

# 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

Smoked Fish with Aged Vinegar

\$ 320

### 口水雞

Steamed Chicken with Chili Sauce

\$ 380

### 櫻桃鴨柚香沙拉

Assorted Vegetables Salad and  
Roasted Duck with Pomelo Dressing

\$ 380



### 家宴牛三寶

Braised Beef Shank, Tendon and Tripe in Chili Sauce

\$ 420

### 蔥燒化骨香魚 (隻)

Stew-Braised Ayu with Spring Onions

\$ 360

### 台式紅糟肉

Deep-Fried Red Vinasse Marinated Pork

\$ 400



### 撈汁鵪鶉蛋

Quail Eggs with Laozhi Sauce

\$ 320

### 江南腐竹

Cold Dressing Dried Bean Curd Stick

\$ 200

### 蒜蓉豬頰肉

Pork Jowl with Chopped Garlic

\$ 420

### 荷塘小酥魚

Crispy Fish

\$ 380

### 五味澎湖冰捲

Squid with Sweet Chili Sauce

\$ 320

### 香醋蜆頭

Jellyfish with Vinegar

\$ 360



### 燒椒皮蛋凍

Century egg jelly with Chili Sauce

\$ 240

### 老醋拌川耳

Black Fungus with Aged Vinegar

\$ 180



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.

# 家宴海鮮集



Seafood

避風塘軟殼蝦 (白蝦/6隻) \$ 660  
Fried Soft Shrimp in Typhoon Shelter (6 pcs)

麥片金沙蝦球 (草蝦) \$ 560  
Deep-Fried Shrimps with Cereal & Salted Egg Yolk

鐵板焗有機蝦 (白蝦/12隻) \$ 580  
Teppanyaki Shrimps (12 pcs)

生菜爽口蝦鬆 \$ 680  
Minced Shrimp with Lettuce

一品大婆參 (需一日前預訂) \$ 3,800  
Braised Sea Cucumber with Scallions  
(Please make a reservation at least 1 days in advance)

海皇西芹軟絲 \$ 520  
Stir-Fried Squid and Celery with Oyster Sauce

四季軟絲 \$ 520  
Stir-Fried Squid and String Beans

金沙蛋黃中卷 \$ 480  
Stir-Fried Squid with Salted Egg Yolk


銀魚水中蛋 \$ 390  
Silverfish, Black Fungus, Egg and Edamame in Chicken Soup

波蘿果律鮮蝦球 (草蝦) \$ 560  
Deep-Fried Shrimps with Mayonnaise & Pineapple

酥香軟殼蟹蘿蔓 (青蟹/6塊) \$ 560  
Deep-Fried Soft Shell Crabs with Romaine Lettuce (6 pcs)

蜜汁中卷 \$ 480  
Stir-Fried Squid with Honey

XO醬玉帶鮮蔬 \$ 680  
Pan Fried Scallops & Vegetables with X.O Sauce

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# 鮮魚料理



Fish Dishes



### 農家酸菜石斑魚

Boiled Grouper with Pickled Cabbage and Pickled Peppers

\$ 1,280

### XO醬龍鱈魚柳

Fried Cod Fillet with X.O. Sauce

\$ 600

### 清蒸本港青斑

Steamed Grouper with Scallion

\$ 1,370

### 清蒸鱈魚 (鮮露/豆酥)

Steamed Cod with Soy Sauce or Crispy Beans

\$ 480

### 剝椒蒸魚頭 (鱧魚) (需等候40分鐘)

Steamed Chub Head with Chopped Peppers  
(Wait at least 40 minutes)

\$ 1,050

### 蒜元青魷下巴 (2片)

Braised Japanese Amberjack (2 pcs)

\$ 920

### 蜂蜜檸檬黃花魚

Roasted Large Yellow Croaker with Honey & Lemon

\$ 980

### 油浸筍殼魚

Steamed Marble Goby

\$ 1,580

### 銀龍鱈魚秋葵酥

Crispy Silver Cod & Okra

\$ 680



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# 牛肉料理



Beef Dishes



低溫慢燉牛肋排 (加拿大)

Stew Prime Rib (Canada)

\$ 1,880

蠔皇芥蘭牛肉 (紐西蘭)

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

\$ 450

小炒牛肉 (紐西蘭) 

Stir-Fried Beef with Chili Peppers (New Zealand)

\$ 520



德國酸菜牛肉 (美國)

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

\$ 480



蒜香牛菲力 (紐西蘭)

Stir-Fried Beef Tenderloin with Garlic (New Zealand)

\$ 580

鼓汁秋葵骰子牛 (紐西蘭)

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

\$ 630

爽口椒汁牛五花 (美國) 

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

\$ 560

柱侯牛頰肉 (紐西蘭)

Stewed Beef Cheek with Fermented Soybean (New Zealand)

\$ 650



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# 豬肉料理



Pork Dishes



### 凱達冠軍豬腳

\$ 1,680

Deep-Fried Crispy Pork  
Knuckle with Sauerkraut



### 主廚私房滷肉 (含窩窩頭4顆 / 每顆NT\$20)

\$ 500

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

### 冰糖醬佛手

\$ 450

Braised Trotter with Crystal Brown Sugar Sauce

### 美人腿肥腸

\$ 450

Deep-Fried Pork Intestines and Bamboo Shoots

### 尖椒松阪肉

\$ 420

Stir-Fried Pork with Chili Peppers

### 波蘿咕咾肉

\$ 490

Sweet and Sour Pork



### 蜜棗嫩子排

\$ 490

Braised Spare Ribs with Candied Date Sauce

### 油條魚香肉絲

\$ 450

Fish-Flavored Shredded Pork with Fried Bread Stick

### 蝦干小炒皇

\$ 460

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

\$ 380

湘味左宗雞   
General Tso's Chicken

\$ 380

川耳嫩雞   
Simmered Chicken with Black Fungus

\$ 380

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

\$ 450

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

\$ 460

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

\$ 460

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季節鮮時蔬



Seasonal Vegetables

乾煸四季豆 (附餅6片)

Fried String Beans with Dried Shrimps and Chopped Meat  
(6 Mandarin Pancakes included)

\$ 360

季節時蔬

Stir-Fried Seasonal Vegetables

\$ 300

蒜元臘肉菜苔

Stir-Fried Chinese Kale with Garlic and Cured Pork

\$ 340

蠔油(油渣)芥蘭

Stir-Fried Chinese Kale with Oyster Sauce (and Pork Cracklings)

\$ 300

八味焗豆腐 

Deep-fry Peanut Tofu with Seven Flavor Powder

\$ 280



麻椒香嗆鍋蛋 

Pan-Fried Eggs with Chili Sauce

\$ 300

飛魚卵麻婆豆腐 

Mapo Tofu with Flyingfish Roe

\$ 420

梅菜蒸香茄

Steamed Eggplant with Preserved Vegetable

\$ 380

瑤柱蛋煎絲瓜

Pan-Fried Egg with Dried Scallop and Loofah

\$ 360

黑松露鮮蔬

Stir-Fried Vegetables with Truffle Sauce

\$ 420



全素 Vegan



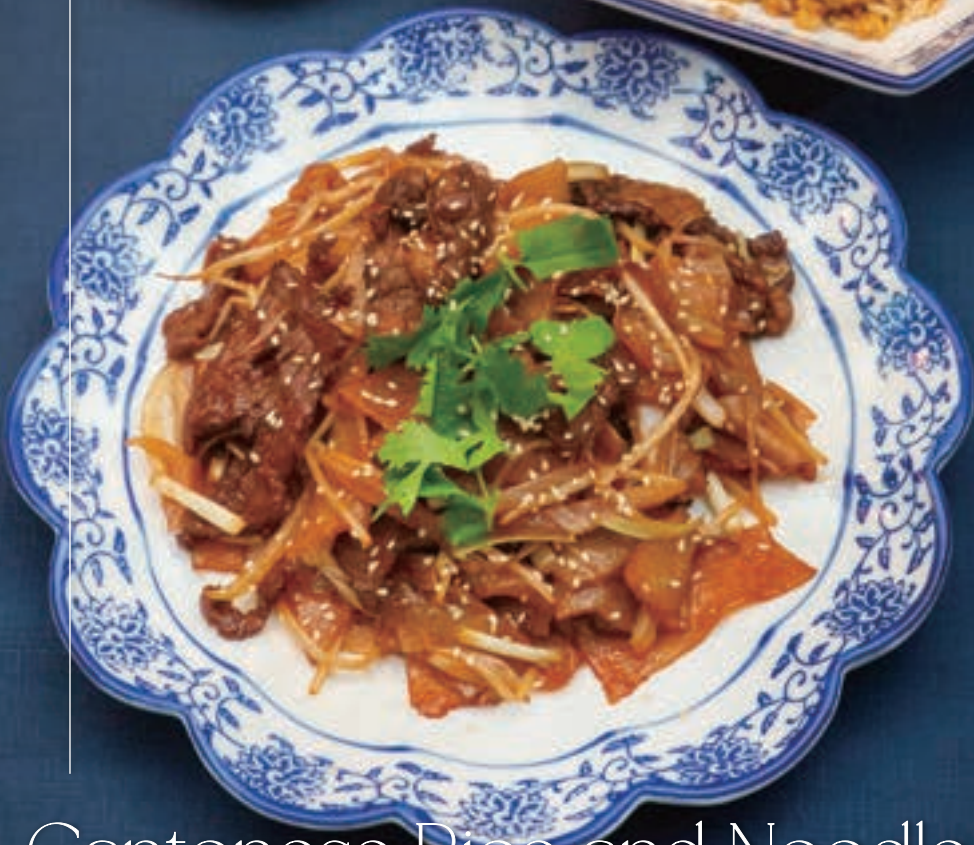
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# 廣式飯麵



Cantonese Rice and Noodles



鮮魚芋香米粉鍋

Braised Rice Noodles with Fish, Pork, Taro and Eggs

\$ 660

素齋炒麵 

Vegan Fried Noodles

\$ 290

素齋炒飯 

Vegan Fried Rice

\$ 290

乾炒牛肉河粉


Fried Rice Noodles with Sliced Beef

\$ 340

 海皇脆米炒飯 

Crispy Fried Rice with Seafood

\$ 360

XO醬蘿蔔糕 

Fried Turnip Cake with X.O. Sauce

\$ 300

松阪肉河粉

Fried Rice Noodles with Sliced Pork

\$ 320

古早味鴛鴦炒粉

Fried Rice Noodle and Mung Bean Noodles

\$ 340

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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)

\$ 600

肥腸香茄煲

Stewed Pork Intestines and Eggplant in Casserole

\$ 450

海味豆腐煲 (非基因改造)

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

\$ 420

鮮蝦粉絲煲 (草蝦/6隻)

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

\$ 800



蟹黃豆腐煲 (非基因改造)

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

\$ 420

高纖珍菌豆腐煲 (非基因改造)

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

\$ 400



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# 湯品



Soup

一品花膠砂鍋雞 (需一日前預訂)

\$ 3,200

Fish Maw Stewed Chicken Soup  
(Please make a reservation at least 1 days in advance)



胡椒豬肚湯 (約6-8人)

\$ 520

Pig Stomach with White Peppers Soup

雞蓉玉米湯 (約6-8人 / 非基因改造)

\$ 320

Chicken Corn Soup (Non-GMO)

砂鍋醃篤鮮 (約6-8人)

\$ 680

Bamboo Shoot Soup with Fresh and Cured Pork in Casserole

瑤柱翡翠羹 (約6-8人)

\$ 420

Spinach and Dried Scallop Thick Soup

響螺蟲草花燉雞 /盅

\$ 220

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

瑤柱菜膽燉雞件 /盅

\$ 220

Chicken Soup with Scallop & Baby Cabbage (Individual Serving)

花膠北菇燉雞湯 /盅

\$ 320

Chicken Soup with Mushrooms & Fish Maw (Individual Serving)

杏片南瓜淨素羹 /盅 

\$ 130

Pumpkin Soup with Almond (Individual Serving)

什錦素味湯 /盅 

\$ 130

Boiled Assorted Vegetables Soup (Individual Serving)

# 港點 · 甜品



Dim Sum & Dessert



魚子燒賣 (3個)

Fish Roe Shu Mai (3 pcs)

\$ 180

翡翠水晶餃 (3個)

Pyramid Dumplings (3 pcs)

\$ 180

廣式蝦餃皇 (3個)

Steamed Shrimp Dumplings (3 pcs)

\$ 180

藜麥珍珠丸子 (3個)

Pearl Pilon with Quinoa (3 pcs)

\$ 180



黑蒜蒸燒賣 (3個)

Steamed Pork Dumplings with Black Garlics (3 pcs)

\$ 180

蜜汁叉燒包 (2個)

Steamed BBQ Pork Buns (2 pcs)

\$ 180

蠔汁蒸鳳爪

Steamed Chicken Feet with Oyster Sauce

\$ 180

鮮蝦子鳳眼餃 (3個)

Steamed Shrimp and Pork Dumplings (3 pcs)

\$ 180

豆鼓蒸子排

Steamed Spare Ribs with Black Beans

\$ 180

蟲草花素蒸餃 (3個) 

Steamed Cordyceps Flower Dumplings (3 pcs)

\$ 160



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 兩來菇煎薄餅 (3個)  \$ 180  
Star Jelly Pancakes (3 pcs)


 香煎蘿蔔糕 (3片) \$ 120  
Pan-Fried Turnip Cakes (3 pcs)


胭脂脆皮腸粉 \$ 240  
Steamed Crispy Shrimp Rice Rolls

春風如意腸  \$ 210  
Steamed Vermicelli Roll

 鮮蝦腐皮捲 (3個/非基因改造) \$ 180  
Deep-Fried Shrimp Beancurd Rolls (3 pcs) (Non-GMO)

西杏明蝦捲 (3個) \$ 190  
Deep-Fried Shrimp Rolls with Almond (3 pcs)

 三絲素春捲 (3個)  \$ 150  
Vegan Spring Rolls (3 pcs)

 手工蔥燒餅 (3個) \$ 180  
Handmade Baked Scallion Pastries (3 pcs)

 蘿蔔絲酥餅 (3個) \$ 180  
Baked Turnip Pastry (3 pcs)



黑金流沙球 (3個)   \$ 200

Charcoal Sesame Balls with Egg Yolk (3 pcs)

金牌流沙包 (2個)   \$ 100

Steamed Creamy Custard Buns with Egg Yolk (2 pcs)

箔金黑芝麻包 (2個) \$ 160

Charcoal Sesame Buns (2 pcs)

● 香滑杏仁豆腐露 /盅  \$ 120

Apricot Kernel Tofu (Individual Serving)

● 摩摩喳喳 /盅 \$ 180

Bubur Cha Cha (Individual Serving)

● 楊枝沁甘露 /盅 \$ 150

Chilled Mango Sweetened with Grapefruit and Sago  
(Individual Serving)

● 椰香西米露 /盅 \$ 120

Coconut Milk with Sago (Individual Serving)

● 香濃芝麻糊 /盅  \$ 150

Black Sesame Pottage (Individual Serving)

● 銀耳紅棗蓮子湯 /盅 \$ 150

Sweet White Fungus, Jujubes and Lotus Seeds Soup  
(Individual Serving)

● 杏汁燉雪燕 /盅  \$ 220

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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# 酒水

## Drinks

### 標準香茗

### Standard Chinese Tea

[茶資每位/Per Person]

普洱茶 Pu-erh Tea		\$ 60
烏龍茶 Oolong Tea		\$ 60
鐵觀音 Tieguanyin Oolong Tea		\$ 60
香片 Jasmine Green Tea		\$ 60

### 新鮮果汁

### Fresh Juice

	[每杯/Glass]	[每壺/Pot]
鮮榨柳橙汁 Fresh Orange Juice	[250ml] \$ 150	[1200ml] \$ 450
鮮榨西瓜汁 Fresh Watermelon Juice	[250ml] \$ 150	[1200ml] \$ 450

### 蘇打汽水/礦泉水

### Soft Drink & Mineral Water

	[每瓶/Bottle]
可口可樂 CoCa Cola	\$ 120
雪碧 Sprite	\$ 120
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	\$ 50
波爾礦泉水 [1500ml] Mineral Water	\$ 120

## 啤酒

Beer

[每瓶/Bottle]

### 台灣金牌啤酒

Gold Medal Taiwan Beer

\$ 150

### 朝日啤酒

Asahi Beer

\$ 150

### 海尼根啤酒

Heineken Beer

\$ 150

## 中國酒

Chinese Wine

[每瓶/Bottle]

### 精釀陳年紹興酒

Premium V.O. Shaohsing Wine

\$ 550

### 高粱酒38度

Kaoliang Liquor 38%

\$ 650

### 高粱酒58度

Kaoliang Liquor 58%

\$ 750

## 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

\$ 1,000

### 格蘭菲迪12年

Glenfiddich 12'Bottle

\$ 1,800

### 麥卡倫12年

Macallan Double Cask 12'Bottle

\$ 3,200

### 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

\$ 800

### 家宴精選白葡萄酒

House White Wine

\$ 1,000

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.

- 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 and Australia and New Zealand Beef.
- We served Taiwan Pork.
- This product contains shrimp, crab, nuts, 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.

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家宴中餐廳 Jia Yan Chinese Restaurant  
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更多菜色照片  
All pictures of dish