主廚私房美饌

Chef's Special

四季烤麩 Braised Wheat Gluten with Mushroom	$ 340
干煸鮮筍 Stir-fried Water Bamboo	$ 400
老滷豬腱 Braised Pork Shank	$ 440
蒜苗鹽煎肉 Stir-fried Salted Pork with Garlic Sprouts	$ 490
梅漬干貝 Baby Scallop with Plum Sauce	$ 490
青醬土雞腿 Native Chicken Chopped Leg with Pesto Sauce	$ 490
燒椒牛腱 Braised Beef Shank Mixed with Chilli Pepper	$ 490
尖椒肥腸 Stir-fried Pork intestines with Chilli Pepper	$ 520
家宴三層肉 Poached Pork Belly	$ 520
老乾媽蹄花 Pork Knuckles with Chilli Sauce	$ 520

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)

鮑汁花菇鮸魚肚 (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 $ 2,680

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

香醋蜇頭 $ 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

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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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

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian
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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

剁椒蒸魚頭 (鰱魚) (需等候40分鐘) $ 1,180
Steamed Chub Head with Chopped Peppers
(Wait at least 40 minutes)

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) $ 2,080
Stew Prime Rib (Canada)

蠔皇芥蘭牛肉 (紐西蘭) $ 520
Stir-Fried Beef and Chinese Kale with Oyster Sauce (New Zealand)

小炒牛肉 (紐西蘭) $ 540
Stir-Fried Beef with Chili Peppers (New Zealand)

德國酸菜牛肉 (美國) $ 520
Stir-Fry Beef with Sauerkraut (U.S.A)

蒜香牛菲力 (紐西蘭) $ 620
Stir-Fried Beef Tenderloin with Garlic (New Zealand)

鼓汁秋葵骰子牛 (紐西蘭) $ 650
Stir-Fried Diced Beef and Okra with Black Bean Sauce (New Zealand)

爽口椒汁牛五花 (美國) $ 580
Boil Brisket with Sichuan Pepper & Pickled Pepper (U.S.A)

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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

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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雞肉料理

Chicken Dishes

天府宮保雞 $ 400
Kung Pao Chicken

湘味左宗雞 $ 400
General Tso's Chicken

川耳嫩雞 $ 400
Simmered Chicken with Black Fungus

巴蜀尖椒雞中翅 $ 460
Stir-Fried Chicken Wings with Chili Peppers

鼓油雞丁薯球 $ 480
Stir-Fried Diced Chicken and Fried Potato

噴香菇菇雞球 $ 480
Stir-Fried Chicken with Assorted Mushrooms

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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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

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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Cantonese Rice and Noodles

鮮魚芋香米粉鍋 $ 720
Braised Rice Noodles with Fish,Pork, Taro and Eggs

素齋炒麵 $ 340
Vegan Fried Noodles

素齋炒飯 $ 320
Vegan Fried Rice

乾炒牛肉河粉 $ 360
Fried Rice Noodles with Sliced Beef

海皇脆米炒飯 $ 380
Crispy Fried Rice with Seafood

XO醬蘿蔔糕 $ 340
Fried Turnip Cake with Bean Sprouts and X.O. Sauce

松阪肉河粉 $ 360
Fried Rice Noodles with Sliced Pork

古早味鴛鴦炒粉 $ 360
Sauteed Rice Noodles and Mung Bean Noodles

白飯 $ 30
Steamed Rice

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian
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砂鍋煲仔類

Casserole

川式水煮肥牛煲 (美國) $ 660
Boiled Sliced Beef with Hot Chili Oil in Casserole (U.S.A)

肥腸香茄煲 $ 460
Stewed Pork Intestines and Eggplant in Casserole

海味豆腐煲 (非基因改造) $ 480
Stewed Seafood and Egg Tofu in Casserole (Non-GMO)

鮮蝦粉絲煲 (草蝦/6隻) $ 850
Fresh Shrimps and Mung Bean Noodles in Casserole (6 pcs)

蟹黃豆腐煲 (非基因改造) $ 480
Stewed Crab Yolk and Egg Tofu in Casserole (Non-GMO)

高纖珍菌豆腐煲 (非基因改造) $ 420
Stewed Assorted Mushroom and Tofu in Casserole (Non-GMO)

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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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)

全素 Vegan 蛋素 Ovo-vegetarian 奶素 Lacto-vegetarian

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港點・甜品

Dim Sum & Dessert

魚子燒賣 (3個) Fish Roe Shu Mai (3 pcs)	$ 200
翡翠水晶餃 (3個) Pyramid Dumplings (3 pcs)	$ 200
廣式蝦餃皇 (3個) Steamed Shrimp Dumplings (3 pcs)	$ 200
藜麥珍珠丸子 (3個) Pearl Pillon with Quinoa (3 pcs)	$ 200
黑蒜蒸燒賣 (3個) Siu Mai with Black Garlics (3 pcs)	$ 200
蜜汁叉燒包 (2個) Steamed BBQ Pork Buns (2 pcs)	$ 200
蠔汁蒸鳳爪 Steamed Chicken Feet with Oyster Sauce	$ 200
鮮蝦子鳳眼餃 (3個) Steamed Shrimp and Pork Dumplings (3 pcs)	$ 200
豆鼓蒸子排 Steamed Spare Ribs with Black Beans	$ 200
蟲草花素蒸餃 (3個) Steamed Cordyceps Flower Dumplings (3 pcs)	$ 180

全素 Vegan　蛋素 Ovo-vegetarian　奶素 Lacto-vegetarian

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雨來菇煎薄餅 (3個) $ 200
Star Jelly Pancakes (3 pcs)

香煎蘿蔔糕 (3片) $ 150
Pan-Fried Turnip Cakes (3 pcs)

胭脂脆皮腸粉 $ 280
Steamed Red Yeast Rice Rolls with Shrimp and Rice Paper

春風如意腸 $ 240
Steamed Vermicelli Roll

鮮蝦腐皮捲 (3個/非基因改造) $ 200
Deep-Fried Shrimp Beancurd Rolls (3 pcs) (Non-GMO)

西杏明蝦捲 (3個) $ 220
Deep-Fried Shrimp Rolls with Almond (3 pcs)

三絲素春捲 (3個) $ 180
Vegan Spring Rolls (3 pcs)

手工蔥燒餅 (3個) $ 220
Handmade Baked Scallion Pastries (3 pcs)

蘿蔔絲酥餅 (3個) $ 220
Baked Turnip Pastry (3 pcs)

● 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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・茶水費用以每人爲單位。
・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。
・爲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.

家宴中餐廳 Jia Yan Chinese Restaurant
台北市萬華區艋舺大道167號3F
3F., No. 167, Bangka Blvd, Wanhua Dist., Taipei City
T:+886 2 2383 6798 F:+886 2 2306 6176
https://www.caesarmetro.com

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