



JIAYAN

# 經典繽紛桌席

NT\$12,000+10% (每桌10位)

## 家宴迎賓五彩盤

桂花鴨胸/黃金泡菜/蜀香口水雞/老醋雲耳/五味冰捲

APPETIZER : SMOKED DUCK BREAST/GOLDEN KIMCHI/STEAMED CHICKEN WITH CHILI SAUCE  
/BLACK FUNGUS IN VINEGAR/FLAVORED SQUID ROLL

## 醬爆翡翠炒雙脆

STIR-FRIED GEODUCK, SQUID WITH SWEET BEANS AND BELL PEPPERS

## 古法三絲海中鮮

STEAMED BROWN-MARBLE SEAFOOD WITH BLACK BEAN SAUCE

## 金蒜銀絲蒸大蝦

STEAMED PRAWNS WITH GARLIC VERMICELLI

## 北菇海參燴時蔬

BRAISED SEA CUCUMBER WITH VEGETABLE

## 鎮江排骨佐海鮮蟹肉捲

BRAISED PORK SPARE RIBS IN BLACK VINEGAR SAUCE & SEAFOOD AND CRAB ROLL

## 香辣野菌炒鮮蔬

STIR-FRIED FRESH VEGETABLES WITH MUSHROOM AND CHILI

## 枸杞蟲草燉雞湯

DOUBLE-BOILED CHICKEN SOUP WITH CORDYCEPS FLOWERS

## 吻仔魚蒜香珍珠飯

WHITEBAIT AND MINCED GARLIC WITH RICE STEAM GLUTINOUS RICE

## 寶島精緻美雙點

DESSERT

## 寶島四季水果盤

SEASONAL FRESH FRUIT

以上價格均需另加一成服務費

板橋凱撒大飯店保留修改、變更及取消本專案的權利，恕不另行通知  
所有餐飲以實物為準，活動期間若餐飲項目缺貨將以同等值餐飲商品替代

家宴

JIAYAN

# 上乘珍饌桌席

NT\$15,000+10% (每桌10位)

## 家宴迎賓五彩盤

寧式醉雞/紅油悄悄話/舟山蜆絲/黃金泡菜/煙燻鮭魚

APPETIZER : DRUNKEN CHICKEN WITH LING-PO STYLE/ PIGS EARS AND LEEKS WITH CHILL OIL  
/ JELLYFISH/ GOLDEN KIMCHI/SMOKED SALMON

## 紅酒干邑焗海虎蝦

GIANT TIGER PRAWN WITH WINE SAUCE

## 台式花膠佛跳牆

TEAMED ASSORTED MEAT IN CHINESE CASSEROLE

## 爐烤照燒豬肋排

ROASTED PORK RIBS WITH BBQ SAUCE

## 老菜園蒸龍虎斑

STEAMED BROWN-MARBLE GROUPER WITH BLACK BEAN SAUCE

## 銀杏虎掌燒海參

BRAISED SEA CUCUMBER WITH PORK TENDON AND GINKGO

## 松露五行時蔬匯

STIR-FRIED FRESH VEGETABLES WITH TRUFFLE

## 蒲燒鰻魚珍珠飯

GRILLED EEL WITH RICE STEAM GLUTINOUS RICE

## 雞腿菇火腿白菜雞湯

CHICKEN SOUP WITH HAM AND CABBAGE

## 寶島精緻美雙點

DESSERT

## 台灣合時鮮果盤

SEASONAL FRESH FRUIT

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# 豪華如意桌席

NT\$18,000+10% (每桌10位)

家宴

JIAYAN

## 凱撒迎賓八小碟

洛神蓮藕/野椒蜆頭/蜀香口水雞/鳳尾子魚/老醋牛腩/梅子番茄/蒜苗烏魚子/港式汾蹄

APPETIZER : ROSELLE HIBISCUS-FLAVORED LOTUS ROOT SLICES / JELLYFISH / STEAMED CHICKEN WITH CHILI SAUCE / COILIA MYSTUS / MARINATED BEEF SHANK / SWEET PICKLE TOMATO WITH SMOKED PLUM DISTILLATE / GARLIC SPROUTS WITH MULLET ROE / PORK SLICE IN HONG KANG STYLE

## 和風鮮果煎干貝

PAN-FRIED SCALLOP AND FRUITS WITH JAPANESE DRESSING

## 金蒜銀絲蒸明蝦

STEAMED PRAWN AND RICE NOODLES WITH GARLIC SAUCE

## 蔥燒花膠佛跳牆

STEAMED ASSORTED MEATS IN CHINESE CASSEROLE

## 凱撒桃木片皮鴨/乾隆生菜炒鴨鬆

ROASTED DUCK AND FRIED DUCK MEAT WITH INTEGRATED VEGETABLE

## 蠔皇四寶燴海參

BRAISED GREEN BAMBOO SHOOT, GINKGO AND MUSHROOMS WITH PORK KNEE LIGAMENT

## 金華麒麟龍虎斑

STEAMED GROUPER WITH SCALLION OIL

## 發財翡翠餃娃娃菜

BABY CHINESE CABBAGE WITH STOCK

## 雪菜鴨絲米粉湯

WOK-FRIED DUCK FILLET WITH RICE FLOUR, NOODLES AND VEGETABLES

## 精緻美雙點

DESSERT

## 寶島時果集

SEASONAL FRESH FRUIT

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# 百寶御品桌席

NT\$22,800+10% (每桌10位)



## 吉祥如意八小碟

梅漬番茄 / 桂花櫻桃鴨 / 寧式醉雞 / 蒜苗牛肚 /  
老醋蜆頭 / 吻魚瓜子仁 / 紅油敲敲話 / 孔雀烏魚子

SWEET PICKLE TOMATO WITH SMOKED PLUM DISTILLATE / YILAN DUCK WITH OSMANTHUS FRAGRANS / DRUNKEN CHICKEN WITH LING-PO STYLE / GARLIC WITH BEEF TRIPE / JELLYFISH / STIR-FRY WHITEBAIT AND SHELLED MELON SEED / PIGS EARS AND LEEKS WITH CHILL OIL / MULLET ROE

## 日式油漬鮑魚蔬

ABALONE AND VEGETABLE WITH JAPANESE DRESSING

## 蒜茸蒸開邊龍蝦

STEAMED LOBSTER WITH GARLIC SAUCE

## 罐味花膠佛跳牆

STEAMED ASSORTED MEATS IN CHINESE CASSEROLE

## 秘製爐烤味增牛

ROASTED BEEF WITH MISO SAUCE

## 碧綠虎掌扒海蔘

BRAISED BAMBOO SHOOTS PORK TENDONS MUSHROOMS SEA CUCUMBER SEASONAL VEGETABLES

## 松露麒麟龍虎斑

STEAMED GROUPER WITH SCALLION OIL AND SLICE HAM

## 瑤柱繡球娃娃菜

BABY CHINESE CABBAGE WITH MIX VEGETABLE

## 牛肝菌野菌燉烏雞

DOUBLE-BOILED CHICKEN SOUP WITH BOLETUS

## 精緻美雙點

DESSERT

## 寶島時果集

SEASONAL FRESH FRUIT

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