.</li><li>7.</li></ul>	蠔 皇 湯 鮑 北 菇 鮑 脯 湯 <b>羹類</b> 西湖魚茸豆腐羹	Braised whole Abalone	\$13.95 13.95
.6. .7. .8.	蠔 皇 湯 鮑 北 菇 鮑 脯 湯 <b>羹類</b> 西湖魚茸豆腐羹 鮑魚 肉 片 湯	Braised whole Abalone	\$13.95 13.95 13.95
.6. .7. .8.	蠔 皇 湯 鮑 北 菇 鮑 脯 湯羹類 西湖魚茸豆腐羹 鮑魚 肉 片 湯 鳳凰瑤 柱 羹	Braised whole Abalone	\$13.95 13.95 13.95 13.95
.5. .6. .7. .8. .9.	蠔 皇 湯 鮑 雅 遊 鮑 脯 湯羹類 西湖魚茸豆腐羹 鮑魚 八 八 八 八 八 八 八 八 八 八 八 八 八 八 八 八 八 八	Braised whole Abalone	\$13.95 13.95 13.95 13.95 13.95
6. 7. 8. 9.	蠔 北 湯 羹 類 西 湖魚 萬 海 萬 魚 風 風 魚 魚 風 魚 魚 魚 魚 魚 魚 魚 魚 魚 魚 魚 魚 魚	Braised whole Abalone	\$13.95 13.95 13.95 13.95 13.95 11.95
6. 7. 8. 9.	蠔 北 湯羹類 西鄉魚 異 東 五 南 海 東 五 南 東 五 京	Braised whole Abalone (per person) Abalone with Black Mushrooms  SOUP  Minced Fish Tofu Soup with Parsley Abalone Soup with Pork Dried Scallop Soup Seafood with Fish Maw Soup Seafood with Tofu Soup Spinach Tofu Soup with Pork	\$13.95 13.95 13.95 13.95 11.95 11.95 10.95
	蠔北 湯羹類 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次	Braised whole Abalone	\$13.95 13.95 13.95 13.95 11.95 11.95
.5. .6. .7. .8. .9. .20. .21. .22.	蠔北 湯羹類 一次 湯數 湯數 湯數 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次 一次	Braised whole Abalone	\$13.95 13.95 13.95 13.95 11.95 11.95 10.95

## 海鮮小菜 **SEAFOOD SPECIALITY** 生猛大龍煆 Live Maine Lobster . . . . . . . . . . . . Seasonal 27. 游水大肉蟹 28. Live Dungeness Crab ..... Seasonal 魚 類 29. ..... Seasonal 骨香龍 Whole Flounder with two styles ...... Seasonal 30. 豉油王煎龍利魚 31. Fried whole Flounder with Shoyu ...... Seasonal 清蒸魚片 32. Steam Fish Fillet ..... \$15.95 五柳石班片 33. 15.95 椒鹽生蠔 34. ➤ Baked fresh Oyster with Salt & Pepper ...... 16.95 砵 酒 焗 生 蠔 35. Baked fresh Oyster with Wine Sauce ..... 16.95 薑 蔥 生 36. Baked fresh Oyster with Ginger & Onion Sauce ... 16.95 酥 炸 生 蠔 37. Deep fried fresh Oyster ..... 16.95 泡 魚 油 片 38. Sauteed Fish Filet with Wine Sauce ...... 15.95 菜 魚 時 片 39. Sauteed Fish Filet with Vegetable ..... 15.95 豉 汁 大 40. Sauteed Clam with Black Bean Sauce ..... 15.95 西汁蜜桃蝦 41. Shrimp with Walnut & Mayonnaise Sauce . . . . . . . 15.95 泡 蝦 油 球 42. Sauteed Shrimp ..... 14.95 菜 蝦 時 球 Shrimp with Vegetable ..... 43. 14.95 蛋 蝦 球 滑 44. Sauteed Shrimp & Egg ..... 14.95 西 花蝦 球 45. Shrimp with Broccoli ..... 14.95 甜 酸 蝦 46. Sweet and Sour Shrimp ..... 14.95 椒 鹽 蝦 47. 14.95 蝦 宮 保 48. 14.95 川 椒 蝦 球 49. 14.95 宮 保 帶 子 50. 15.25 椒 帶 子 川 51. 15.25 泡 帶 子 油 52. 15.25 帶 西 花 子 Scallop with Broccoli ..... 53. 15.25 帶 時 菜 子 54. Scallop with Vegetable ..... 15.25 豉 汁 帶 子 55. Scallop with Black Bean Sauce ..... 15.25 鹽 椒 鮮 魷 56. Fried Squid with Salt & Pepper ...... 13.95 豉 汁 鮮 魷 57. 13.50 時 菜 鮮 魷 58. Squid with Vegetable ..... 13.50 菜 鮮 魷 酸 59. Squid with Sour Mustard Cabbage ..... 13.50 醬 鮮 魷 蝦 **6**0. Squid with Harm Ha Sauce ..... 13.50

	雞鴨類	FOWL	
61.	北京片皮鴨	Peking Duck (half) \$25.95 (whole)	\$48.95
62.	明爐爐鴨	Cantonese Roast Duck(half)	17.95
63.	菜膽上湯雞	Boiled Chicken	13.95
64.	雲 英 雞	House Special Chicken (Cold) (half)	11.50
65.	蔥 油 雞	Chicken with Ginger & Onion Sauce (Cold) . (half)	11.50
66.	霸 皇 雞	Chicken w/Ginger, Onion & Shoyu Sauce (half)	11.50
<b>6</b> 7.	當紅炸子雞	Crispy Roast Chicken	10.50
<b>6</b> 8.	北菇臘腸蒸雞	Steamed Chicken w/Mushroom & Lup Cheong	15.50
<b>69</b> .	油淋雞	Fried Chicken with Ginger, Onion Sauce & Shoyu	11.50
70.	西檬雞	Lemon Sauce Chicken	11.50
71.	時 菜 雞 球	Chicken with Vegetable	11.50
72.	豉 汁 雞 球	Chicken with Black Bean Sauce	11.50
73.	美味雞球	Pan-fried Minute Chicken	11.50
<b>74.</b>	宮 保 雞 球	✓ Kung Pao Chicken	11.50
75.	辣椒雞球	Chicken with Hot Chili	11.50
76.	香葉黑椒雞	Chicken with Black Pepper	11.50
	肉類	PORK / BEEF / LAMB	
77 <b>A</b>	清蒸肉餅	Steamed Pork Hash	\$13.95
77.	咸魚蒸肉餅	Pork Hash with Salted Fish	16.95
78.	咸蛋蒸肉餅	Pork Hash with Salted Egg	14.95
79.	黑椒炒羊肉	▲ Lamb with Black Pepper	15.95
80.	蔥爆羊肉	Lamb with Ginger & Green Onion	15.95
81.	京 都 骨	Pork Chop Peking Style	13.95
82.	椒 鹽 骨	<b>☞</b> Baked Pork Chop with Salt & Pepper	13.95
83.	木 須 肉	Mu Shu Pork (4)	13.95
84.	古魯肉	Sweet & Sour Pork	11.95
85.	西花牛肉	Beef Broccoli	11.95
86.	涼瓜牛肉	Beef with Bitter Melon	11.95
87.	沙爹牛肉	Beef with Satay Sauce	11.95
88.	中式牛肉	Tenderloin Beef, Chinese Style	11.95
89.	薑 蔥 牛 肉	Beef with Ginger & Green Onion	11.95
90.	蒙古牛肉	≠Mongolian Beef	11.95
91.	辣子牛肉	<b>☞</b> Beef with Chili Pepper	11.95
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	煲仔類	HOT POTS	
92.	八珍豆付煲	Assorted Meat & Seafood with Tofu	\$15.95
93.	沙爹粉絲蝦球煲	▶ Prawns with Long Rice in Satay Sauce	15.95
94.	紅燒班片豆付煲	Braised Fish Fillet & Tofu	15.95
95.	储储蒜子雞煲	Chicken with Wine & Garlic	15.95
96.	北菇滑雞煲	Chicken with Black Mushroom	15.95
<b>9</b> 7.	葡 汁 雞 煲	➤ Chicken with Curry & Coconut Sauce	15.95
98.	咸魚雞粒茄子煲	Salted Fish with diced Chicken & Eggplant	15.95
99.	芋頭扣肉煲	Pot Roast Pork with Taro	15.95
100.	香茅黑椒牛尾煲	Oxtail with Black Pepper & Lemon Grass	23.95
101.	涼瓜排骨煲	Spareribs with Bitter Melon	15.95
102.	枝竹羊腩煲	Lamb Stew with Bean Curd	15.95
102A	五香支竹牛腩煲	Beef Brisket with Bean Curd	15.95
	鐵板類	SIZZLING PLATTERS	
103.	鐵板牛油魚	Sizzling Butter Fish	Seasonal
104.	鐵板豆豉生蠔	Sizzling Oyster with Black Bean Sauce	\$16.95
105.	鐵板薑蔥生蠔	Sizzling Oyster with Ginger & Green Onion	16.95
106.	鐵板豉椒帶子	Sizzling Scallop with Black Bean Sauce	16.95
107.	鐵板沙爹蝦球	Sizzling Shrimp with Satay Sauce	15.95
108.	鐵板豉椒蝦球	Sizzling Shrimp with Black Bean Sauce	15.95
109.	鐵板中式牛肉	Sizzling Tenderloin Beef, Chinese Style	14.95
110.	鐵板黑椒牛肉	➤ Sizzling Tenderloin Beef w/Black Pepper Sauce	14.95
111.	鐵板沙爹牛肉	Sizzling Beef with Satay Sauce	14.95
112.	鐵板豉椒牛肉	Sizzling Beef with Black Bean Sauce	14.95
113.	鐵板豉椒雞球	Sizzling Chicken with Black Bean Sauce	14.95
		VEGETABLES & TOFU	
114.	福建籠仔豆腐	Foo Kin Tofu	\$15.50
115.	臘腸炒唐芥蘭	Lup cheong w/Chinese Broccoli	15.50
116.	甫魚炒唐芥蘭	Chinese Broccoli with dried Flounder	15.50
117.	北菇扒菜膽	Braised Black Mushroom w/Seasonal Vegetable	13.95
118.	百花蒸釀豆付	Steamed stuffed Tofu with Shrimp	13.95
119.	枇 杷 豆 腐	Fried Tofu & Shrimp with Brown Sauce	15.50
120.	紅燒豆腐	Braised Tofu with Vegetable	12.50
121.	麻婆豆腐	✓ Ma Po Tofu	12.50
122.	肉 絲 茄 子	Spicy Egg Plant in Garlic Sauce with Meat	12.50
A 40 6 1			12.50
	干 扁 四 季 豆	Pan-tried String Bean Landau and Committee Com	1-1-
123.		➤ Pan-fried String Bean	14.50
123. 124.	羅漢齋卷	Vegetarian Bean Curd Roll	14.50 12.50
<ul><li>123.</li><li>124.</li><li>125.</li></ul>	羅 漢 齋 卷 蘭豆云耳炒雜菌	Vegetarian Bean Curd Roll	12.50
<ul><li>123.</li><li>124.</li><li>125.</li><li>126.</li></ul>	羅 漢 齋 卷 蘭豆云耳炒雜菌 蒜茸炒唐芥蘭	Vegetarian Bean Curd Roll	12.50 12.50
<ul><li>123.</li><li>124.</li><li>125.</li></ul>	羅 漢 齋 卷 蘭豆云耳炒雜菌	Vegetarian Bean Curd Roll	12.50

	炒飯類	FRIED RICE	
129.	瑶柱火腿蛋白炒飯	Dried Scallop & Ham with Egg White Fried Rice \$15.9	5
130.	蕃茄蝦仁燴飯	Shrimp with Tomato on Fried Rice	5
131.	咸魚雞粒炒飯	Salted Fish and Chicken Fried Rice	5
132.	福 建 燴 飯	Foo Kin Style Fried Rice	5
133.	楊州炒飯	Young Chow Style Fried Rice	5
134.	蝦 仁 炒 飯	Shrimp Fried Rice	5
135.	生炒牛肉飯	Beef Fried Rice	5
136.	叉 燒 炒 飯	B. B. Q. Pork Fried Rice	5
137.	蒸或炸銀絲卷	Steamed or Fried Slice Roll	0
138.	白 飯	Steamed Rice (per person) 2.29	5
	 粉麵類	NOODLES / FUN With Cake Noodle Extra Charge \$1.00	7
139.	海鮮炒麵	Seafood with pan-fried Noodle	<u>_</u>
139. 140.	蝦 球 炒 麵	Shrimp with pan-fried Noodle	
140. 141.	羅漢齋炒麵	Lo-Hon Jai pan-fried Noodle	
142.	雞球炒麵	Chicken with pan-fried Noodle	
142. 143.	豉油王炒麵	Pan-fried Noodle with Shoyu	
144.	上海粗炒麵	✓ Shanghai Style Fried Noodle	
145.	乾炒牛河	Beef Chow Fun	
146.	豉 椒 牛 河	Beef Chow Fun with Black Bean Sauce	
147.	菜遠牛河	Beef Chow fun with Vegetable	_
148.	星州炒米	Singapore Style Rice Noodle	
149.	家鄉炒米	Country Style Rice Noodle	
150.	海鮮湯麵	Noodle with Seafood in Soup	
151.	薑 蔥 撈 麵	Lo-Mein with Ginger & Onion Sauce 10.9	
152.	炸菜肉絲湯麵	Noodle in Soup w/shredded Pork & Szechuan Pickle 10.9	
153.	雲 吞 麵	Won Ton Noodle 8.9	
154.	淨吞	Won Ton Soup 8.9	5
155.	淨麵	Plain Saimin	5
156.	干 燒 伊 麵	E-Mein with Mushrooms & Vegetable	5
157.	蟹 肉 伊 麵	E-Mein with Crab Meat	5
158.	五香牛腩湯	Beef Brisket soup Noodle	15
	甜品	DESSERTS	<b>]</b>
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159.	蠔 皇 叉 燒 包	Steamed Char Siu Bun (6 pcs.) \$12.9	
160.	奶油 包	Sweet Cream Bun	
161.	蓮 容 包	Sweet Lotus Bun	
162.	西米露	Coconut Tapioca	
163.	杏仁豆府	Almond Pudding	
164.	亡米巾甸	Mango Pudding	
		₩ HOT & SPIC	Y



Peking Duck with Buns 北京片皮鴨 (Half) \$25.95 (Whole) \$48.95



Braised Whole Abalone \$55.95 蠓皇湯鮑



Anchovy Fish with Salt & Pepper 椒鹽銀魚 \$15.95





Clam with Wine Sauce (Cold) \$15.95 西亞東見



Vegetarian Bean Curd Roll \$14.50 羅漢齋卷



Bake Oysters with Wine Sauce <del>本酒焗生蠔</del> \$16.95



Steamed Whole Fish (Seasonal) 清蒸海上鮮



Whole Flounder Two Style 骨香龍利魚 (Seasonal)



Prawn w/Long Rice in \$15.95 Satay Sauce沙爹粉絲蝦球



Butter Fish on Sizzling Platter 鐵板牛油魚 (Seasonal)



Fried Whole Flounder with Shoyu 豉油王煎龍利魚 (Seasonal)



Steamed Black Bean Spareribs in Kabocha 豉汁排骨蒸南瓜\$24.95



Mixed Mushrooms & Vegetable w/ Black Fungus <u>蘭豆云耳炒雜菌</u>12.50



Sweet & Sour Sea Bass Fillet 五柳石班片 \$15.95



Steamed Char Siu Bun (6 pieces) 蠔皇叉燒包 \$12.95



Sweet Cream Manapua (6 pieces)
奶油包 \$12.95



Sweet Lotus Seed Manapua \$12.95 蓮容包