

主廚私房美饌

Chef's Special

四季烤麩 \$ 340
Braised Wheat Gluten with Mushroom

干煸鮮筍 \$ 400
Stir-fried Water Bamboo

老滷豬腱 \$ 440
Braised Pork Shank

蒜苗鹽煎肉 \$ 490
Stir-fried Salted Pork with Garlic Sprouts


梅漬干貝 \$ 490
Baby Scallop with Plum Sauce

青醬土雞腿 \$ 490
Native Chicken Chopped Leg with Pesto Sauce

燒椒牛腱  \$ 490
Braised Beef Shank Mixed with Chilli Pepper

尖椒肥腸  \$ 520
Stir-fried Pork intestines with Chilli Pepper

家宴三層肉 \$ 520
Poached Pork Belly

老乾媽蹄花  \$ 520
Pork Knuckles with Chilli Sauce

爐烤香蒜法式小羔羊 (1人份) \$ 300

Roasted Lamb Chop with Garlic Sauce
(Individual Serving)

苦茶油乾煎鱸鰻 (1人份) \$ 520

Pan-fried Swamp Eel with Camellia Oil
(Individual Serving)

金湯燕窩 (1人份) \$ 980

Braised Bird's Nest in Broth
(Individual Serving)

炙烤A5和牛 (1人份) \$ 980

Broiled A5 Wagyu
(Individual Serving)

鮑汁花菇鮑魚肚 (1人份) \$ 1,080

Braised Shiitake Mushroom & Miiuy Croaker
Fish Maw with Abalone Sauce
(Individual Serving)

蒜香黑鑽雞 \$ 1,680

Crispy Garlic Silky Chicken

稻香西施牛 \$ 2,080

Braised Beef Short Ribs Wrapped in Rice Straws

絕代雙椒魚頭佐雲吞  \$ 2,400

Steamed Chub Head with Chopped Peppers and Wonton

龍蝦佐伊麵 \$ 3,000

Braised Lobster with Noodles

燒烤戰斧牛 (10人份) \$ 3,990

Grilled Tomahawk Steak
(10 Servings)



全素 Vegan



蛋素 Ovo-vegetarian



奶素 Lacto-vegetarian

以上價格均需另加10%服務費 All prices are subject to a 10% service charge.

家宴

家宴
JIA YAN

台北凱達大飯店「家宴中餐廳」秉持着細膩創新的精神，
優雅演繹美妙的粵滬饗宴體驗與復刻台灣道地菜餚，
並嚴選對環境友善的在地食材，依循農作時令的季節推出限定料理。

不論是凝聚情感的日常家宴，或政商名流的宴客場合，
這個充滿在地故事以及飲食文化內涵的地方，
都能彰顯主人家用心宴客的盛情與款待，

讓每位到訪的賓客就像來到親友家中一樣備受款待，回溫美好的味蕾記憶滿載而歸。


「循著令人難忘的鹹、悠然的鮮、魅惑的辣、溫暖的甜和回味的香，
以舌尖五味呈現一場賓主盡歡又情意滿點的家宴。」


如您對任何食物過敏，請告知點餐人員
Please let us know if you have any food allergies.

經典開胃菜




Appetizer

 **蘇式燻魚** \$ 360
Smoked Fish with Aged Vinegar



 **口水雞** \$ 420
Steamed Chicken with Chili Sauce

櫻桃鴨柚香沙拉 \$ 420
Assorted Vegetables Salad and
Roasted Duck with Pomelo Dressing

 **家宴牛三寶**  \$ 460
Braised Beef Shank, Tendon and Tripe in Chili Sauce

蔥燒化骨香魚 (隻) \$ 380
Stew-Braised Ayu with Spring Onions

台式紅糟肉 \$ 420
Deep-Fried Red Vinasse Marinated Sliced Pork

 **撈汁鵪鶉蛋**  \$ 340
Quail Eggs with Sauce

江南腐竹 \$ 220
Cold Dressing Dried Bean Curd Stick

蒜蓉豬頰肉 \$ 440
Pork Jowl with Chopped Garlic

荷塘小酥魚 \$ 400
Crispy Fish

五味澎湖冰捲 \$ 360
Squid with Sweet Chili Sauce

香醋蜆頭 \$ 400
Jellyfish with Vinegar

 **燒椒皮蛋凍**  \$ 280
Century Egg Aspic with Chili Sauce

老醋拌川耳 \$ 200
Black Fungus with Aged Vinegar

家宴海鮮集



Seafood

○ 避風塘軟殼蝦 (白蝦/6隻) \$ 720
Fried Soft Shrimp in Typhoon Shelter (6 pcs)

👑 麥片金沙蝦球 (草蝦) \$ 620
Deep-Fried Shrimps with Cereal & Salted Egg Yolk

鐵板焗有機蝦 (白蝦/12隻) \$ 600
Teppanyaki Shrimps (12 pcs)

生菜爽口蝦鬆 \$ 700
Minced Shrimp with Lettuce

○ 一品大婆參 (需一日前預訂) \$ 4,200
Braised Sea Cucumber with Scallions
(Pre-order 24 hours in advance)

海皇西芹軟絲  \$ 560
Stir-Fried Squid and Celery with Oyster Sauce

四季軟絲 \$ 560
Stir-Fried Squid and String Beans

金沙蛋黃中卷 \$ 500
Stir-Fried Squid with Salted Egg Yolk

○ 銀魚水中蛋 \$ 400
Silverfish, Black Fungus, Egg and Edamame in Chicken Soup

波蘿果律鮮蝦球 (草蝦) \$ 620
Deep-Fried Shrimps with Mayonnaise & Pineapple

酥香軟殼蟹蘿蔓 (青蟹/6塊) \$ 620
Deep-Fried Soft Shell Crabs with Romaine Lettuce (6 pcs)

👑 蜜汁中卷 \$ 500
Stir-Fried Squid with Honey



○ XO醬玉帶鮮蔬  \$ 740
Pan Fried Scallops & Vegetables with X.O Sauce

鮮魚料理



Fish Dishes

- 
-  **農家酸菜石斑魚**  \$ 1,380
Boiled Grouper with Pickled Cabbage and Pickled Peppers
- XO醬龍鱈魚柳**  \$ 620
Fried Cod Fillet with X.O. Sauce
- 清蒸本港青斑** \$ 1,480
Steamed Grouper with Scallion
- 清蒸鱈魚 (鮮露/豆酥)** \$ 520
Steamed Cod with Soy Sauce or Crispy Beans
- 剝椒蒸魚頭 (鱧魚) (需等候40分鐘)**  \$ 1,180
Steamed Chub Head with Chopped Peppers
(Wait at least 40 minutes)
- 蜂蜜檸檬黃花魚** \$ 980
Roasted Large Yellow Croaker with Honey & Lemon
- 油浸筍殼魚** \$ 1,680
Steamed Marble Goby

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牛肉料理



Beef Dishes

低溫慢燉牛肋排 (加拿大)

Stew Prime Rib (Canada)

\$ 2,080

蠔皇芥蘭牛肉 (紐西蘭)

Stir-Fried Beef and Chinese Kale with Oyster Sauce (New Zealand)

\$ 520

小炒牛肉 (紐西蘭) 

Stir-Fried Beef with Chili Peppers (New Zealand)

\$ 540

 德國酸菜牛肉 (美國)

Stir-Fry Beef with Sauerkraut (U.S.A)

\$ 520

 蒜香牛菲力 (紐西蘭)

Stir-Fried Beef Tenderloin with Garlic (New Zealand)

\$ 620

鼓汁秋葵骰子牛 (紐西蘭)


Stir-Fried Diced Beef and Okra with Black Bean Sauce (New Zealand)

\$ 650

爽口椒汁牛五花 (美國) 

Boil Brisket with Sichuan Pepper & Pickled Pepper (U.S.A)

\$ 580

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豬肉料理



Pork Dishes



凱達冠軍豬腳

\$ 1,780

Deep-Fried Crispy Pork
Knuckle with Sauerkraut



主廚私房滷肉(含窩窩頭4顆 / 每顆NT\$20)

\$ 550

Chef's Special Braised Pork
(4 Plain Buns Included, NT\$20/pcs)

冰糖醬佛手

\$ 480

Braised Trotter with Crystal Brown Sugar Sauce

美人腿肥腸

\$ 480

Deep-Fried Pork Intestines and Bamboo Shoots

尖椒松阪肉

\$ 460

Stir-Fried Pork with Chili Peppers

波蘿咕咾肉

\$ 520

Sweet and Sour Pork



蜜棗嫩子排

\$ 520

Braised Spare Ribs with Candied Date Sauce

油條魚香肉絲

\$ 480

Fish-Flavored Shredded Pork with Fried Bread Stick

蝦干小炒皇

\$ 480

Stir-Fried Dried Sweet Shrimps, Dried Tofu and Chinese Chive



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雞肉料理



Chicken Dishes

 天府宮保雞 
Kung Pao Chicken

\$ 400

湘味左宗雞 
General Tso's Chicken

\$ 400

川耳嫩雞 
Simmered Chicken with Black Fungus

\$ 400

巴蜀尖椒雞中翅 
Stir-Fried Chicken Wings with Chili Peppers




\$ 460

鼓油雞丁薯球
Stir-Fried Diced Chicken and Fried Potato

\$ 480

 噴香菇雞球 
Stir-Fried Chicken with Assorted Mushrooms

\$ 480

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季節鮮時蔬





Seasonal Vegetables


○ **乾煸四季豆 (附餅6片)** \$ 420
Fried String Beans with Dried Shrimps and Chopped Meat
(6 Mandarin Pancakes included)

○ **季節時蔬** \$ 340
Stir-Fried Seasonal Vegetables

○ **蒜元臘肉菜苔** \$ 360
Stir-Fried Chinese Kale with Garlic and Cured Pork

○ **蠔油(油渣)芥蘭** \$ 340
Stir-Fried Chinese Kale with Oyster Sauce (and Pork Cracklings)

○ ** 麻椒香嗆鍋蛋 ** \$ 360
Pan-Fried Eggs with Chili Sauce

○ **飛魚卵麻婆豆腐 ** \$ 460
Mapo Tofu with Flyingfish Roe

○ **梅菜蒸香茄** \$ 400
Steamed Eggplant with Preserved Vegetable

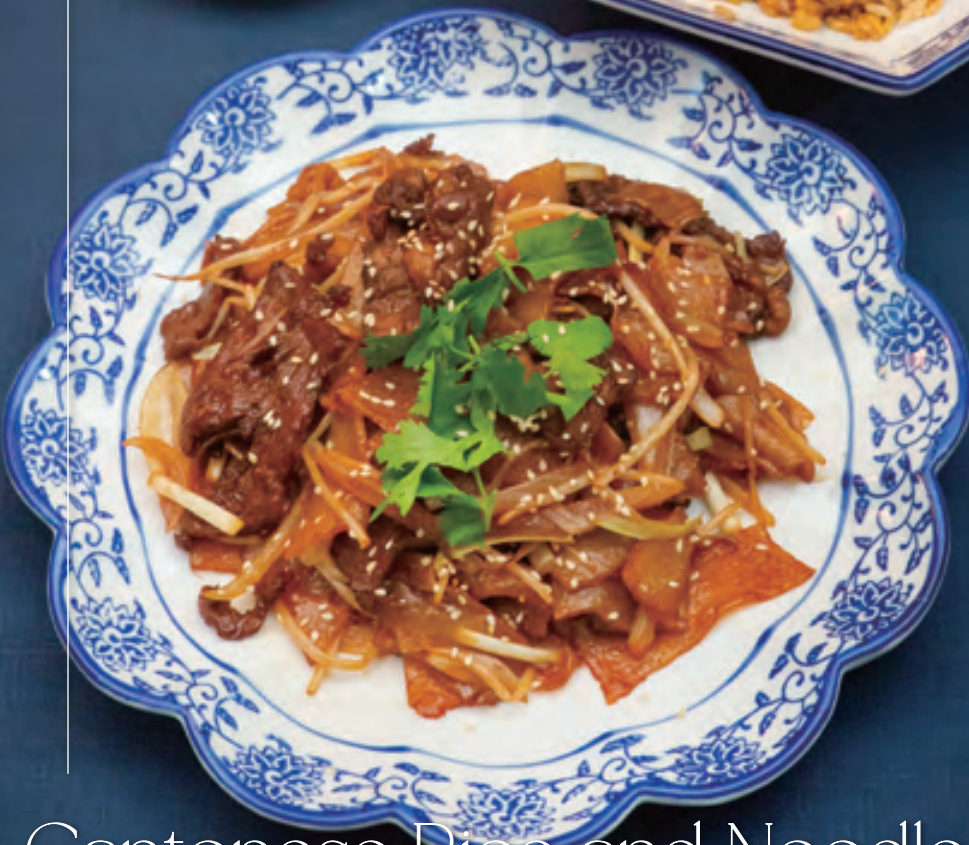
○ **瑤柱蛋煎絲瓜** \$ 380
Pan-Fried Egg with Dried Scallop and Loofah

○ **黑松露鮮蔬** \$ 480
Stir-Fried Vegetables with Truffle Sauce

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廣式飯麵



Cantonese Rice and Noodles

鮮魚芋香米粉鍋

Braised Rice Noodles with Fish, Pork, Taro and Eggs

\$ 720

素齋炒麵 

Vegan Fried Noodles

\$ 340

素齋炒飯 

Vegan Fried Rice

\$ 320

乾炒牛肉河粉

Fried Rice Noodles with Sliced Beef

\$ 360

 海皇脆米炒飯 

Crispy Fried Rice with Seafood

\$ 380

XO醬蘿蔔糕 

Fried Turnip Cake with Bean Sprouts and X.O. Sauce

\$ 340

松阪肉河粉

Fried Rice Noodles with Sliced Pork

\$ 360

古早味鴛鴦炒粉

Sauteed Rice Noodles and Mung Bean Noodles

\$ 360

白飯

Steamed Rice

\$ 30

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砂鍋煲仔類



Casserole

川式水煮肥牛煲 (美國) 

Boiled Sliced Beef with Hot Chili Oil in Casserole (U.S.A)

\$ 660

肥腸香茄煲

Stewed Pork Intestines and Eggplant in Casserole

\$ 460

海味豆腐煲 (非基因改造)

Stewed Seafood and Egg Tofu in Casserole (Non-GMO)

\$ 480

鮮蝦粉絲煲 (草蝦/6隻)

Fresh Shrimps and Mung Bean Noodles in Casserole (6 pcs)

\$ 850

 蟹黃豆腐煲 (非基因改造)

Stewed Crab Yolk and Egg Tofu in Casserole (Non-GMO)

\$ 480

高纖珍菌豆腐煲 (非基因改造)

Stewed Assorted Mushroom and Tofu in Casserole (Non-GMO)

\$ 420



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湯品



Soup

一品花膠砂鍋雞 (需一日前預訂)

\$ 3,900

Chicken Soup with Fish Maw in Casserole
(Pre-order 24 hours in advance)

鮑魚花膠雞湯 (需一日前預訂)

\$ 5,600

Chicken Soup with Abalone and Fish Maw
(Pre-order 24 hours in advance)

 胡椒豬肚湯 (約6-8人)

\$ 580

Pig Stomach with White Peppers Soup (6-8 Servings)

雞蓉玉米湯 (約6-8人 / 非基因改造)

\$ 380

Chicken Corn Soup (Non-GMO) (6-8 Servings)

砂鍋醃篤鮮 (約6-8人)

\$ 760

Bamboo Shoot Soup with Fresh and Cured Pork in Casserole
(6-8 Servings)

瑤柱翡翠羹 (約6-8人)

\$ 490

Spinach and Dried Scallop Thick Soup (6-8 Servings)

響螺蟲草花燉雞 /盅

\$ 240

Chicken Soup with Cordyceps Flower & Dried Whelk
(Individual Serving)

瑤柱菜膽燉雞件 /盅

\$ 240

Chicken Soup with Scallop & Baby Cabbage (Individual Serving)

花膠北菇燉雞湯 /盅

\$ 340

Chicken Soup with Mushrooms & Fish Maw (Individual Serving)

杏片南瓜淨素羹 /盅 

\$ 160

Pumpkin Soup with Almond (Individual Serving)

什錦素味湯 /盅 


\$ 160

Boiled Assorted Vegetables Soup (Individual Serving)

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Dim Sum & Dessert

 **魚子燒賣 (3個)** \$ 200
Fish Roe Shu Mai (3 pcs)

翡翠水晶餃 (3個) \$ 200
Pyramid Dumplings (3 pcs)

廣式蝦餃皇 (3個) \$ 200
Steamed Shrimp Dumplings (3 pcs)

藜麥珍珠丸子 (3個) \$ 200
Pearl Pillon with Quinoa (3 pcs)


 **黑蒜蒸燒賣 (3個)** \$ 200
Siu Mai with Black Garlics (3 pcs)




蜜汁叉燒包 (2個) \$ 200
Steamed BBQ Pork Buns (2 pcs)

蠔汁蒸鳳爪 \$ 200
Steamed Chicken Feet with Oyster Sauce

鮮蝦子鳳眼餃 (3個) \$ 200
Steamed Shrimp and Pork Dumplings (3 pcs)

豆鼓蒸子排 \$ 200
Steamed Spare Ribs with Black Beans

蟲草花素蒸餃 (3個)  \$ 180
Steamed Cordyceps Flower Dumplings (3 pcs)




 全素 Vegan  蛋素 Ovo-vegetarian  奶素 Lacto-vegetarian

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- | | | |
|---|--------|-----------------------|
|  兩來菇煎薄餅 (3個) 
Star Jelly Pancakes (3 pcs) | \$ 200 | <input type="radio"/> |
|  香煎蘿蔔糕 (3片)
Pan-Fried Turnip Cakes (3 pcs) | \$ 150 | |
| 胭脂脆皮腸粉
Steamed Red Yeast Rice Rolls with Shrimp and Rice Paper | \$ 280 | |
| 春風如意腸 
Steamed Vermicelli Roll | \$ 240 | |
|  鮮蝦腐皮捲 (3個/非基因改造)
Deep-Fried Shrimp Beancurd Rolls (3 pcs) (Non-GMO) | \$ 200 | <input type="radio"/> |
| 西杏明蝦捲 (3個)
Deep-Fried Shrimp Rolls with Almond (3 pcs) | \$ 220 | |
|  三絲素春捲 (3個) 
Vegan Spring Rolls (3 pcs) | \$ 180 | |
|  手工蔥燒餅 (3個)
Handmade Baked Scallion Pastries (3 pcs) | \$ 220 | |
|  蘿蔔絲酥餅 (3個)
Baked Turnip Pastry (3 pcs) | \$ 220 | <input type="radio"/> |

● 冷飲 Ice ● 熱飲 Hot  全素 Vegan  蛋素 Ovo-vegetarian  奶素 Lacto-vegetarian

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黑金流沙球 (3個)    \$ 220
Charcoal Sesame Balls with Egg Yolk (3 pcs)

金牌流沙包 (2個)    \$ 120
Steamed Creamy Custard Buns with Egg Yolk (2 pcs)


箔金黑芝麻包 (2個) \$ 180
Charcoal Sesame Buns (2 pcs)

● 香滑杏仁豆腐露 / 盅  \$ 140
Apricot Kernel Tofu (Individual Serving)


● 摩摩喳喳 / 盅 \$ 180
Bubur Cha Cha (Individual Serving)

楊枝沁甘露 / 盅 \$ 180
Chilled Mango Sweetened with Grapefruit and Sago (Individual Serving)

● 椰香西米露 / 盅 \$ 140
● Coconut Milk with Sago (Individual Serving)

● 香濃芝麻糊 / 盅  \$ 160
Black Sesame Pottage (Individual Serving)

● 銀耳紅棗蓮子湯 / 盅 \$ 160
Sweet White Fungus, Jujubes and Lotus Seeds Soup (Individual Serving)

● 杏汁燉雪燕 / 盅  \$ 240
Apricot Kernel with Gum Tragacanth (Individual Serving)

● 冷飲 Ice ● 熱飲 Hot  全素 Vegan  蛋素 Ovo-vegetarian  奶素 Lacto-vegetarian

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- 茶水費用以每人為單位。
- 茶資費用每位NT\$60。
- 若您有自備酒水的需求，本飯店將酌收葡萄酒每瓶NT\$300；烈酒每瓶NT\$600之杯具清潔費用。
- 所有餐點均需加收一成服務費。
- 本餐廳提供美國、澳洲、紐西蘭進口牛肉。
- 本餐廳提供台灣豬肉。
- 本餐廳菜單提供之產品含有：甲殼類(蝦)、花生、堅果、蛋、大豆、魚等食物性過敏原，如您對任何食物過敏、不適或有其他需求，請先告知餐廳服務人員。
- 本店使用牛肉原產地：美國、澳洲。
- 本店使用豬原料原產地：台灣。
- 為考量食品的健康安全，請勿攜帶外食至餐廳享用。

- Tea price is for one person.
- The tea fee per person is NT\$60.
- The corkage fee for vintage wine is NT\$300 per bottle and for other alcoholic beverage is NT\$600 per bottle.
- All prices are subject to a 10% service charge.
- We served imported America, Australia and New Zealand Beef.
- We served Taiwan Pork.
- This product contains shrimp, crab, nuts and egg. Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.
- For your health and safety concerns, please refrain from bringing outside food for consumption in this restaurant.

酒水

Drinks

標準香茗

Standard Chinese Tea

[茶資每位/Per Person]

普洱茶 Pu-erh Tea	\$ 50
烏龍茶 Oolong Tea	\$ 50
鐵觀音 Tieguanyin Oolong Tea	\$ 50
香片 Jasmine Green Tea	\$ 50

新鮮果汁

Fresh Juice

[每杯/Glass]

[每壺/Pot]

鮮榨柳橙汁 Fresh Orange Juice	[250ml] \$ 150	[1200ml] \$ 500
鮮榨西瓜汁 Fresh Watermelon Juice	[250ml] \$ 150	[1200ml] \$ 500

蘇打汽水/礦泉水

Soft Drink & Mineral Water

[每瓶/Bottle]

可口可樂 CoCa Cola	\$ 80
雪碧 Sprite	\$ 80
依雲礦泉水 Evian Mineral Water	\$ 150
沛綠雅氣泡礦泉水 Perrier Sparkling Water	\$ 150
波爾礦泉水 [600ml] Mineral Water	\$ 40
波爾礦泉水 [1500ml] Mineral Water	\$ 100

啤酒

Beer

[每瓶/Bottle]

台灣金牌啤酒

Gold Medal Taiwan Beer

\$ 140

朝日啤酒

Asahi Beer

\$ 180

海尼根啤酒

Heineken Beer

\$ 180

中國酒

Chinese Wine

[每瓶/Bottle]

精釀陳年紹興酒

Premium V.O. Shaohsing Wine

\$ 580

高粱酒38度

Kaoliang Liquor 38%

\$ 650

高粱酒58度

Kaoliang Liquor 58%

\$ 980

蘇格蘭威士忌

Scotch Whiskey

[每瓶/Bottle]

約翰走路黑牌12年

Johnnie Walker Black Label 12'Bottle

\$ 1,400

格蘭菲迪12年

Glenfiddich 12'Bottle

\$ 1,800

麥卡倫12年

Macallan Double Cask 12'Bottle

\$ 4,800

皇家禮炮21年

Royal Salute 21'Bottle

\$ 3,800

紅白葡萄酒

Wine

[每瓶/Bottle]

家宴精選紅葡萄酒

House Red Wine

\$ 700

家宴精選白葡萄酒

House White Wine

\$ 700

飲酒過量 有礙健康

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自備酒水服務為葡萄酒類及一般酒 NT\$ 300 /瓶，烈酒類NT\$ 600 /瓶。
The corkage fee per bottle is NT\$300 for wines and NT\$600 for liquors.